

# Course Syllabus

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<b>Department</b>	Culinary Arts and Foodservice Management
<b>Course Title</b>	Fundamentals of Baking
<b>Section Name</b>	PSTR1301
<b>Start Date</b>	01/22/2013
<b>End Date</b>	03/21/2013
<b>Modality</b>	Face-to-Face
<b>Credits</b>	3

## Instructor Information

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<b>Name</b>	: Paul Porras
<b>OC Email</b>	: pporras@odessa.edu
<b>OC Phone #</b>	: 432-335-6320

Fall Office Hours:

M 10:30-1:30

T 9-12

W 9-10, 11:30-12:30

TH 9-12

F By Appointment Only

Monitored and open labs available daily. Help from the instructor is available at your request. Appointments can be set up or you may contact instructor during office hours. Tutoring is available through the LRC.

## Course Description

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Fundamentals of baking including dough, quick breads, pies, cakes, cookies, tarts, and doughnuts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products (ICO 1, 2, 3, 6). Lab fee required.

## **Prerequisites/Corequisites**

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### **PREREQUISITES :**

CHEF 1301 – Basic Food Preparation

CHEF 2302 – Saucier

CHEF 2201 – Intermediate Food Preparation

## **ICO**

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(1,2,3,6)

## **Course Objectives**

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Identify and correctly use bake shop equipment and supplies in a safe manner.

Select and interpret weights and measurements and apply these measures to recipes and recipe conversions.

\*Interpret recipes and understand the purpose and organization of a recipe without error.

Identify and describe the usage of baking ingredients in a bake shop.

Construct successfully yeast breads and rolls.

Construct successfully batters and quick breads.

Construct roll-in dough products successfully.

Construct consistent single and double crust pies.

Construct dropped, refrigerated and rolled cookies with success.

Construct creamed, two step and foam cakes successfully.

Construct simple icings and professionally ice cakes in accordance with recipes.

Construct foam and sponge cakes successfully.

Construct pate a choux pastries with success.

Construct pastry based desserts with success.

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)

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## Required Readings/Materials

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**Required** readings/materials:

### On Baking, 3rd Edition

By Sarah R. Labensky, Priscilla R. Martel, Eddy Van Damme

## Course Requirements (Lectures, Assignments and Assessments)

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DATES	ASSIGNMENT	DESCRIPTION
01/22-01/24	Chapters 1,2,3,4,5	Baking profession and baking math, Equipment and ingredients, basic principles
01/29-01/30	Chapters 6	Quick Breads
02/05-02/07	Chapters 7-8	Understanding yeast dough and artisan breads, Lean and rich yeast dough
02/12-02/14	Chapter 9	Laminated dough
02/19-02/21	Chapter 10	Cookies and Brownies
02/26-02/28		<b>02/28 EXAM I (2,3,4,6,7,8,9,10)</b>
03/05-03/07	Chapters 11	Pies and tarts
03/19-03/21	Chapters 12	Pastry and dessert components
03/21		<b>FINAL EXAM</b>

## Grading Policy

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### Grading Policy

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

### Total Points:

90-100A

80-89B

70-79C

60-69D

## Special Needs

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Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please feel free to contact me to discuss your concerns. You may also call the Office of Disability services at 432-335-6861 to request assistance and accommodations.

## Learning Resource Center (Library)

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The Library, known as the [Learning Resources Center](#), provides research assistance via the [LRC's catalog \(print books, videos, e-books\)](#) and [databases \(journal and magazine articles\)](#). [Research guides](#) covering specific subject areas, [tutorials](#), and the ["Ask a Librarian "](#) service provide additional help.

## Student E-mail

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Please access your [Odessa College Student E-mail](http://www.odessa.edu/gmail/), by following the link to either set up or update your account: <http://www.odessa.edu/gmail/>. **All correspondence will be submitted using your Odessa College email.**

### **Student Portal**

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Please access your [Odessa College Student E-mail](http://www.odessa.edu/gmail/), by following the link to either set up or update your account: <http://www.odessa.edu/gmail/>. **All correspondence will be submitted using your Odessa College email.**

### **Technical Support**

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For Blackboard username and password help and for help accessing your online course availability and student email account contact the Student Success Center at 432-335-6878 or online at [https://www.odessa.edu/dept/ssc/helpdesk\\_form.htm](https://www.odessa.edu/dept/ssc/helpdesk_form.htm).

### **Important School Policies**

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For information regarding student support services, academic dishonesty, disciplinary actions, special accommodations, or student's and instructors' right to academic freedom can be found in the [Odessa College Student Handbook](#).

**DISCLAIMER: Each student is responsible for checking the syllabus frequently as it will be updated as often as needed.**

### **WORK ETHICS:**

#### **Student Professionalism**

- 1. Be on time for all classes and laboratories.**
- 2. Maintain work assigned area in an orderly and sanitary condition.**
- 3. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.**
- 4. Perform clean-up as a member of a team.**
- 5. Cooperate with classmates and function as a member of a team**
- 6. Odessa College Uniforms are required for this course. (Nothing else will be permitted!)**
- 7. Uniforms will be worn during all culinary classes.**
- 8. All uniforms must be pressed and clean for class.**

9. All students must be in full uniform before entering the classroom.
10. If any student enters the class without any part of his/her uniform they are not be permitted to enter class and will receive a zero for the day.
11. No painted nails or acrylic nails are allowed due to food contamination.
12. All Students will be allowed 3 absences to every class.
13. If a student leaves or walks out without notifying the instructor, it will be a zero for the day and the student will be counted absent.
14. ALL Students will participate in cleaning the kitchen and classroom!
15. All homework will be turned in on time. Any late homework will be penalized and after 24 hours a zero will be given.
16. All in-class assignments must be completed that day or the student will not be given a grade.
17. No Cell Phones (texting, or listening to music as well) will be permitted in the kitchen or the classroom. If a cell phone is in use during class, a zero will be given for the day.

**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.**