



Department: ___ Culinary Arts ___
Course Title: ___ Fundamentals of Baking ___
Section Name: ___ PSTR 1301_F1C ___
Semester: ___ Fall 2014 ___
Time: ___ Tuesday and Thursday 7:30am -1:30 pm ___
Classroom: ___ 139 R ___

Instructor: ___ Paul Porras ___
Email: ___ pporras@odessa.edu ___
Office: ___ 139 L ___
Phone: ___ (432)-335-6320 ___
Office Hours: ___ M & W 10:30am-5:30pm ___

Course Description:

FROM CATALOG : 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.

Required Texts **On Baking, 3rd Edition;** By Sarah R. Labensky, Priscilla R. Martel, Eddy Van Damme

Description of Institutional Core Objectives (ICO's)

Given the rapid evolution of necessary knowledge and skills and the need to take into account global, national, state, and local cultures, the core curriculum must ensure that students will develop the essential knowledge and skills they need to be successful in college, in a career, in their communities, and in life. Therefore, with the assistance of the Undergraduate Education Advisory Committee, the Coordinating Board has approved guidelines for a core curriculum for all undergraduate students in Texas.

Through the application and assessment of objectives within the institution's core curriculum, students will gain a foundation of knowledge of human cultures and the physical and natural world; develop principles of personal and social responsibility for living in a diverse world; and advance intellectual and practical skills that are essential for all learning. Appropriate Odessa College faculty periodically evaluates all of the courses listed in the descriptions on the following pages of this catalog and keys them to Odessa College's Institutional Core Objectives (ICOs), as defined by the Texas Higher Education Coordinating Board (THECB). (Source: *Odessa College Catalog of Courses 2012-2013, page 73*)

Odessa College’s Institutional Core Objectives (ICOs):

- 1) *Critical Thinking Skills* - to include creative thinking, innovation, inquiry, and analysis, evaluation and synthesis of information
- 2) *Communication Skills* - to include effective development, interpretation and expression of ideas through written, oral and visual communication
- 3) *Empirical and Quantitative Skills* - to include the manipulation and analysis of numerical data or observable facts resulting in informed conclusions
- 4) *Teamwork* - to include the ability to consider different points of view and to work effectively with others to support a shared purpose or goal
- 5) *Personal Responsibility* - to include the ability to connect choices, actions and consequences to ethical decision-making
- 6) *Social Responsibility* - to include intercultural competence, knowledge of civic responsibility, and the ability to engage effectively in regional, national, and global communities

Learning Outcomes for _____ (Source: *Odessa College Catalog of Courses*)

Outcome	ICO
<p>Select and interpret weights and measurements and apply these measures to recipes and recipe conversions.</p> <p>*Interpret recipes and understand the purpose and organization of a recipe without error.</p>	<p><i>Critical Thinking Skills</i> - to include creative thinking, innovation, inquiry, and analysis, evaluation and synthesis of information</p>
<p>Identify and correctly use bake shop equipment and supplies in a safe manner.</p> <p>Select and interpret weights and measurements and apply these measures to recipes and recipe conversions.</p> <p>*Interpret recipes and understand the purpose and organization of a recipe without error.</p> <p>Identify and describe the usage of baking ingredients in a bake shop.</p>	<p><i>Communication Skills</i> - to include effective development, interpretation and expression of ideas through written, oral and visual communication</p>

<p>Identify and correctly use bake Select and interpret weights and measurements and apply these measures to recipes and recipe conversions.</p> <p>*Interpret recipes and understand the purpose and organization of a recipe without error.</p>	<p><i>Empirical and Quantitative Skills</i> - to include the manipulation and analysis of numerical data or observable facts resulting in informed conclusions</p>
	<p><i>Teamwork</i> - to include the ability to consider different points of view and to work effectively with others to support a shared purpose or goal</p>
	<p><i>Personal Responsibility</i> - to include the ability to connect choices, actions and consequences to ethical decision-making</p>
<p>Pay attention to sanitation principles.</p>	<p><i>Social Responsibility</i> - to include intercultural competence, knowledge of civic responsibility, and the ability to engage effectively in regional, national, and global communities</p>

Odessa College Policies

Academic Policies

Note that the OC Student Handbook states (page 32) that “[i]n cases of academic dishonesty, the instructor has the authority to impose appropriate scholastic penalties. Complaints or appeals of disciplinary sanctions may be filed in accordance with the college due process procedure. Copies of the college due process procedure are available in the office of The Director of Student Life (CC104).”

