



Pima Community College

Course Syllabus

Campus/Center: Catalina High School

Room Number: TBA

Course Number: CUL 160 Course Title: Bakery and Pastry Production

CRN:

Course Description: A comprehensive introduction to preparing an array of baked goods and sweets. Includes yeast breads; quick breads; creams and custards; cakes; filling and frostings; cookies and brownies; elementary plating; and decorating and garnishing techniques. Also includes ingredients; bakery and pastry vocabulary; and safety and sanitation.

Course Prerequisites: CUL 105

Course Co-requisites: None

<p>Required Textbook(s):</p> <p>Other Course Materials:</p> <hr/>	
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Instructor:
Office Location:
Office Hours: Monday – Friday 8:00am-4:00pm
Instructor Phone:
Instructor Email:

Start Date:
End Date:
Website: Pima.edu
Class Meeting Days: Monday - Friday
Class Meeting Time: Monday 9:05-10:50am
Wednesday – 8:00am-8:49am Thursday/Friday – 8:00-9:00am
Final Exam or Final Activity Date: This will be posted in Synergy student view.

Course Learning Outcomes:

Upon completion of the course, the student will be able to do the following:

1. Define and use baking and pastry terminology, including English and non-English vocabulary.
2. Describe the functions of various ingredients in baked products.
3. Identify, describe, and produce a variety of yeast breads.
4. Identify, describe, and produce a variety of quick breads.
5. Identify, describe, and produce a variety of creams and custards.
6. Identify, describe, and produce a variety of dough.
7. Identify, describe, and produce a variety of cakes, fillings and icings.
8. Identify, describe, and produce a variety of cookies and brownies.
9. Identify, describe, and produce basic plating, decorating and garnishing techniques.
10. Identify, describe, and implement proper food safety and sanitation procedures required of bakery personnel.

Outline:

- I. Bakery and Pastry Vocabulary
 - A. Value and use of terminology
 - B. Professional jargon
 - C. International lexicon
- II. Ingredients
 - A. Flour
 - B. Sugar
 - C. Dairy and eggs
 - D. Leavening agents
 - E. Fats
 - F. Flavoring agents
- III. Yeast Breads
 - A. 10-stage process
 - B. History
 - C. Production for restaurant and catering service
- IV. Quick Breads
 - A. Muffin method
 - B. Biscuit method
 - C. Creaming method
 - D. Production for restaurant and catering service
- V. Creams and Custards
 - A. Creme chantilly
 - B. Creme anglaise
 - C. Creme patisserie
 - D. Ice cream and sorbet
- VI. Doughs
 - A. Pate Sucree
 - B. Pate Brisee
 - C. Pate a Choux
 - D. Dacquoise
- VII. Cakes, Filling and Frostings
 - A. Cake mixing methods
 1. High fat
 2. Low fat
 - B. Fillings and frostings
 1. Buttercream
 2. Ganache
 3. Meringue
- VIII. Cookies and Brownies
 - A. Bagged cookies

- B. Bar cookies
- C. Drop cookies
- D. Wafer cookies
- E. Refrigerated cookies
- IX. Elementary Plating, Decorating and Garnishing Techniques
 - A. Use of piping bag
 - B. Portioning desserts and breads
 - C. Simple plate decorations
 - D. Production of plated desserts for restaurant and catering service
- X. Safety and Sanitation
 - A. Tools and equipment
 - B. Food storage
 - C. Food workers' personal hygiene

Course Grade Determination

Grading and Learning Criteria:

Note: Above average grades, require an above average amount of time and effort!!!

Each learning station has (4) parts that you are responsible for completing **in the following order:**

1st-Learning and Practicing the information and tasks taught at the learning station until all videos are completed and you mastered the content.

2nd-Complete Homework assignments with a minimum of 75% proficiency

3rd-Complete the Written Exam with a minimum of 75% proficiency

4th-Complete the Hands-On Test with a minimum of 100% proficiency

You may retake the 2nd, 3rd, or 4th requirement (listed above), one time only! **Failure after a second attempt to obtain the required proficiency constitutes failure of the learning station** and you will be moved on to a different learning station.

You **may only retest or redo** an assignment to be turned in for a grade, **(24) hours later** or your next scheduled lab! Do not retest or redo until you are absolutely sure you have mastered the content and tasks!

Note: The **above grading and learning criteria supersedes any previous written procedures** such as listed on existing work orders.

Grade system:

A-Superior, (4) learning stations mastered. **Including Homework and Written Passing**

B-Above average, (3) learning stations mastered. **Including Homework and Written Passing**

C-Average, (2) learning stations mastered. **Including Homework and Written Passing**

D-Below average (1) learning stations mastered. **Including Homework and Written Passing**

F-Failure, No Stations Completed

I-Incomplete-Requested by student, in writing to the Instructor of record 5-days before the last official day of the semester.

Requires a minimum of 60-hours lab time recorded on your timecard and 60% of the learning stations (all 4-parts) completed.

Course Policies and Procedures

There are no excused absences! If you miss time, it must be made up. Notify an instructor if you are going to be absent and schedule your make up time. Failure to notify an instructor of your absence could result in your card being removed from the rack and you will have to speak with an instructor before returning. Students, who **fail to show up for two weeks (minimum of 6 hours)** or more prior to the 45th day, and have not contacted the instructor listed on this syllabus, may **be withdrawn** from the class. Those who miss two weeks or more after the 45th day will **receive an "F"** (unless your grade is higher) for the course. If you are dropping the class it is your responsibility to go to registration and submit a drop form. You must **attend each course every week** for approximately (4) hours each (**minimum of 3 hours each**). If you are going to be more than a half hour late, or absent, you must call us and ask us to either hold your station available a little longer, or to document on your card that you will be absent. If you are absent, **you must make up the time** the same week or following week. AUT 122- is

the only course that is an exception, since its schedule is different. Students **arriving more than one hour after** the class begins **will not be allowed** to attend class for that period!

Before being assigned to a learning station, the **student must complete the Automotive Technology program Orientation/Briefing**, which includes personal and environmental safety. Some courses require student assignment to specific learning stations-check with the lab personnel.

You are required to read the assigned chapter(s) and complete the homework for every learning station prior to completing the required tests, as outlined in the learning station descriptions listed below. You will answer all of the questions at the end of the chapter(s), in writing (A,B,C,D, answers are OK for the multiple choice questions) to be turned in for grading and documentation on your time card and work order, **after completing the learning portion** of the learning station.

Course Schedule

Monday	1 st period 9:05-10:50
Tuesday	no class
Wednesday	8:00-8:49
Thursday	8:00-9:00
Friday	8:00-9:00