

Course: CULA 143 Foundations of Baking

Department: Culinary Arts

Course Description: Foundations of Baking

Students are introduced to the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredients, terminology, analysis of baked goods, and the use of bake shop equipment. Mixing methods of a wide variety of baked goods are learned weekly through lecture, demonstration, and hands on production. Cookies, pies, and pate a choux are a few examples of pastries students work with. Mise en place, organization, and sanitation are an integral part of this course. Two lecture and two laboratory hours per week. Note: It is recommended that students should have successfully tested out of or completed Preparing for College Reading II (ENGL 092) and Fundamentals of Mathematics (MATH 010) before enrolling in this course.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
1. Be able to understand the foundation techniques necessary to produce basic bakeshop items. They will also be efficient in using basic bakeshop equipment, and have an understanding of proper trade terminology. They will have an understanding of the primary ingredients used in the introductory bakeshop. (WC, OC, IL, IG, CCT, QL)	Class discussions, whole and small group journals Reading assignment will be due for specific baked items being produced that week. The students will participate the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop Student will prepare assigned recipes for daily production. Student will critique all daily production through visual analysis and through taste.	Students may be tested throughout the semester on specific areas of the bake shop production studied Instructor will evaluate daily food production that is presented by the individual(s) that has prepared it. Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation
2. Equipment and bakeshop measurement systems: Weight vs. Volume Measurements (WC, OC, IL, IG, CCT, QL)	Weekly, students will utilized the bakers scale, digital scales, and liquid/volume measures to develop their measuring skills	Instructor will review the students measurements and the choice of measurement they utilized according to the days formula.
3. Ingredients and their proper use: Common bakeshop staples and an extensive list of other additional ingredients and how they interact with	Reading assignment will be due for specific baked items being produced that week. Class discussions of flours, chocolates, nuts, dairy, and all	Instructor will review the students identification and the choice of ingredients they utilized according to the days formula.

each other to create a final product. (WC, OC, IL, IG, CCT)	items pertaining to the semesters bakeshop use as well as additional bakeshop staples.	
4. Method of preparation for: Cookies Advanced techniques of cookies Pie dough and cookie crusts Pie fillings Cream pies/Custard Pies Pate a choux Filling and glazes for pate a choux (WC, OC, IL, IG, CCT)	Class discussions, whole and small group journals Reading assignment will be due for specific baked items being produced that week. Student will prepare assigned recipes for daily production. Student will critique all daily production through visual analysis and through taste.	Instructor will evaluate daily food production that is presented by the individual(s) that has prepared it. Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation
5. Cake and icings introduction Introduction to pastry bag work (OC, IL, CCT)	Class discussions, whole and small group journals Reading assignment will be due for specific baked items being produced that week. Student will prepare assigned recipes for daily production and use the pastry bag for part of the task. Student will critique all daily production through visual analysis and through taste.	The student may be given a final exam with questions that encompass the entire semester class

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#); [Integrative Learning – IG](#);