Course Description
The focus for this class will be the advanced principles and procedure 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, bakery, restaurant or hotel. This class is an excellent foundation for further study and training in 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 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 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 instructor, ie 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. The instructor reserves the right to dismiss anyone from class not in the proper uniform
- 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.
Courtesey 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, a pen for taking notes, a sharpie marker.
- Wilton Decorating Tip Set 2104-2531 or similar, containing standard couplers, a flower nail, and tips #1, #3, #5, #8, #12, #14, #16, #18, #21, #32, #59s, #101, #104, #224, #2D, #233, #47, #352, #366, #67, #74, #81. 4 extra standard couplers are recommended as well.
- 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 policies.

**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 urbanb@mccc.edu

It will be the student’s responsibility to arrange an accommodation. If you are a student with a disability or special need, please advise me within the first 2 weeks of the course so that appropriate accommodations can be made.
Baking III

Class 1
Lecture: Course requirements
Safety & sanitation
Bakeshop equipment
Discuss projects for the semester

Homework: Ch 13: “Cakes & Icings”, On Baking Ch 20 “Chocolate & Sugar
Work” On Baking; & prepare recipe notes for next time

Lab: Yellow Butter Cake pg 469 1x per student (freeze 2 cake rounds for
next class, make one batch of cupcakes with the remainder of the batter)
Italian buttercream pg 452 ½x recipe/student, fill piping bags, pipe icing onto cupcakes

Class 2
Lecture: Ch 20 On Baking
Equipment, piping, finishing, and preparing buttercream

Homework: prepare recipe notes for next time

Lab: 2-stage Yellow Butter Cake pg. 437 1x each student (freeze for next class),
French Buttercream ½x each student pg. 453, Swiss Meringue Buttercream 1x each student
(handout), torting, smooth sides, side-masking with chopped nuts, practice shell border

Class 3

Homework: prepare recipe notes for next time. Bring in pictures and ideas for
marzipan sculpting. Read pgs. 714-718 (marzipan technique) Study for QUIZ 1.

Lecture/Demo: torting, filling, finishing, roses, basketweave

Lab: Simple (American) Buttercream 1x each student pg. 451, Cocoa Fudge Icing
½x each student pg. 454 (for filling)
Torte, dam, fill, sides, borders, roses, basketweave

Class 4
QUIZ 1 use table 13.3 pg 447 to calculate a proper recipe of Yellow Cake pg. 469
for a 4-layer (torted) 10” round cake.

Homework: Pastillage, Royal Icing, Gumpaste (bring in large cookie cutters for
next week)

Lecture/Demo: Marzipan

Lab: Marzipan ½x per student pg. 714; practice marzipan sculpting
Class 5  **PROJECT 1 ASSIGNED, DUE IN 2 WEEKS (pastillage box with lid)**  
**Lecture/Demo:** rolled fondant  
**Lab:** rolled fondant, pastillage pg. 719 ½x per student, gum paste (purchased), sugar cookies (freeze for next week); practice working with gum paste & pastillage

Class 6  
**Lecture/Demonstration:** Royal Icing, cookie decorating  
**Lab:** Royal Icing pg. 457 1x per student, decorate sugar cookies

Class 7  **PROJECT 1 DUE (pastillage box with lid)**  
**Lab:** Bake cake for Midterm (Yellow Butter Cake pg 469 1x or similar), decorations for midterm

Class 8  
**Midterm Written Exam at Testing Center**  
**Midterm Practical Exam** (Torte, fill, ice, decorate a 4-layer cake, using cake baked last class)

Class 9  **QUIZ 2 (use table 13.7 pg 467 to calculate a proper recipe of Italian Buttercream pg. 452 for a 3-layer 8” round cake.)**  
**FINAL PROJECT ASSIGNED**  
Design a special occasion cake. Cake must be torted, filled, iced, decorated during last class. (Cakes will be baked and decorations will be completed during Class 14). Cake may be decorated using any of the techniques we’ve worked on in this class. The design for the cake must be sketched out (due Class 11). A complete ingredient list must be provided and handed in (due Class 13)

**Homework:** read pgs. 709-711 (Modeling Chocolate)  
**Lab:** Dark Modeling Chocolate 1x each student pg. 710, White Modeling Chocolate 1x each student, pg 710 (wrap well for next class), Italian buttercream pg 452 ½x recipe/student (extra practice piping with assorted tips: roses, rosettes, borders, etc.)

Class 10  
**Demo:** Modeling Chocolate  
**Lab:** Bake two 10” cake circles and two 6” cake circles, wrap and freeze for Class 11. Practice sculpting modeling chocolate roses & leaves.

Class 11  **FINAL PROJECT- PICTURE/DESIGN DUE**  
**Lecture/Demo:** Tiered cakes, covering boards  
**Lab:** Decorate tiered cake (4 layer 10” cake and 4 layer 6” cake), use dowels for structure, cover board, etc.
Class 12 **QUIZ 3** vocab: torting, dam, side-masking, tiers, layers, American buttercream, Swiss Meringue Buttercream, Italian Meringue Buttercream, Royal Icing, pastillage, rolled fondant, modeling chocolate, gumpaste, marzipan

**Lab:** Mocha Rum Yule Log/Buche de Noel with meringue mushrooms pg. 476 1x per student

Class 13

**Lecture:** Review for written Final

**INGREDIENT LIST FOR FINAL PRACTICAL EXAM DUE.**

**Lab:** Decorations for Final Project  
Bake cakes for final. Decorations for final project.

Class 14

Final written exam at Testing Center

**FINAL PRACTICAL EXAM: present Final Project Cake**

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.