NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This course is an introduction to basic principles of bakeshop as applied to doughs and desserts.

Entry Level Standards:

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

Prerequisites:

CULN 1000 and CULN 1100

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>32</td>
<td>Principles of Bakeshop</td>
</tr>
<tr>
<td>2.</td>
<td>30</td>
<td>Recipes, Biscuit Method</td>
</tr>
<tr>
<td>3.</td>
<td>32</td>
<td>Pies, Tarts</td>
</tr>
<tr>
<td>4.</td>
<td>32, 34</td>
<td>Hot Dessert, Custards</td>
</tr>
<tr>
<td>5.</td>
<td>32, 34</td>
<td>Cheesecake, Pastry Cream, Pate a Choux</td>
</tr>
<tr>
<td>6.</td>
<td>28, 32</td>
<td>Sour Dough, Phyllo Dough, Puff Pastry, Piping</td>
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<tr>
<td>7.</td>
<td></td>
<td>Written Exam, Practical Exam</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The course will:

A. Emphasize the scientific principles of the baking process. (I, II, VII)
B. Guide student recognition of the roles that varied baking ingredients play within the baking process. (I, II, III, VI)

C. Highlight skill development of controlling the active ingredients of baking recipes. (I, II, III, VI)

D. Stress the differences between standard kitchen equipment and bakeshop equipment. (I, II, VII)

E. Provide opportunities to make and prepare various baked goods utilizing the appropriate baking methods. (I, II, III, VI)

F. Expand basic understanding of the proper baked items that is 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 leavening agents. (A, C)
3. Cook biscuits, scones, and muffins correctly. (B, C, F)
4. Understand the baking process. (B, A, E)
5. Utilize many of the specialized tools and equipment used in the bakeshop. (B, C, F)
6. Prepare a variety of pie crusts and fillings. (B, A, E)
7. Prepare a variety of meringues. (B, C, F)
8. Prepare a variety of cheesecakes (B, A, E)
9. Prepare a variety of cookies and pastries. (B, A, E)
10. Prepare a variety of dessert and pastry items, incorporating components from other methods. (B, A, E)
11. Prepare a variety of custards and creams. (B, C, F)
12. Prepare a variety of dessert sauces. (B, C, F)
13. Use custards, creams, and dessert sauces in preparing and serving other pastry and dessert items. (B, C, F)
14. Appropriately coordinate baked items to various overall menus. (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 written reports based on class assignments.

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>Score Range</th>
<th>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.

Please see the Pellissippi State Policies and Procedures Manual, Policy 04:02:00 Academic/Classroom Conduct and Disciplinary Sanctions for the complete policy.

C. Accommodations for disabilities:

Students that 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 sending email to disabilityservices@pstcc.edu, or visiting Goins 127, 132, 134, 135, 131. 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.