MCCC Course Outline; Approved by the Curriculum Committee 12/6/07

COURSE OUTLINE

HOS217  Professional Baking I  3
Course Number  Course Title  Credits

<table>
<thead>
<tr>
<th>Hours:</th>
<th>Co- or Pre-requisite</th>
<th>Implementation</th>
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<tbody>
<tr>
<td>lecture/Lab/Other</td>
<td>Prerequisite: MAT 037 (or MAT 037A and 037B)</td>
<td>sem/year</td>
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<td>Corequisite: HOS 111</td>
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Catalog description (2011-2013 Catalog): [Fundamental principles and procedures for preparing baked goods, pastries, and desserts. Promotes the understanding of baking formulas in bakeshop production planning and ability to produce high-quality items through the development of manual skills. Stresses the use of equipment and supplies in a safe and sanitary manner. Chef whites required.]

Is course New, Revised, or Modified? Revised

Required texts/other materials:


Revision date:  Course coordinator:  Rita Marie Bohlumbohm 609-477-8167  ritabohl@aol.com
Spring 2014

Information resources: (Describe the primary information resources that support the course, including books, videos, journals, electronic databases, websites, etc. To request new materials for your course, use the library request form at: www.mccc.edu/student_library_course_form.shtml)

Students will be required to read assigned periodicals that will be discussed by the instructors, an example would be The New York Times, Wednesday edition, articles pertaining to food and wine.

Other learning resources: (Describe any other student learning resources that are specific to this course, including any special tutoring or study group support, learning system software, etc.)
Course Competencies/Goals:

Use of safe and sanitary methods for bake shop production
Understanding the fundamentals for industry standards of baked goods
An understanding of the selection of ingredients necessary to produce quality products, an understanding of the formulas used in commercial bakeshops and an understanding of proper mixing methods, baking techniques, assembly and presentation of baked goods.
Demonstrate the ability to evaluate products in terms of flavor, aroma, appearance and texture.
Demonstrate proficiency permitting advancement to Baking II, HOS 218.

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.

Students will be required to read assigned periodicals that will be discussed by the instructors, an example would be The New York Times, Wednesday edition, articles pertaining to food and wine.

Student Evaluations

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

Attendance

All classes are mandatory. Ten points will be deducted for each class missed up to thirty points or three classes. Any student who misses three classes will not complete the 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.
Any student with open sores or wounds must wear bandages and plastic protective gloves throughout the entire lab session.

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 consists of:
White chef jacket
White, black or checked pants
White chef hat or bakers cap
White bib apron
Non-slip sole shoes (no sandals)
Two side towels

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 texts to all classes.

Any student who knowingly represents the work of others as his/her own, uses, obtains unauthorized assistance in the execution of any academic work, or gives fraudulent assistance to another student is guilty of cheating. Consequences for any violations are dealt with in accordance to the college’s practices.

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.
CLASS OUTLINE

Session 1: Introduction to HOS 217

Lecture:
- Course requirements
- Safety and Sanitation
- Bake Shop Equipment
- Discussion of projects to be completed during semester

Laboratory:
- Lab: Demonstration / Cornet
- Review of equipment
- Identify Ingredients - flours, sugars, and dairy
- Sample (taste) demo
- Clean up
- First Project Assigned

Session 2: Creams and Custards

Lecture:
- Process for making creams and custards

Assignment:
- Read Chapter 1: Professionalism
- Read Chapter 2: Tools and Equipment for the Bakeshop
- Read Chapter 3: Principles of Baking
- Read Chapter 4: Bakeshop Ingredients
- Read Chapter 5: Mise en Place
- Read Chapter 14: Custards, Creams and Sauces

Laboratory:
- Use recipes in textbook to prepare creams and custards

Quiz:
- Quiz #1

Session 3: Sugars and Meringues

Lecture:
- Process for sugars and meringues

Assignment:
- Read Chapter 12: Pastry Elements
- Review Chapter 14: Custards, Creams and Sauces

Laboratory:
- Use recipes in textbook to prepare sugar syrups, syrups, caramels, and meringues

Quiz:
- Quiz #2
- First Project Due

Session 4: Pate a Choux, Crepes and Strudel

Lecture:
- Process for Pate a Choux, Crepes, and Strudel

Assignment:
- Review Chapter 12: Pastry Elements
- Review Chapter 14: Custards, Creams and Sauces
- First Project Due

Laboratory:
- Use recipes in textbook and baking primer to prepare éclairs, cream puffs, crepes, napoleons and
strudels

**Quiz:**
- Quiz #3
- Second Project Assigned

**Session 5: Yeast Breads**
- **Lecture:** Process for yeast breads

  **Assignment**
  - Read Chapter 7: Yeast Breads
  - Second project assigned
  - Laboratory:
  - Use recipes in textbooks to prepare yeast breads.

