

CART 020: BAKING AND PASTRIES I

Formerly known as:

CART 033 (or if cross-listed - inactivated courses associated with this course)

Originator

kstruwe

Justification / Rationale

Baking and Pastries I

Change the names of baking courses to eliminate the terms introduction and intermediate.

To alleviate concerns whether this is a hands-on class.

Add co-requisite CART 060 Safety and Sanitation

Effective Term

Fall 2023

Credit Status

Credit - Degree Applicable

Subject

CART - Culinary Arts

Course Number

020

Full Course Title

Baking and Pastries I

Short Title

BAKING AND PASTRIES I

Discipline**Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face

Catalog Description

This course is designed to provide understanding of basic characteristics and function of major ingredients. Focus is on the importance and accuracy of weights, measurements and mixing methods. Hands-on experience in the production of doughs, yeast breads, cookies, pies, cakes, and decorating techniques. A Classic Chef uniform is required for this course.

Note: No credit for CART 020 if student has successfully completed CART 033.

Schedule Description

This is an introductory course which covers the functions of ingredients, weights, measurement, mixing methods and the production of baked goods. A Classic Chef uniform is required for this class.

Note: No credit for CART 020 if student has successfully completed CART 033. Corequisite: CART 060

Lecture Units

1

Lecture Semester Hours

18

Lab Units

2

Lab Semester Hours

108

In-class Hours

126

Out-of-class Hours

36

Total Course Units

3

Total Semester Hours

162

Prerequisite Course(s)

CART 060

Required Text and Other Instructional Materials**Resource Type**

Book

Author

Gisslen, W.

Title

Professional Baking

Edition

7th

City

New York

Publisher

John Wiley Sons, Inc.

Year

2016

College Level

Yes

Flesch-Kincaid Level

11.1

ISBN #

978-1-119-14844-9

Class Size Maximum

20

Entrance Skills

Demonstrate critical thinking skills and the application of safety and sanitation techniques when operating as a food service worker.

Requisite Course Objectives

CART 060-Identify basic safety and accident prevention techniques.

CART 060-Explain the roles of the food service worker and manager in the prevention of food borne illnesses.

CART 060-Explain the role of the health department sanitarian and evaluate a sanitation report.

CART 060-Identify steps to establishing a HACCP Plan.

CART 060-Pass Food Service Sanitation Management Exam with a score of 75% or higher.

CART 060-Identify food or carrier sources of major food borne illnesses, bacteria, viruses, fungi and parasites and list at least four symptoms of each.

Course Content

Basic Cooking Principles
 Personal Hygiene and Kitchen Sanitation Procedures
 Food Safety and HACCP System
 Sanitary Food Tasting Techniques
 Food Storage Procedures
 Hand Tools and Small Equipment Identification & Safe Usage
 Identification and Operation of Large Kitchen Equipment in a Sanitary & Safe Manner
 Ingredient Identification and Understanding: i.e. Flours, Sugars, Fats, Oils, Milk and Milk Products, Eggs, Leavening Agents, Salts, Spices, Herbs, Flavoring Agents
 Weights and Measurements
 Mixing Methods
 Understanding Doughs
 Yeast Dough Formulas and Techniques
 Pie Dough and Short Pastries
 Cookies
 Cake Mixing and Baking

Lab Content

Hand Tools and Small Equipment Identification & Safe Usage
 Identification and Operation of Large Kitchen Equipment in a Sanitary & Safe Manner
 Ingredient Identification and Understanding: i.e. Flours, Sugars, Fats, Oils, Milk and Milk Products, Eggs, Leavening Agents, Salts, Spices, Herbs, Flavoring Agents
 Weights and Measurements
 Mixing Methods
 Pie Dough and Short Pastries
 Cookies

