COURSE OUTLINE

Course Number: HOS 219  
Course Title: Professional Baking III  
Credits: 2

Co- or Pre-requisite: HOS111, HOS118, HOS217  
Revised Spring 2013

1 lecture/3 laboratory hours

Catalog Description (2011-2013 Catalog): Advanced principles and procedures for preparing baked goods, specialty cakes, pastries and pies, and other specialty desserts. Emphasizes producing high-quality items.

Required Texts: 

Course Description
The focus for this class will be the advanced 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.
- Demonstrate techniques of decorating and presentation of finished baked goods
- Demonstrate techniques in making specialized and unique dessert and bakery products

Method of Instruction
Two components will make up the instruction of this class. The first, lecture, will be one 30 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 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.
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
  - Black/white 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 or urban@mcc.edu
Baking III

Class 1
Lecture:
Course requirements
Safety and Sanitation
Bake Shop Equipment
Review of equipment
Identify Ingredients
• Flours
• Sugars
• Dairy
• Salt, spices and flavorings

Discuss projects for the semester

Basic review of icings

Yellow butter cake – handout
Italian buttercream – Pg. 426 (each full recipe)(omit shortening and lemon juice)

Torting, smooth sides

Class 2

Yellow butter cake – handout
French buttercream – Pg. 425 (each full recipe)
Swiss buttercream – Pg. 426/427 (each full recipe)

Torting, smooth sides, shell border

Class 3

Yellow Butter Cake – handout
American buttercream – handout
Cocoa fudge icing – Pg. 430 (each half recipe)

Torte, dam, fill, sides, borders, roses

Assignment for Class 4: Chapter 25, Professional Baking
Bring in pictures and ideas for marzipan
Class 4

Quiz 1
Chapter 25, Professional Baking

Marzipan – Pg. 659 (each student ½ recipe)

Assignment for Class 5: Pastillage, Royal Icing, Gumpaste
Larger cookie cutters for next week

Class 5

Pastillage – Pg. 663 (each student ½ recipe)
Gumpaste – Purchased
Sugar cookies - handout

Work on gumpaste
Homework – First project: pastillage box with lid

Class 6

Royal icing – Page 432 (each full)

Finish sugar cookies

Class 7

Quiz 2

Bake cake for midterm
Decorations for midterm

Class 8

Midterm written and practical
Class 9

Fondant – Handout
Yellow butter cake – handout (freeze for next week)
Fondant – use purchased

FINAL PROJECT ASSIGNED

Class 10

Italian buttercream – Pg. 426 (each student full recipe, omit shortening + lemon juice)
Fondant – Use purchased
Final project – picture/design due

Class 11

Quiz 3
Bake cakes for final, prepare decorations

Class 12

Final Written Exam
Decorations for final project

Class 13 Final practical

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.