

Montgomery County Community College

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
5. Discuss recipe specifications	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
6. Discuss proper production, usage, and storage of a variety cakes, fillings, and icings.	Written assignments, Lecture, Lab	Written assignments Written Exam Practical Exam
7. Demonstrate the correct methods for creaming, modified creaming, two-stage, one-stage, chiffon, Genoise, separated egg sponge, and angel food cake mixing methods.	Lecture Lab	Practical Exam
8. Demonstrate writing on cakes using various styles of font and mediums for writing.	Lecture Lab	Practical Exam
9. Demonstrate piping various borders, décor, and flowers using buttercream.	Lecture Lab	Practical Exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture/Lab: Review of Basic Baking Skills, Introduction of French Baking Terms,
2. Lecture/Lab: Cake Mixing Methods
3. Lecture/Lab: Icings and Buttercreams
4. Lecture/Lab: Proper assembly, filling, and icing of cakes
5. Lecture/Lab: Buttercream border techniques
6. Lecture/Lab: Writing inscriptions on cakes
7. Lecture/Lab: Buttercream flowers
8. Practical Exam and Kitchen Appreciation

LEARNING MATERIALS:

Gisslen, Wayne. Professional Baking 8th ed. New Jersey, Wiley 2022.

Other learning materials may be required and made available directly to the student and/

COURSE APPROVAL:

Prepared by: Joseph Jacques, CEPC, Instructor
VPAA/Provost or designee Compliance Verification:
Victoria L. Bastecki-Perez, Ed.D.

Date: 3/20/2018
Date: 5/8/2018

Prepared by: Joseph Jacques, CEPC, Instructor
VPAA or designee Compliance Verification:

Date: 2/2024
Date: 4/1/2024



This
was developed, approved and will be delivered in full compliance with the policies and
procedures established by the College.