BAKING SKILLS II
CULN 2300

Class Hours: 2.0  Credit Hours: 2.0
Laboratory Hours: 0.0  Date Revised: Fall 2011

Catalog Course Description:

This course continues the baking skills series by concentrating on the study of muffins, quick breads, scones and biscuits. Basic cakes and cream-based icings are covered.

Entry Level Standards:

Students must be able to read, write, speak, and reason at the college level.

Prerequisites:

CULN 2200

Co-requisites:

None

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>29</td>
<td>Principles of Bakeshop</td>
</tr>
<tr>
<td>2</td>
<td>30</td>
<td>Quick Breads</td>
</tr>
<tr>
<td>3</td>
<td>31</td>
<td>Yeast Breads</td>
</tr>
<tr>
<td>4</td>
<td>33</td>
<td>Cakes and Frostings</td>
</tr>
<tr>
<td>5</td>
<td>33</td>
<td>Cakes and Frostings</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A.  Expand student understanding of the scientific principles of the baking process. (I, II, VII)

B.  Guide students to recognize the roles that varied baking ingredients play within the baking process. (I, II, III, VI)
C. Extend student knowledge to be able to control the baking process. (I, II, III, VI)

D. Guide students to be able to differentiate between standard kitchen equipment and bakeshop equipment. (I, II, VII)

E. Expand student practical learning to be able to make and prepare various baked goods utilizing advanced baking methods. (I, II, III, VI)

F. Expand student understanding of the proper baked items that are appropriate to specific menus. (I, II, VII)

*Roman numerals after course objectives reference goals of the Culinary Arts program.

III. Expected Student Learning Outcomes*:

Students will be able to:

1. Recognize and select ingredients used in a bakeshop. (B, A, E)

2. Control the development of yeast and other leavening agents. (A, C)

3. Cook biscuits, scones and muffins correctly. (B, C, F)

4. Understand the yeast baking process. (B, A, E)

5. Recognize many of the specialized tools and equipment used in the bakeshop. (B, C, F)

6. Proof baked foods correctly. (B, C, E)

7. Prepare a variety of quick breads. (B, A, E)

8. Prepare a variety of yeast breads. (A, C)

9. Prepare a variety of dinner rolls. (B, C, F)

10. Prepare a variety of simple cakes. (B, A, E)

11. Prepare a variety of frostings. (B, A, E)

12. Demonstrate a variety of cake decorating skills. (B, C, F)

13. Prepare a menu of occasional cakes. (B, C, F)

14. Assemble a menu for a retail bakery. (B, C, F)

* Capital letters after Expected Student Learning Outcomes reference the course goals listed above.

IV. Evaluation:

A. Testing Procedures:

Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.
B. Laboratory Expectations:

None

C. Field Work:

Students will be responsible for two written reports based on information from hospitality professional trade journals.

D. Other Evaluation Methods:

Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:

<table>
<thead>
<tr>
<th>Grade Range</th>
<th>Letter Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
</tr>
</tbody>
</table>

V. Policies:

A. Attendance Policy:

Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:

Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:

• Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
• Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
• Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.
• Taking an exam for another student.
• Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.
• Any of the above occurring within the Web or distance learning environment.
C. Accommodations for disabilities:

Students who need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at http://www.pstcc.edu/sswd/.

D. Other Policies:

**Computer Usage Guidelines:** College-owned or -operated computing resources are provided for use by students of Pellissippi State. All students are responsible for the usage of Pellissippi State’s computing resources in an effective, efficient, ethical and lawful manner.