For more information on your rights and responsibilities as a student at Odessa College, please refer to the following: *The 411 of OC: Student Handbook 2012-2013; Student Rights & Responsibilities*
<http://www.odessa.edu/dept/studenthandbook/handbook.pdf>

Scholastic Dishonesty

Scholastic dishonesty shall constitute a violation of these rules and regulations and is punishable as prescribed by board policies. Scholastic dishonesty shall include, but not be limited to, cheating on a test, plagiarism and collusion.

"Cheating on a test" shall include:

- Copying from another student's test paper
- Using test materials not authorized by the person administering the test.

- Collaborating with or seeking aid from another student during a test without permission from the test administrator.
- Knowingly using, buying, selling, stealing or soliciting, in whole or in part, the contents of an unadministered test.
- The unauthorized transporting or removal, in whole or in part, of the contents of the unadministered test.
- Substituting for another student, or permitting another student to substitute for one's self, to take a test.
- Bribing another person to obtain an unadministered test or information about an unadministered test.
- "Plagiarism" shall be defined as the appropriating, buying, receiving as a gift, or obtaining by any means another's work and the unacknowledged submission or incorporation of it in one's own written work.
- "Collusion" shall be defined as the unauthorized collaboration with another person in preparing written work for fulfillment of course requirements. (Source: *Odessa College Student Handbook 2012-2013, page 29-30*)

Special Populations/Disability Services/Learning Assistance

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.

Odessa College affirms that it will provide access to programs, services and activities to qualified individuals with known disabilities as required by **Section 504 of the Rehabilitation Act of 1973 and Title II of the Americans with Disabilities Act of 1990 (ADA)**, unless doing so poses an undue hardship or fundamentally alters the nature of the program or activity. Disabilities may include hearing, mobility or visual impairments as well as hidden disabilities such as chronic medical conditions (arthritis, cancer, diabetes, heart disease, kidney disorders, lupus, seizure disorders, etc.), learning disabilities or psychiatric or emotional disabilities. A student who comes to Odessa College with diagnosed disabilities which may interfere with learning may receive accommodations when the student requests them and submits proper documentation of the diagnosis. A Request for Accommodations form and guidelines for beginning the request process are available in the OC Help Center or on the Odessa College web site at www.odessa.edu/dept/counseling/disabilities.htm. The college strives to provide a complete and appropriate range of services for students with disabilities such as assistance with testing, registration, information on adaptive and assistive equipment, tutoring, assistance with access and accommodations for the classroom where appropriate. For information regarding services, students with disabilities should contact the Office of Disability Services in the OC Help Center located in Room 204 of the Student Union Building or call 432-335-6433. (Source: *Odessa College Catalog of Courses 2012-2013, page 52*)

Dropping a Course or Withdrawing from College

Students wishing to drop a non-developmental course may do so online using WebAdvisor, at the Wrangler Express, or Registrar's Office. A student wishing to drop a developmental course or withdraw from college should obtain a drop or withdrawal form from the Wrangler Express or the Registrar's Office. Students are encouraged to consult with instructors prior to dropping a class. Students may not completely withdraw from the college by use of the Web. Students must drop a class or withdraw from college before the official withdrawal date stated in the class schedule. Students who are part of the Armed Forces Reserves may withdraw with a full refund if the withdrawal is due to their being ordered into active duty. A copy of the student's orders must be presented to the Registrar's Office at the time of the withdrawal. For details, please contact the Office of the Registrar. **No longer attending class does not automatically constitute withdrawal from that class, nor does a student's notification to an instructor that the student wishes to be dropped. Failure of a student to complete the drop/withdrawal process will result in a grade of "F."** (Source: *Odessa College Catalog of Courses 2012-2013, page 36*)

Learning Resource Center (LRC; Library)

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 Success Center (SSC)

Located in the LRC, the Student Success Center (SSC) provides assistance to students in meeting their academic and career goals. We strive to provide new and updated resources and services at no charge to OC students. Academic support services include tutoring, study skills training, workshops, and the mentoring program. Tutoring is available for a variety of subjects including college mathematics, English, government, history, speech, chemistry, biology, and all developmental coursework. Appointments are preferred, but walk-ins will be served as soon as possible. Smarthinking online tutoring is also available. All computers in the center have Internet access, Microsoft Office, and software resources to assist OC students in improving their reading, writing and mathematical skills. The center also offers special assistance to students preparing for the THEA/COMPASS test. Computer lab assistants are available to assist students with student email, Blackboard, OC portal, Course Compass and more. For more information or to make an appointment, please call 432-335-6673 or visit www.odessa.edu/dept/ssc/ (Source: *Odessa College Catalog of Courses 2012-2013, page 54*)

Student E-mail

Please access your Odessa College Student E-mail, by following the link to either set up or update your account: <http://www.odessa.edu/gmail/>. **Correspondence will be submitted using your Odessa College email as an alternative method to contact you with information regarding this course.**

Technical Support

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.