Course Objectives

	Objectives
Objective 1	Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats
Objective 2	Identify, describe and demonstrate the proper use of leavening agents
Objective 3	Recognize, identify and demonstrate the proper use of eggs, milk, flavorings, extracts, emulsions and spices
Objective 4	Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements
Objective 5	Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields
Objective 6	Calculate the food cost of items using standard formulas and ingredient prices.
Objective 7	Explain and demonstrate an ability to operate bakeshop equipment in an efficient, proper, safe and sanitary manner
Objective 8	Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools
Objective 9	Explain and demonstrate the skills necessary to scale, mix, make-up, shape, and bake a variety of yeast raised products
Objective 10	Explain and demonstrate an ability to produce rolled-in doughs including Danish, croissants and puff pastry
Objective 11	Explain and demonstrate an ability to produce short dough products including cookies, pies and pie fillings

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Demonstrate safe, sanitary and efficient use of bakeshop equipment and hand tools.
Outcome 2	Recognize bakeshop ingredients including all types of flours, sugars, shortenings and fats.
Outcome 3	Explain and demonstrate the skills necessary to scale, mix, make-up, shape and bake a variety of yeast raised products.

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Students prepare a variety of yeast doughs and baked products.
Participation	Students work individually and in teams to produce baked products.
Observation	Instructor demonstrates appropriate ingredient, mixing and forming techniques for each baking project.
Lecture	Instructor presents ingredient information and appropriate techniques for each project.
Laboratory	Students prepare a variety of yeast doughs and baked products.
Discussion	Students evaluate success of each baking project.
Demonstration, Repetition/Practice	Students prepare a variety of yeast doughs and baked products, repeating the process for increased success.
Collaborative/Team	Students work in teams in lab environment.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Laboratory projects	Student prepared products re graded according to a rubric.	In Class Only
Organizational/timeline assessment	Each baking project must be completed within appropriate timeline.	In and Out of Class
Behavior assessment	Students are expected to follow basic safety and behavior rules in the kitchen lab.	In Class Only
Oral and practical examination	Oral quizzes on projects.	In Class Only
Self-paced testing	Students must research and prepare recipes in advance of class; complete textbooks readings.	Out of Class Only
Student participation/contribution	Students participate in a variety of baking projects.	In Class Only
Mid-term and final evaluations	Final examination covering material presented in class and techniques learned in lab.	In and Out of Class
Group activity participation/observation	Students work as teams to enhance skills.	In Class Only
Presentations/student demonstration observations	Students present baking projects completed.	In Class Only

Assignments
Other In-class Assignments

1. Attendance of lectures by instructor including the taking of detailed notes thereon.
2. Attendance of demonstrations by the instructor including the taking of detailed notes thereon.
3. Special reports by students singly or in groups.
4. Participation in class through their demonstration of hands on skills.
5. Examinations of various types including essay, multiple choice and skill practicals.

Other Out-of-class Assignments

1. Readings in the text to demonstrate understanding of ingredients and nutrition and baking methods.
2. Practice skills taught in class.
3. Research and development of recipe options for discussion and/or lab projects.
4. Worksheets and take-home quizzes.

Grade Methods

Letter Grade Only

MIS Course Data

CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

TOP Code

130630 - Culinary Arts

SAM Code

C - Clearly Occupational

Basic Skills Status

Not Basic Skills

Prior College Level

Not applicable

Cooperative Work Experience

Not a Coop Course

Course Classification Status

Credit Course

Approved Special Class

Not special class

Noncredit Category

Not Applicable, Credit Course

Funding Agency Category

Not Applicable

Program Status

Program Applicable

Transfer Status

Transferable to CSU only

General Education Status

Y = Not applicable

Support Course Status

N = Course is not a support course

Allow Audit

Yes

Repeatability

No

Materials Fee

No

Additional Fees?

No

Approvals

Curriculum Committee Approval Date

12/06/2022

Academic Senate Approval Date

12/08/2022

Board of Trustees Approval Date

01/20/2023

Chancellor's Office Approval Date

02/08/2023

Course Control Number

CCC000636493

Programs referencing this courseBasic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=123>)Culinary Management Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=124>)Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=125>)Culinary AS Degree (<http://catalog.collegeofthedesert.eduundefined/?key=23>)