

CUL 218 - ADVANCED BAKING

Course Description

This course is designed for students seeking a career in culinary and/or pastry arts. In this intensive study of advanced baking techniques, students become familiar with baking operations and production, dessert and pastry finishing, and plate presentation. This course covers advanced pastry and dessert recipes, yeast and sourdoughs, dessert sauces, cake making, icing and decorating, tortes, mousses, Bavarians, tarts, and other desserts. Group 2 course.

Credit Hours

4

Contact Hours

8

Lab Hours

8

Required Prerequisites

CUL 110, CUL 118

General Education Outcomes supported by this course

Quantitative Reasoning

Course Learning Outcomes

Knowledge:

- Explain key concepts, terms, and relationships appropriate to professional baking.
- Identify equipment and products used in professional bakeries.
- Connect the use of baking methods to planned end results.

Application:

- Demonstrate professional bakery production skills and baking methods.
- Modify recipes to reflect the quantity needed for production.

Integration:

- Integrate quality baking methods to produce customer satisfaction.
- Relate interactions between baking and design, sanitation and management.

Human Dimension:

- Evaluate different life experiences, temperaments, and talents and how these traits positively affect group work.

Caring - Civic Learning:

- Describe the impact of quality food service on successful bakeries.

Learning How to Learn:

- Interpret standardized recipes to create various bakery items.
- Determine appropriate baking skills and techniques in various commercial restaurant situations.