Expectations for Engagement – Face to Face Learning

To help make the learning experience fulfilling and rewarding, the following Expectations for Engagement provide the parameters for reasonable engagement between students and instructors for the learning environment. Students and instructors are welcome to exceed these requirements.

Reasonable Expectations of Engagement for Instructors

1. As an instructor, I understand the importance of clear, timely communication with my students. In order to maintain sufficient communication, I will
 - provided my contact information at the beginning of the syllabus;
 - respond to all messages in a timely manner through telephone, email, or next classroom contact; and,
 - notify students of any extended times that I will be unavailable and provide them with alternative contact information (for me or for my supervisor) in case of emergencies during the time I'm unavailable.
2. As an instructor, I understand that my students will work to the best of their abilities to fulfill the course requirements. In order to help them in this area, I will
 - provide clear information about grading policies and assignment requirements in the course syllabus, and
 - communicate any changes to assignments and/or to the course calendar to students as quickly as possible.
3. As an instructor, I understand that I need to provide regular, timely feedback to students about their performance in the course. To keep students informed about their progress, I will
 - return classroom activities and homework within one week of the due date and
 - provide grades for major assignments within 2 weeks of the due date or at least 3 days before the next major assignment is due, whichever comes first.

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.*

Reasonable Expectations of Engagement for Students

1. As a student, I understand that I am responsible for keeping up with the course. To help with this, I will
 - attend the course regularly and line up alternative transportation in case my primary means of transportation is unavailable;
 - recognize that the college provides free wi-fi, computer labs, and library resources during regular campus hours to help me with completing my assignments; and,
 - understand that my instructor does not have to accept my technical issues as a legitimate reason for late or missing work if my personal computer equipment or internet service is unreliable.
2. As a student, I understand that it is my responsibility to communicate quickly with the instructor any issue or emergency that will impact my involvement with or performance in the class. This includes, but is not limited to,
 - missing class when a major test is planned or a major assignment is due;
 - having trouble submitting assignments;
 - dealing with a traumatic personal event; and,
 - having my work or childcare schedule changed so that my classroom attendance is affected.
3. As a student, I understand that it is my responsibility to understand course material and requirements and to keep up with the course calendar. While my instructor is available for help and clarification, I will
 - seek out help from my instructor and/or from tutors;
 - ask questions if I don't understand; and,
 - attend class regularly to keep up with assignments and announcements.

Institutional Calendar Fall 2014

August

25 Fall Semester & Fall 1 (8 WK Term) Begin

September

1 Campus Closed—Labor Day

October

15 Fall 1 (8 WK Term) Ends

17 Campus Open For Fall 2 Registration & Payment (8a.m.---5:30 p.m.) 20 Fall 2 (8WKTerm) Begins Spring 2015
Registration Begins

November

26---30 Campus Closed—Thanksgiving (begins 9p.m., Tuesday, 11/25)

December

11 Fall Semester & Fall 2 (8 WK Term) End 13 Fall Graduation

16 Midwinter Classes Begin

20---31 Campus Closed Winter Break (begins 1 p.m., Friday 12/19)

January

1---5 Campus Closed Winter Break

5 Wrangler Express Opens from (8 a.m. ---5 p.m.)

6 Campus Opens Midwinter Ends

14 Spring Semester & Spring 1 (8 WK Term) Begins 2015 Maymester Registration Begins

19 Campus Closed MLK, Jr. Day

.Disclaimer

This syllabus is tentative and subject to change in any part at the discretion of the instructor. Any changes will be in accordance with Odessa College policies. Students will be notified of changes, if any, in timely manner

Course Policies

Disclaimer

This syllabus is tentative and subject to change in any part at the discretion of the instructor. Any changes will be in accordance with Odessa College policies. Students will be notified of changes, if any, in timely manner.

Original Effort

The work submitted for this course must be original work prepared by the student enrolled in this course. Efforts will be recognized and graded in terms of individual participation and in terms of ability to collaborate with other students in this course.

