

ODESSA COLLEGE
CULINARY ARTS

201 West University
Odessa, Texas 79764

COURSE SYLLABUS

COURSE NUMBER	:	PSTR 1301
COURSE TITLE	:	Fundamentals Of Baking
CREDIT HOURS	:	3 [Lecture hours: 32, Laboratory hours: 64]
PREREQUISITES	:	NONE
COREQUISITES	:	PSTR 2331 – Advanced Baking OR permission of the Instructor

CATALOG DESCRIPTION :
Fundamentals of baking including dough, quick breads, pies, cakes, cookies, tarts and doughnuts. Instruction in flours, fillings and ingredients. Topics include baking terminology, tools and equipment use, formula conversions, functions of ingredients and the use of proper flours. (Scans 1, 3, 4, 7, 8). Lab fee required. Prerequisites: NONE. Corequisites: PSTR 2331 or permission of the instructor

TEXTBOOK: Professional Baking, Wayne Gisslen, 5th Edition, John Wiley and Sons

SUPPLIES:

- Chef's Uniform with Cap
- Tool Box
- French Knife: 8" or 10" blade
- Boning Knife: 6" blade, stiff/rigid
- Paring Knife: 3 ¼" blade
- Sandwich Spreader: 3 ½" blade
- French Whip: 14"
- Piano Whip: 14"
- 2 Vegetable Peelers
- 4 Pastry Brushes
- Cook's Fork: 6 ½" tines
- Roast Beef Slicer: 12" blade/scalloped
- Measuring Cups
- Measuring Spoons
- Pocket Calculator

LEARNING OUTCOMES:

After completing this course the student should be able to demonstrate the following competencies:

- 1.0 Identify and correctly use bake shop equipment and supplies in a safe manner.
- 2.0 Select and interpret weights and measurements and apply these measures to recipes and recipe conversions.
- *3.0 Interpret recipes and understand the purpose and organization of a recipe without error.
- 4.0 Identify and describe the usage of baking ingredients in a bake shop.
- 5.0 Construct successfully yeast breads and rolls.
- 6.0 Construct successfully batters and quick breads.
- 7.0 Construct roll-in dough products successfully.
- 8.0 Construct consistent single and double crust pies.
- 9.0 Construct dropped, refrigerated and rolled cookies with success.
- 10.0 Construct creamed, two step and foam cakes successfully.
- 11.0 Construct simple icings and professionally ice cakes in accordance with recipes.
- 12.0 Construct foam and sponge cakes successfully.
- 13.0 Construct pate a choux pastries with success.
- 14.0 Construct pastry based desserts with success.
- 15.0 Construct basic pastry creams and their variations with attention to sanitation principles.

* INDICATES INTEGRATED, CORE CURRICULUM SKILLS

(Math, Reading, Communication, Technological Literacy and/or Critical Thinking)

COURSE REQUIREMENTS:

See Instructor Information Sheet for specific course requirements.

METHOD OF EVALUATION:

See Instructor Information Sheet for specific course requirements.

ATTENDANCE POLICY:

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

ACADEMIC ETHICS:

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desired quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings, as provided on the reading schedule.

SANITATION REQUIREMENTS:

- Leave your jewelry at home.
- Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.
- Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.
- Hands must be free of cuts, sores and other skin abrasions.
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- Chef's attire is required for work in the laboratory.
- The student is expected to present a professional appearance which means attention to personal grooming is expected.
- Strict sanitation principles must be adhered to in the preparation of food.

COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND TARRANT COUNTY BOARD OF HEALTH.

STUDENT ASSISTANCE:

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
 1. Peer Tutoring Available

Students are required to come to class in their uniform (chef jacket, pant, and hat). Also **cursing** in class will not be tolerated, students caught cursing will be given a **warning**, if they persist they will be **sent home**. All students are also required to attend all classes and are only allowed **3 absences** in the program, after the 3rd absence they will have to retake the class.

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INSTRUCTOR : Paul Porras
Office Phone : 335-6320
Laboratory Phone : 335-6324
E-Mail : pporras@odessa.edu

COURSE NUMBER : PSTR 1301

COURSE TITLE : Fundamentals Of Baking

ALL STUDENTS ARE EXPECTED TO:

1. Take all of the course quizzes and the comprehensive examination.
2. Complete all laboratory and production assignments.
3. Attend all class sessions.
4. Exhibit a professional attitude towards their assigned duties, kitchen equipment and classmates at all times.

METHOD OF EVALUATION

GRADING CRITERIA:

- | | |
|------------------------------|-----|
| 1. Laboratory activities | 50% |
| 2. Comprehensive examination | 20% |
| 3. Attendance | 10% |
| 4. Quizzes | 10% |
| 5. Work ethics | 10% |

COURSE REQUIREMENT DEADLINES:

Credit will be given for ONLY those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

ATTENDANCE POLICY:

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for **WORK ETHICS** for that class period.

