

Montgomery County Community College
 CUL 160
 Baking & Pastry for
 Culinarians
 3-1-4

COURSE DESCRIPTION:

This course covers the fundamentals of baking and pastry arts, which include terminology, technology, equipment, measurement, and formula conversions. Different classical mixing methods along with standard recipe adherence principles, bakery sanitation, and product storage is discussed. Topics covered include the identification, production, and evaluation of quick breads, cookies, pies, pate a choux, yeast bread, cakes, and plated desserts. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/admfin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements:

CUL 250 European Cuisines with a grade of C or higher

Concurrent Course Requirements:

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Discuss proper safety and sanitation practices.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
2. Discuss correct weight and volume measurement.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam

4. Discuss various ingredient functions.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
5. Apply the principles of baking & pastry in a commercial kitchen including the identification, use, and cleaning of baking & pastry equipment and commonly used terminology.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
6. Discuss how to read and interpret baking formulas, percentages, weights, and measurements.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
7. Demonstrate the proper production, usage, and storage of quick breads, cookies, pies, pate a choux, yeast breads, cakes, and plated desserts.	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: Course overview, syllabus review, history, and introduction to baking & pastry kitchen mechanics
2. Lecture/Lab: Quick breads
3. Lecture/Lab: Cookies
4. Lecture/Lab: Pies
5. Lecture/Lab: Pate a Choux
6. Lecture/Lab: Yeast Breads
7. Lecture/Lab: Cakes
8. Lecture/Lab: Plated Dessert
9. Practical Exam and Kitchen Appreciation

LEARNING MATERIALS:

Gisslen, Wayne. *Professional Cooking* 9th ed. New Jersey, Wiley 2018.
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