### Course Outline

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<thead>
<tr>
<th>Course Outline</th>
<th>HOS 217</th>
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<tbody>
<tr>
<td>Course Title</td>
<td>Baking I</td>
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<tr>
<td>Credits (lecture/lab)</td>
<td>3</td>
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<tr>
<td>Division</td>
<td>Business/Technology</td>
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<tr>
<td>Instructor</td>
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<td>Room</td>
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<td>Instructor Contact</td>
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<td>Chef’s Cell #</td>
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| Required Text | On Baking myculinarylab Pearson Labensky, Martel and Van Damme |

### Course Description
The focus for this class will be the basic principles and procedures for preparing baked goods and desserts. Emphasis will be on producing quality-baked goods through our development of manual skills and equipment use. This is a valuable asset for working in a small pastry shop, a bakery, restaurant, or hotel. This class is an excellent foundation for further study and training in the pastry arts.

### Outcome Competencies
1. Use of safe and sanitary methods for bake shop production
2. Understanding the fundamentals for industry standards of baked goods including all aspects of recipe costing
3. An understanding of the selection of ingredients necessary to produce quality goods.
4. An understanding of the formulas used in commercial bakeshops.
5. An understanding of proper mixing methods, baking techniques, assembly and presentation of baked goods.
6. Demonstrate the ability to evaluate products in terms of flavor, aroma, appearance and texture.

### Method of Instruction
Two components will make up the instruction of this class. The first, lecture, will be one 50 minute session per week. During this time, we will discuss information that is pertinent to the production of baked goods for that class, as well as other issues pertaining to pastry and baking. The second, laboratory, will consist of one 3 ½ hour session per week. During this time, we will use the formulas and ingredients to prepare the weekly assignment.
**Student Evaluations**

- Class participation 10%
- Quizzes 10%
- Projects 10%
- Lab 40%
- Midterm written and practical exams 15%
- Final written and practical exams 15%

**Grade Scale:**

- 100%-93% = A
- 92% - 90% = A-
- 89% - 87% = B+
- 86% - 83% = B
- 82% - 80% = B-
- 79% - 77% = C+
- 76% - 70% = C
- 69% - 60% = D
- 59% - 0% = F
Attendance
All classes are mandatory. Any student who misses three classes will not complete the class. All classes will start on time. Three late arrivals will count for one missed class.

Proper Uniform
• All students must be in full uniform by the second class.
• If a student is not in complete uniform by the second class or at any time when required, to be in uniform, the student would have five points deducted for each occurrence.
• Students must be in uniform for both lecture and laboratory sessions.

Laboratory Notice
Personal hygiene is extremely important in the culinary environment; therefore all students:
• Will be required to wear a clean uniform
• Will be personally odor free
• Will have clean fingernails –no nail polish or acrylics
• Will have hair tied back and under a cap
• Will not wear jewelry on the hands or wrists except for a wedding band.
• Will not come to class ill.
Any student with open sores or wounds must wear bandages and plastic protective gloves throughout the entire lab session.
Courtesy and respect will be required at all times.

Laboratory Supplies
• Each student is required to bring a plastic coated binder or folder to hold recipes, handouts, notes and other information that is required to complete assignments.
• Required uniform for all lecture and lab sessions:
  • White chef jacket
  • White, black or checked pants
  • White chef hat or bakers cap
  • White bib apron
  • Two side towels
  • Non-slip sole shoes (no sandals)

Please remember to be in uniform by the second scheduled class of the semester, that you must be in uniform for every class and to bring required text to all classes.
Baking I

WEEK 1 – INTRO Read chapters 1-5
Crazy Cakes-review policies, procedures, projects, safety, ingredients and M.E.P.
Assign project #1 choose a Chefs and write a BIO 4-5 paragraphs due week 3

WEEK 2 – Chapter 14: CUSTARDS & CREAMS
Each student:
- Crème Anglaise – pg. 490, ½ recipe
- Pastry Cream – pg. 492, ½ recipe
Assign half the teams: Baked Crème Brulee – pg. 497, 1x recipe
Assign remaining teams: Cheesecake –pg. 498, ½ recipe
Chef to demo Marshmallow