Description of students

Students enrolled in this course _____

Course prerequisites

_____ (Source: *Odessa College Catalog of Courses 2012-2013, page 178*)

Course Alignment with Industry Standards

Digital Protocol

Cell phones must be placed on either *vibrate* or *silent* mode and are to be accessed in emergency cases only. The use of laptops or any other digital device is permitted in order to facilitate note-taking relative to instruction. Any written assignments will be submitted electronically on Blackboard. **The electronic recording of the time on Blackboard will be considered the time of assignment submission. Take necessary steps to ensure that your assignments are submitted on “Blackboard” time.** Back-up and/or additional copies of all assignments submitted is encouraged. **Computers/printers are available to OC students in the LRC (301-303); therefore, not having access to a computer due to technical issues (crash; corrupted files) will not be considered as an acceptable reason for not completing assignments.** If there is a loss of server connection with Odessa College due to maintenance, then an email will be sent to student with pertinent information and status reports. Assignments submitted electronically need to be **WORD documents (doc or docx).**

Attendance Policy

Students are expected to attend class regularly. Attendance will be recorded using a “sign-in” sheet. Excessive absences will be grounds for disciplinary action, and will be determined on a case-by-case basis. If you are more than 15 minutes late to class or leave class early without notifying the instructor, this will count as an absence. Students are permitted _____ absences before a loss of _____ point(s) _____.

AVID

This course has been identified as a course by Career, Technical, and Workforce Education as one in which teaching and learning strategies adopted by AVID will be implemented. As a student in the legal program, you will be expected to develop an understanding of the strategies, to model the strategies, to maintain fidelity of implementation, and to examine how these strategies may impact your effectiveness as a professional in your

chosen area of occupation, either through coursework or practicum experience as outlined by the course instructor.

Grading Policy

Please understand that this is a required course for the _____ program in order to prepare you _____. Quality work and active participation is expected and not to be negotiated. As a general policy, grades will be taken in class. Any written assignments or tests will be graded outside of class. You can expect feedback on assignments within a week's time.

Grade Inquiry Policy

It is the responsibility of the individual taking this course to maintain accurate track of assignment submissions and grades. There will be opportunities during the semester to meet with the instructor to discuss your academic progress. Contact the instructor to schedule an appointment. Class time will not be used for grade inquiries. All grades are final.

Communication Plan

The best way to communicate with the course instructor is via email through Blackboard. Also, check in Blackboard regularly for announcements, including any changes in the course schedule due to instructor illness or conference attendance. Appointments with the instructor may also be scheduled.

General Course Requirements

1. Attend class and participate.
2. Contribute and cooperate with civility.
3. **Submit assignments on time. Late work will not be accepted. Medical and/or family circumstances that warrant an extension on assignments need to be presented to the instructor. Extensions will be allowed at the instructor's discretion.**

Grading Scale:

- "A" = 90-100
- "B" = 80-89
- "C" = 70-79
- "D" = 60-69
- "F" = 0-59

Incomplete Policy

An 'Incomplete' grade may be given only if:

1. The student has passed all completed work

2. If he/she has completed a minimum of 75% of the required coursework. A grade of an “I” will only be assigned when the conditions for completions have been discussed and agreed upon by the instructor and the student.

Overview of assignments

Type of Assignment	Percentage
1. Laboratory activities	30%
2. Final examination	40%
3. Attendance & Work ethics	30%

ASSIGNMENT “A”: description

Schedule (Tentative and Subject to Change)

Dates	Lecture	reading	Learning objectives	Home work	Homework due
August 26 th	Go over syllabi and expectations of the class	Read chapters 1,2 and 3.	<ul style="list-style-type: none"> • Able to discuss the origins of baking • Appreciate the role of the pastry chef • Recognize how to maintain a safe and sanitary work environment • Know all equipment and tools in a baking kitchen • Understand how to organize a bakeshop. 	Do questions 2,3,4,5,6,7,8, on page 61. Also define the terms on page 61.	End of class, on august 28 th 2014

