



**MERCER**  
COUNTY COMMUNITY COLLEGE

## COURSE OUTLINE

<b>Course Number</b> HOS 218	<b>Course Title</b> Baking II	<b>Credits</b> 3
<b>Hours:</b> Lecture/Lab/Other 1/4/0	<b>Co- or Pre-requisite</b> HOS 111, HOS 118, HOS 217	<b>Implementation Semester &amp; Year</b> Spring 2022

**Catalog description:**

Intermediate principles and procedures for preparing baked goods, specialty 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. 1 lecture/4 laboratory hours

**General Education Category:**  
**Not GenEd**

**Course coordinator:**  
**Douglas Fee**  
**[feed@mccc.edu](mailto:feed@mccc.edu)**  
**609 570-3447**

**Required texts & Other materials:**

**On Baking: A Textbook of Baking and Pastry Fundamentals, 4th edition**

Published by Pearson (December 22nd 2019) - Copyright © 2020

- **Sarah R. Labensky** Asst. Professor, Woosong University
- **Priscilla A. Martel**
- **Eddy Van Damme** Houston Community College

**Course Student Learning Outcomes (SLO):**

***Upon successful completion of this course, the student will be able to:***

1. Use of safe and sanitary methods for bake shop production [Supports ILGs # 3 ; PLOs # 1, 2]
2. Understanding the fundamentals for industry standards of baked goods [Supports ILGs # 1, 2, 3, 11, ; PLOs # 1, 5, 6]
3. Prepare and analyze the selection of ingredients necessary to produce quality goods. [Supports ILGs # 1, 2, 3, 11 ; PLOs # 2 ]
4. Apply recipe formulas used in commercial bakeshops. [Supports ILGs # 1, 2, 3 ; PLOs # 1, 4, ]
5. Demonstrate proper mixing methods, baking techniques, assembly, and presentation of baked goods. [Supports ILGs # 1, 2, 3, 11 ; PLOs # 1, 4, 5, 6, 8 ]
6. Evaluate products in terms of flavor, aroma, appearance, and texture. [Supports ILGs # 1, 2, 3, 11 ; PLOs # 5, 6, 8]
7. Demonstrate techniques in making specialized and unique dessert and bakery products, including but not limited to choux pastry, genoise, tortes, petit fours, bavarians, mousses and ice cream [Supports ILGs # 1, 2, 3, 11 ; PLOs # 1, 5, 6, 8 ]

## **Course-specific Institutional Learning Goals (ILG):**

**Institutional Learning Goal 1. Written and Oral Communication in English.** Students will communicate effectively in both speech and writing.

**Institutional Learning Goal 2. Mathematics.** Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

**Institutional Learning Goal 3. Science.** Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

**Institutional Learning Goal 11. Critical Thinking:** Students will use critical thinking skills understand, analyze, or apply information or solve problems.

## **Program Learning Outcomes for Culinary Arts Pastry (PLO)**

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
8. Create and critique high-quality food products with artistic designs.

## **Units of study in detail – Unit Student Learning Outcomes:**

### **Unit I Professionalism, Food Safety and Sanitation, Menus and Recipes, Units of Measure, and Tools and Equipment** [Supports Course SLO # 1, 2, 3, 4]

*The student will be able to...*

- Demonstrate an understanding of industry standards in food safety and sanitation
- Demonstrate an understanding and working knowledge of properly handling using, cleaning, sanitizing and storing equipment
- Demonstrate an understanding of standardizes recipes and create prep list / timelines for assigned recipes
- Discuss and apply skills necessary for recipe conversion

### **Unit II Eclair Paste (Pate a choux) Gougere and Joconde Cake** [Supports Course SLO # 1, 5, 6, 7]

*The student will be able to...*

- understand and use chemical leavening agents properly
- prepare a variety of glazes
- prepare Pastry Cream, and Joconde Cake
- Describe and evaluate the functions of ingredients used to make cakes
- prepare a variety eclairs and cakes and assemble utilizing glazing techniques
- Finish and decorating techniques composed on prepared items
- Produce finished products following recipes and perform an evaluation and analysis of finished products
- Prepare Raspberry moose, cream Chantilly and a German chocolate cake applying proper advanced techniques

### **Unit III Cookies and Tarts** [Supports Course SLO # 1, 2, 5, 6, 7]

*The student will be able to...*

- prepare a variety of tart crusts and understand the concept of blind baking
- prepare a variety of fillings
- form and bake a variety of cookies and tarts
- prepare brandied cherries and simple syrup
- prepare silky ganache deluxe
- prepare and evaluate a variety of dessert items, incorporating components from other chapters
- Produce finished products following recipes and perform an evaluation and analysis of finished product
- Formulate the costs for a dessert including with the batch cost yield and cost per serving and determine the retail sales price based on that information

### **Unit IV Frozen Desserts Charlotte's and Specialty Desserts / Cakes** [Supports Course SLO # 1, 2, 3, 4, 5, 6]

*The student will be able to...*

- explain the function of eggs in custards and creams and the differentiation from an ice cream base
- prepare freeform apple pies
- prepare and evaluate molten chocolate baby cakes
- prepare and evaluate Grand Marnier souffle
- use these products in preparing and serving other pastry and dessert items
- prepare vanilla sponge cake and Italian buttercream
- Prepare Genoise and mousseline
- Produce finished products following recipes and perform an evaluation and analysis of finished product
- Prepare and understand the interaction of ingredients before gluten free baked goods

### **Evaluation of student learning:**

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