WEEK 3 Chapters 12/14: SUGARS, MERINGUES, & SYRUPS
*Project #1 due Chef BIO & Assign project #2 Bread Outline
Each team:
- Common (French) Meringue – pg. 410, 2x recipe Pavlova pg. 410-411
- Caramel Sauce – pg. 512, ½ recipe
- Raspberry Sauce – pg. 533, 1x recipe
- Raspberry Coulis (using half of the sauce recipe) – pg. 512, ½ recipe
- Chocolate Sauce – pg. 513, 1x recipe
Chef to demo Chocolate Mousse

WEEK 4 – Chapters 12/14: Pate A Choux-
Each student:  Pate A Choux - Primer
Each team:
- Chocolate Glaze – pg. 456, 1x recipe
- Pastry Cream – pg. 492, 1x recipe
- Paris-Brest Cream (using pastry cream from team) – pg. 419, ½ recipe
- Crepes Suzette – pg. 429 ½ recipe
Chef to demo Popovers

WEEK 5 - Chapter 6: QUICK BREADS
Each team:
- Country Biscuits – pg. 141, ½ recipe
- Morning Glory Muffins – pg. 153, ½ recipe
- Chocolate Cherry Scones-pg. 150 ½ recipe
- Sour Cream Coffee Cake – pg. 165, 1x recipe

WEEK-6- Chapter 7: YEAST BREADS
**NO LECTURE** **PROJECT #2 DUE BREAD OUTLINE
Each student:  Basic Bread - Primer
Assign half the teams: Focaccia – pg. 225, 1x recipe
Assign remaining teams: Pizza Dough – pg. 226, 1x recipe
DEMO: Chef to make white bread
WEEK 7 – Chapter 11: PIES
Each student: Basic Pie Dough – pg. 366, ½ recipe  
Half the teams: Apple Cranberry Pie – pg. 375, 2x recipe  
Remaining teams: Chocolate Cream Pie – pg. 386, ½ recipe

WEEK 8 – MIDTERM-PRACTICAL-PATE CHOUX-FILLING-SAUCE

WEEK 9 Chapter 10: Cookies
Each student: Chocolate Chunk Cookies – pg. 313, ½ recipe  
Half the teams: Linzer Cookies – pg. 340 1x recipe  
Each team: Spritz Cookies – pg. 347, 1x recipe  
Chefs choice cookie TBT

WEEK 10 Chapter 10: Bars
Half the teams: Fudge Brownies-pg. 321 1x recipe  
Half the teams: Blondies-pg. 357 1x recipe  
All teams: Whoopie Pies – pg. 348 1x recipe  
Chefs choice bar TBT

WEEK 11- Chapter 11: TARTS
Each student: Pate Sucree – pg. 368, ½ recipe  
French Apple Tart – pg. 400, 1 tart per student  
Each team: Frangipane – pg. 295, ½ recipe (for Apple Tart in place of Almond Cream)

WEEK 12 – Chapter 13: SPECIALTY CAKES
Divide by teams  
Pound Cake – pg. 436, 1x recipe  
Orange Chiffon Cake – pg. 445, 1x recipe  
Angel Food Cake – pg. 444, 1x recipe

WEEK 13 – Chapter 13: CAKES & ICINGS
Each team: Simple or American Buttercream-Primer  
Half the teams: Yellow Cake- Primer  
Half the teams: Devil’s Food Cake - Primer  
*This recipe will make cakes and cupcakes. Cupcakes should be made to practice piping. Cakes should be wrapped and frozen for following week.

WEEK 14 – Chapter 13: CAKES & ICINGS
Each student:  
American Buttercream Primer  
Chef demo ganache  
Each student will trim, fill and ice their cake from previous week.

The instructor reserves the right to amend this syllabus as necessary during the course of the semester due to class cancellations, class needs, etc. Unless otherwise announced, the class activities listed above will be carried out in accordance with this syllabus.
**First Semester Students** – A coach has been assigned to assist you with navigating your first semester in college. Coaches help with understanding how Mercer works, finding appropriate help with course work, and establishing academic goals. Visit [www.mccc.edu/coaching](http://www.mccc.edu/coaching) to find your coach or Contact: Arlene Stinson, LB217, 570-3451, SOAR@mccc.edu.

**Academic Advising after your first semester** – Faculty advisors provide help with completing your major after your first semester. Meet your faculty advisors! Contact the division of your major to find out who is your faculty advisor.