August 28th	Go over chapters 1,2,3,4 and 5	Read chapters 4 and 5 Work on projects	<p>understand gluten and its importance in the bakeshop pp. 66-70</p> <ul style="list-style-type: none"> • identify a variety of fruits pp. 89-104 • understand how to purchase and store fruits appropriate for your needs pp.104-108 • understand the function of many bakeshop ingredients pp. 64-117 <p>understand measurement systems and how to measure ingredients pp. 120-130</p> <ul style="list-style-type: none"> • explain the importance of weighing ingredients p. 121 22 • convert formulas and use baker's percentage pp.124-130 • organize and plan your work more efficiently pp. 120 • understand basic flavoring techniques pp.132-133 • prepare items needed prior to actual cooking pp. 131-135 	Do questions 1,2,4,5,6,7,8, and 9 on page 117. Also define the terms on 117	End of class, on September 2 nd 2014
September 2nd	Review chapters 4& 5 And start going over chapter 6&7	Read chapter 6 & 7 Work on projects	<p>understand and use chemical leavening agents properly pp. 138-139</p> <ul style="list-style-type: none"> • prepare a variety of quick breads using the biscuit method, muffin method and creaming method pp.139-146 • prepare a variety of griddlecakes pp. 146-147 	Do questions 2,3,4 &5 on page 148. And also do the terms on page148	End of class September 4, 2014
September 4,	Go over chapter 7	Work on projects	<p>select and use yeast properly perform the 10 steps involved in yeast bread production understand artisan bread-making pp. 170-188</p> <ul style="list-style-type: none"> • techniques mix yeast 	Do questions 1,2,3,4,5,6 on page 197. Also define the terms on page197	End of class September 9

			<p>doughs using the straight dough method and the sponge method pp. 188-195</p> <ul style="list-style-type: none"> • mix yeast doughs using prefermentation and sourdough techniques pp. 190-195, 198-199 • prepare artisan breads pp. 185-188 • prepare bagels, flatbreads and other specialty breads pp. 220-233 		
September 9	Review yeast dough	Read chapter 8 Work on projects	<p>understand the mixing and handling requirements for making enriched yeast breads pp. 237-239</p> <ul style="list-style-type: none"> • prepare brioche, challah, doughnuts and a variety of enriched yeast dough products pp.239-245 • prepare a variety of specialty breakfast pastries made from sweet dough pp. • understand the basic principles of deep-frying sweet dough pp. 245-248 	Do questions 1,3,4,5,6 on page 249. Also define the terms on page 249	End of class September 11 2014
September 11	Continue with chapter 8	Read chapter 10 Work on projects	<p>prepare a variety of cookie doughs and batters pp.313, 323- 356</p> <ul style="list-style-type: none"> • understand the various make-up methods for cookies, biscotti and brownies pp. 314-322 • assemble a variety of decorated cookies and brownies pp.323-361 	Do questions 2,3,4,5, on page 322. And also define the terms on 322	End of class September 16, 2014
September 16,	Review chapter 10	Work on projects for chapter 10			No home work

September 18	Review chapter 10	Read chapter 11 Work on chapter 10 projects	prepare a variety of pie crusts and fillings pp. 364-381, 382-388, 390-403 <ul style="list-style-type: none"> • form and bake a variety of pies and tarts pp. 369-372, • prepare a variety of dessert and pastry items, incorporating components from other chapters pp. 388-389 	Do questions 1,2,3,4,5. On page 381. Also define terms on 381	End of class September 23 2014
September 23	Review chapter 11	Work on projects for chapter 11			No homework
September 25	Review chapter 11	Read chapter 12 Work on projects for chapter 11	prepare a variety of pastries using éclair paste pp. 406-408, 418-420 <ul style="list-style-type: none"> • prepare a variety of meringues pp. 409-414, 422-426 • prepare a variety of specialty pastries using phyllo dough pp. 414, 427-428 • prepare crêpes pp. 415-416, 429 • prepare a variety of dessert and pastry items, incorporating components from other chapters pp. 406-429 	Do questions 1,2,3,5. On page 417. Also define terms on page 417.	End of class on September 30, 2014
September 30,	Review chapter 12	Work on chapter 12 projects			No homework
October 2	Review chapter 12	Read chapter 13 Work on chapter 12 projects	prepare a variety of cakes pp. 432-449, 469-481 <ul style="list-style-type: none"> • prepare a variety of icings pp. 449-459 • assemble cakes using basic finishing and decorating techniques pp. 459-466 • describe the functions of ingredients used to make cakes pp.432-434 • prepare a variety of cakes using creamed fat 	Do questions 1,2,3,4,5,6, on page 468. also define the terms on page 468	End of class October 7, 2014

			and whipped egg mixing methods pp. 433-446, <ul style="list-style-type: none"> • explain basic cake finishing and decorating techniques pp. 459-466, 469-48 		
October 7	Go over chapter 12 and explain cake projects to student that will count as part of their final	Work on two types of cakes and decoration			Come up with an original cake recipe and come up with a grocery list
October 9	Work on cake project	Work on two types of cakes and decoration	frostings		Time to work on cake projects
October 13	Time to work on cake projects				Count down to cake projects

October 15	Final/ cake project	Have to have all cakes done and ready to be judged by 12:30pm			Final
------------	---------------------	---	--	--	-------