ACADEMIC ETHICS:

See policy in the **COURSE SYLLABUS**

WORK ETHICS:

The student is expected to:

1. Be on time for all classes and laboratories.
2. Be prepared for all classes and laboratories.
3. Be in appropriate attire for classes and laboratories.
4. Maintain work assigned area in an orderly and sanitary condition.
5. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
6. Perform clean-up as a member of a team.
7. Cooperate with classmates and functions as a member of a team.

IMPORTANT NOTE TO STUDENTS:

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

COURSE OUTLINE:

<u>WEEK 1:</u>	<u>Reading, Discussion, & Lab</u>	<u>Due: TBA</u>
1A.	Introduction to baking. <ol style="list-style-type: none">1. Identification of tools and equipment in a bakery.2. Weights and measurements3. Reading recipes4. Converting recipes5. Identification of baking materials	
1B.	Introduction to yeast, breads and rolls. <ol style="list-style-type: none">1. Types of flours2. Types of yeasts3. Assembling processes4. Mixing methods5. Proofing process6. Portioning/scaling procedures7. Panning procedures8. Baking procedures9. Finishing a process10. Student laboratory – loaf breads/rolls11. Bread faults and their causes	
1C.	Student Laboratory and production of breads and rolls. <ol style="list-style-type: none">1. Shapes of rolls and their variations2. Usage of condiments, spices, herbs3. Preparation of sour dough mixture	

4. Identification of quality standards
5. Costing of rolls and breads

WEEK 2: Reading, Discussion, & Lab **Due: TBA**

- 2A. Introduction to quick breads.
 1. Muffins
 2. Biscuits
 3. Coffee Cake
 4. Student laboratory for quick breads
 5. Quality standards for quick breads
- 2B. Student production of breads, rolls and quick breads.

WEEK 3: Reading, Discussion, & Lab **Due: TBA**

- 3A. Introduction to roll-in dough.
 1. Principles of mixing
 2. Principles of incorporation
 3. Chilling procedures
 4. Rolling procedures
 5. Preparation of Danish and Croissants
 6. Student laboratory on roll-in doughs
- 3B. Student production of roll-in dough.
 1. Finishing procedures
 2. Quality standards
- 3C. Student production of roll-in dough, breads and rolls.

WEEK 4: Reading, Discussion, & Lab **Due: TBA**

- 4A. Introduction to pies.
 1. Preparation of pie dough
 2. Assembling and mixing ingredients
 3. Rolling principles
 4. Preparing pie fillings
 5. Filling and covering of pies
 6. Baking pies
 7. Cooling pies
 8. Quality standards for pies
 9. Student laboratory for pies
- 4B. Student production of pies.
- 4C. Introduction to cookies.
 1. Manufacturing processes for: dropped, rolled and refrigerated cookies
 2. Panning and baking procedures for cookies

3. Cooling procedures
4. Quality standards
5. Storage principles for cookies

WEEK 5: Reading, Discussion, & Lab Due: TBA

- 5A. Introduction to cakes.
 1. Assembling and measurement of ingredients
 2. Mixing processes
 3. Panning procedures
 4. Baking procedures
 5. Cooling procedures
 6. Student laboratory on cake construction
 7. Quality standards for cakes

- 5B. Introduction to simple icings.
 1. Assembling and measurement of ingredients
 2. Mixing principles
 3. Applying icing to cake surface
 4. Smoothing of icing surface
 5. Decorating/garnishing of cake surface
 6. Quality standards for iced cakes

- 5C. Student production of iced cakes.
 1. Assembling and measurement of ingredients
 2. Mixing principles
 3. Icing principles
 4. Decorating principles

WEEK 6: Reading, Discussion, & Lab Due: TBA

- 6A. Construction of foam and sponge based cakes.
 1. Assembling and measurement of ingredients
 2. Mixing principles
 3. Panning principles
 4. Baking principles
 5. Testing principles
 6. Cooling principles
 7. Construction of pastries

- 6B. Student laboratory in production of foam and sponge cakes.

WEEK 7: Reading, Discussion, & Lab Due: TBA

- 7A. Construction of Pate Choux desserts
 1. Assembly of ingredients
 2. Mixing principles
 3. Panning principles
 4. Baking principles

5. Testing principles
6. Filling principles
7. Finishing principles
8. Marketing concepts

7B. Student laboratory in construction of pate choux desserts.

WEEK 8: **Reading, Discussion, & Lab** **Due: TBA**

8A. Construction of pastry based desserts

1. Construction of pate sucre
2. Construction of pastry creams
3. Construction of glazes
4. Assembly principles
5. Decorating principles
6. Marketing principles

8B. Student construction of pastry based desserts.

: Comprehensive examination