**Second project Due**

**Session 6: Quick Breads**
- **Lecture:** Process for quick breads

  **Assignment**
  - Read Chapter 6: Quick Breads
  - Laboratory:
  - Use recipes in textbook to prepare quick breads and muffins

  **Quiz:**
  - Quiz #4

**Session 7: Pies**
- **Lecture:** Process for pastry dough and pie fillings

  **Assignment**
  - Read Chapter 11: Pies and tarts
  - Review Chapter 4: Bakeshop Ingredients
  - Laboratory:
  - Use recipes in textbook to prepare pie fillings and pie crusts

  **Quiz:**
  - Quiz # 5

**Session 8: Tarts**
- **Lecture:** Process for tarts

  **Assignment**
  - Review for midterm exam
  - Review Chapter 11: Pies and tarts
  - Review Chapter 4: Bakeshop Ingredients
  - Laboratory:
  - Use recipes in textbook to prepare tarts

**Session 9: Midterm: Written and Practical Examination**

**Session 10: Cookies**
- **Lecture:** Process for producing cookies
Assignment
- Read Chapter 10: Cookies and Brownies
- Third project assigned - final practical laboratory
- Use recipes in textbook to bake an assortment of cookies

**Session 11: Cookies and Bars**
- Lecture:
  - Process for cookies and bars
  - Review Chapter 10: Bakeshop Ingredients
- Laboratory:
  - Use recipes in textbook and baking primer to prepare cookies and bars

  **Quiz:**
  - Quiz #6

**Session 12: Cakes**
- Lecture:
  - Process for producing cakes
- Assignment
  - Read Chapter 13: Cakes and Icings
- Laboratory:
  - Use recipes in textbook and baking primer to prepare cakes

**Session 13: Cake Assembly**
- Lecture:
  - Process for producing cakes, icings and assembling them
- Assignment
  - Review Chapter 13: Cakes and Icings
  - Discussion and review of final project
- Laboratory:
  - Use recipes in textbook and baking primer to prepare icings and cakes. Practice assembling and finishing cakes.
  - REVIEW FOR EXAM
  - FINAL PROJECT DUE

**Session 14: Final Written Examination**
- Lecture:
  - Review of all material
- Assignment
  - Review text and baking primer for final
- Laboratory:
  - Use recipes in textbook and baking primer to prepare icings and cakes

**Session 15: Final: Practical Examination**

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.
Class 2  Custards and Creams  
Chapter 14

Crème Anglaise  page 490, 1/2 Recipe per team
Pastry Cream  page 492, 1/2 recipe per person
Crème Brûlée  page 497, 1 recipe per team
Cheese Cake  page 498, 1 recipe per tea
Bread Pudding  page 423, 1/2 recipe per team

Class 3  Sugars, Meringues and Syrups  
Chapters 4, 12 and 14

Simple Syrup  page 73 X
Pavlova  page 410, 1 recipe per team
Ganache  page 458, 1/2 recipe per team
Caramel Sauce  page 512, 1/2 recipe per team
Chocolate Sauces  page 538, 1/2 recipe per team
Raspberry Sauce  page 545, 1/2 recipe per team
Fruit Coulis  page 533, 1/4 per team
Kiwi fruit

Class 4  Pâte À Choux, Crêpes and Strudel  
Chapter 12

Choux Paste  Handout 1 full recipe per team
Éclairs  page 424 X
Profiteroles  page 424 X
Paris-Brest  page 425 X
Popovers  page 421, 1 recipe per team
Apple Strudel  page 427, 1 recipe per team

Class 5  Bread  
Chapter 7

Basic Bread  green primer
Focaccia  page 225
Pizza Dough  page 226

Class 6  Quick Breads  
Chapter 6

Country Biscuits  page 141, 1/2 recipe per team
Blueberry Muffins  page 143, 1/2 recipe per team
Chocolate Cherry Scones  page 150, 1/2 recipe per team
Morning Glory Muffins  page 153, full recipe per team
Sour Cream Coffee Cake  page 165, 1 full recipe per team
### Class 7 Pies and Tarts
#### Chapter 11

- Peanut Butter Pie: page 387, 1 per team
- Apple Crumb Pie: page 392, 1 per team
- Pecan Pie: page 393, 1 per team (note makes 4)

### Class 8 Pies and Tarts
#### Chapter 11

- French Apple Tart: page 400, 1 per person
- Frangipane: page 295, 1/4 recipe per team

### Class 10 Cookies and Brownies
#### Chapter 10

- Chocolate Chunk cookies: page 313, 1/2 recipe per team
- Works Butter Cookies (Linzer) Hand-out
- Swedish Yule logs: page 345 1 recipe per team
- Spritz Cookies: page 347, 1 recipe per team
- Biscotti: page 356, 1 recipe per team

### Class 11 Cookies and Brownies
#### Chapter 10

- Fudgy Brownies: Green Primer, page 313, 1/2 recipe per team
- On the Fence Brownie Green Primer, page 313, 1/2 recipe per team
- Cakey Brownie Green Primer
- Magic Bars: Green Primer, 1 per team
- Hungarian Shortbread Green Primer, 1 per team

### Class 12 Cakes and Icings
#### Chapter 13

- Pound Cake: page 446, 1 recipe per team
- Angel Food Cake: page 444, 1 recipe per team
- Orange Chiffon Cake: page 445, 1 recipe per team

### Class 13 and 14 Cakes and Icings
#### Chapter 13

- Chocolate Cake Green Primer 1 recipe per person
- Rich Yellow Cake Green Primer, 1 recipe per person
- Faux French Butter Cream Green Primer, 1 recipe per person
- American Butter Cream Green Primer, 1 recipe per person
- Swiss Meringue Butter Cream Green Primer 1 recipe per person