**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 174 – PRINCIPLES OF BAKING AND PASTRY MAKING**

1. **Course Number Course Title Semester Units**

CA 174 Principles of Baking and Pastry Making 3

**Semester Hours**

2 hours lecture 32-36 hours 64-72 outside-of-class hours 3 hours lab 48-54 hours

144-162 total hours

**Course Prerequisites**

None

**Corequisite**

A “C” grade or higher or “Pass” or concurrent enrollment in CA 165.

**Recommended Preparation**

None

1. **Catalog Description**

This course introduces fundamental baking and pastry techniques used as the building blocks for a variety of pastries and desserts. Emphasis is placed on sanitation, professionalism, organization, kitchen equipment, ingredients, recipe analysis and technique, consistency of product, and teamwork.

1. **Course Objectives**

The student will:

* 1. Demonstrate proper measuring techniques.
  2. Use baking equipment.
  3. Analyze and differentiate various baking and pastry techniques.
  4. Prepare a variety of baked goods.
  5. Evaluate and prepare various decorating and presentation techniques.
  6. Apply job acquisition skills.

1. **Instructional Facilities**
   1. Standard Classroom
   2. Culinary Foods Laboratory
2. **Special Materials Required of Student**
   1. White chef’s coat
   2. Chef’s toque (hat)
   3. Chef’s checkered pants
   4. Knives and baking tools as specified by the instructor

e. Safe industry standard working shoes

7. **Course Content**

1. History of Baking and Pastry
2. Hands on techniques
3. Décor techniques
4. Sanitation standards
5. Baking and pastry ingredients
6. Time management
7. Professionalism

8. **Method of Instruction**

a. Lecture and demonstrations

b. Multimedia presentations

c. Monitoring laboratory sessions

d. Individual instruction

e. Group discussion

f. Product evaluation

g. Guest speakers

1. **Methods of Evaluating Student Performance**
   1. Quizzes on assigned reading from text and Chefs demonstration lectures.
   2. Laboratory evaluations of skills and technique based on competency rubric.
   3. Midterm written exam on assigned reading from text and demonstrations.
   4. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.
   5. Competency based final practical exam - time management/quality standards/technique/cleanliness/ communication, sanitation and safety for hands on recipes based on rubric.
2. **Outside Class Assignments**
   1. Students will write abstracts on current technical literature (2 per semester).
   2. Assigned reading from text.
   3. Practice cooking techniques.
3. **Representative Texts**
   1. Representative Text(s):

Van Damme, Eddy. *On Baking: A Textbook of Pastry Fundamentals*. 4th edition, Pearson

Education,Inc. 2020

* 1. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate sanitation and safety techniques in the use of food service equipment.
  2. Demonstrate practical understand for various baking and pastry preparations.
  3. Describe/define specific baking and pastry techniques and terms used in recipe execution.