- Business & Technology Division  Doris Geck  BS 134  570-3482 / geckd@mccc.edu
- Liberal Arts Division  Debbie Stotland  LA 162  570-3378 / stotland@mccc.edu
- Math, Science & Health Division  Barbara Pieslak  MS 126  570-3383 / pieslakb@mccc.edu

**Use your “MyMercer” Portal** – Your “MyMercer” portal contains your MercerMail, financial information, class schedule, grades, and other information. Check your “MyMercer” portal every day! Visit [www.mccc.edu/mymercer](http://www.mccc.edu/mymercer) to access your portal.

**Tutoring support** – Academic support services are free and available for all students. Drop in or contact the following to make arrangements:

- Arlene Stinson (WWC)  LB 217  570-3422 / stinsona@mccc.edu
- Joann Mia (TC)  KC 311  570-3128 / miaj@mccc.edu

**Reasonable Accommodations for Students with Documented Disabilities**

Mercer County Community College is committed to supporting all students in their academic and co-curricular endeavors. Each semester, a significant number of students document disabilities, which may require learning, sight, hearing, manual, speech or mobility accommodations to ensure access to academic and co-curricular activities. The college provides services and reasonable accommodations to all students who need and have a legal entitlement to such accommodations.

For more information regarding accommodations, you may visit the Office of Academic Support Services in FA 129 or contact them at 609.570.3422 or [urban@mccc.edu](mailto:urban@mccc.edu)

**Career and Transfer Center** – Planning to go to work or to transfer to a 4-year college after completing your Mercer degree? Contact the Career and Transfer Center for support and advice.

- Laurene Jones (WWC Transfer Services)  SC 201  570-3307 / jonesl@mccc.edu
- Kimberley Bowser (TC Transfer & Career)  KC 216  570-3110 / bowserk@mccc.edu

**Counseling Services** – Are you experiencing personal challenges, feeling overwhelmed? Are you having stress and anxiety? Counseling services are available free of charge. Contact:

- Dorothy Gasparro  SC 239  570-3354 / gasparrd@mccc.edu

**Veteran’s Services** – If you are military, veteran, or family member, we offer free support for you. Contact:

- John Becker  SC 220  570-3240 / vets@mccc.edu

**Academic Integrity Statement** – Mercer County Community College is committed to Academic Integrity – the honest, fair, and continuing pursuit of knowledge, free from fraud or deception. This implies that students are
expected to be responsible for their own work, and that faculty members will take reasonable precautions to prevent the opportunity for academic dishonesty.

The college recognizes the following general categories of violations of Academic Integrity, with representative examples of each. Academic Integrity is violated whenever a student:

a) Uses or obtains unauthorized assistance in any academic work.
   • Copying from another student’s exam.
   • Using notes, books, or aids of any kind during an exam when prohibited.
   • Stealing an exam or possessing a stolen copy of an exam.

b) Gives fraudulent assistance to another student.
   • Completing an academic activity or taking an exam for someone else.
   • Giving answers to or sharing answers with another student during an exam.
   • Sharing answers during an exam by using a system of signals.

c) Knowingly represents the work of others as his/her own, or represents previously completed academic work as current.
   • Submitting a paper or other academic work for credit, which includes words, ideas, data, or creative work of others without acknowledging the source.
   • Using another author’s words without enclosing them in quotation marks, without paraphrasing them, or without citing the source appropriately.
   • Presenting another individual’s work as one’s own.
   • Submitting the same paper or academic assignment to another class without the permission of the instructor.

d) Fabricates data in support of an academic assignment.
   • Falsifying bibliographic entries.
   • Submitting any academic assignment, which contains falsified or fabricated data or results.

e) Inappropriately, or unethically, uses technological means to gain academic advantage.
   • Inappropriate or unethical acquisition of material via the Internet.
   • Using hidden devices for communication during an exam.

Each instructor is authorized to establish specific guidelines consistent with this policy.

Consequences for violations of Academic Integrity – For a single violation, the faculty member will determine the course of action to be followed. This may include assigning a lower grade on the assignment, assigning a lower final course grade, failing the student in the course, or other penalty appropriate to the violation. In all cases, the instructor shall notify the Chairperson of the Academic Standards Committee of the violation, and the penalty, imposed.

When two (or more) violations of Academic Integrity are reported on a student, the Academic Standards Committee may impose disciplinary penalties beyond those imposed by the course instructors. The student shall have the right to a hearing before the Academic Standards Committee or a designated subcommittee thereof.

Appeals – The student has the right to appeal the decision of the instructor, or the Academic Standards Committee. Judicial procedures governing violations of Academic Integrity are contained in the Student Handbook.

Approved: Board of Trustees – May 18, 2000