<table>
<thead>
<tr>
<th>Course Number</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOS 218</td>
<td>Professional Baking II</td>
<td>3</td>
</tr>
</tbody>
</table>

**Co- or Pre-requisite:** HOS111, HOS118, HOS217

**Revised Spring 2013**

**Catalog Description (2011-2013 Catalog):** Intermediate principles and procedures for preparing baked goods, specially cakes, pastries and pies. Emphasizes producing quality items through the development of manual skills, knowledge of ingredients and proper use of advanced bakery formulas. Stresses use of high-quality ingredients, equipment, advanced manual skills, and safe and sanitary bakeshop practices.

**Required Text:**
(Long Lake, Minnesota) May 2008, ©2009

**Course Description**
The focus for this class will be the intermediate principles and procedures for preparing baked goods, pastries and desserts. Emphasis will continue to 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**
- Use of safe and sanitary methods for bake shop production
- Understanding the fundamentals for industry standards of baked goods
  1. An understanding of the selection of ingredients necessary to produce quality goods.
  2. An understanding of the formulas used in commercial bakeshops.
  3. 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.

**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%

Attendance
All classes are mandatory. There is only one section of this class and therefore no way to make up the class.

Any student who misses three classes will not complete the class. Each class missed will result in your final grade lowered by one letter grade. 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 (except for a wedding band), wrists or face
- 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
  - Black/white checkered pants
  - White chef hat or bakers cap, NO baseball caps
  - White bib apron
  - Two side towels
  - Non-slip black sole, closed toe shoes
  - Pocket notebook
Thermometer

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.

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 LB217.

The West Windsor Learning Center, located in LB214 on the West Windsor Campus, offers a comprehensive tutoring program to meet student needs across the disciplines. The tutors are knowledgeable, patient and experienced.

The following services are available free of charge:

- Drop-in tutoring (see schedule)
- Workshops
- Same day tutoring (see schedule)
- Study groups
- Open computer lab hours
Baking II

Class 1
Lecture:
Course requirements
Safety and Sanitation
Bake- shop equipment
Discussion of projects for the semester

Demo: Biscuits

Review of equipment
Identify Ingredients
• Flours
• Sugars
• Dairy
• Salt, spices and flavoring

Class 2
Special Needs Baking
Chapter 27, Professional Baking

Gluten Free Brownies – Pg. 715, Half Recipe per group
Low Fat Apple Honey Muffins – Pg. 708, Half Recipe per group
Gluten Free Chocolate Cookies – Pg. 714, Full recipe per group

Class 3
Quiz 1
Lean Yeast Dough/Crisp crusted bread
Chapters 6 and 8, Professional Baking

Pizza – Pg. 144, full recipe per group
French Bread – Pg. 145, full recipe per group

Class 4
Lean Yeast Dough/Soft crusted bread
Chapters 6 and 8, Professional Baking

Cinnamon Bread – Pg. 149, full recipe per group
Whole wheat bread – Pg. 149, full recipe per group

Class 5
Quiz 2
Rich Dough
Chapters 6 and 9, Professional Baking
Brioche – Pg. 193, 2x recipe per group
Sweet Roll Dough – Pg. 188 (crumb bun/pg. 206), full recipe per group
Flat icing – Pg. 431, Streusel – Pg. 199, Clear glaze – Pg. 199

Class 6
Sweet dough
Chapters 6 and 9, Professional Baking

Cinnamon Rolls – Pg. 208 (sweet roll dough/pg. 188), full recipe per group
Coffee Cake – Pg. 214 (sweet roll dough/pg. 188), full recipe per group

Class 7
Assign first project
Quiz 3

Laminated/Rolled in dough:
Pages 321 - 334, Professional Baking

Classic Puff Pastry – Pg. 324, full recipe each student
Cake doughnuts – Pg. 239, full recipe per group
Pinwheels – Pg. 327
Turnovers – Pg. 328

Class 8
MIDTERM

Class 9
Tarts
Chapters 15, Professional Baking

Lemon Tart – Pg. 361, full recipe
Apple Custard Tart – Pg. 359, full recipe
Short Dough – Pg. 320, 1 1/2x recipe

Assignment for next class: Pages 330, 479 – 480, Professional Baking and handouts

Class 10
Project 1 - Due
Petits Four
Pages 330, 479 – 480, Professional Baking and handouts

Almond Cake for Petit Fours – Pg. 401, half recipe per group
Marzipan – Pg. 659, full recipe per group

Rainbow Cookies - Handout
Spring 2013

Class 11
Chapters 16 and 17, Professional Baking
Cake Bases

Yellow Butter Cake – Pg. 398, full recipe per student
Chocolate Butter Cake – Pg. 399, full recipe per student
Brown Sugar Spice Cake – Pg. 399 (Half Recipe)

Class 12
Review Chapters 16 and 17, Professional Baking
Sponge Cakes

Genoise – Pg. 407 (save for next week), full recipe per student
Chocolate Genoise – Pg. 407 (save for next week), full recipe per student

Sponge – Handout

Class 13
Quiz 4
Chapter 18, Professional Baking

Black Forest Torte – Pg. 458
Boston Cream Pie – Pg. 437
   Pastry cream – Pg. 271 (Half Recipe)
   Chocolate glaze – Pg. 433

Class 14 – (Thursday, 3-7)
Final written and practical exam

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.