

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:

- Understand and remember key concepts, terms, relationships relative to the modern baking industry.
- Understand how form and function interplay.
- Explain the function of basic baking ingredients.
- Identify the various large and small equipment used in the modern bakeshop.
- Demonstrate knowledge of production and plating methods for a variety of desserts, and confectioneries.
- Understand the principles of proper sanitation and hygiene methods and the safe and proper use of a variety of tools and equipment used in professional baking.

Application:

- Understand how to comfortably and effectively apply the fundamental baking skills within the frame work of a modern bakery.
- Produce quality baked products acceptable to the public.
- Critique baked products for quality and salability.
- Analyze and manage recipes for accuracy and profitability.
- Demonstrate a comprehension of flavor profiling, ingredient selection, and plate presentation principles.
- Modify recipes to reflect the quantity needed for production.

Integration:

- Connect the knowledge in this course to real-life situations and experiences.
- Identify interactions between the knowledge obtained in this course and the operation of a profitable bake shop.

Human Dimension:

- Be able to interact with others in a productive manner as part of a kitchen team.
- Be able to interact with clients providing product information and quality customer service.
- Come to see yourself as a resource for others that want to know more about the baking and pastry arts.
- Practice standards in behavior, ethics, grooming and dress appropriate to culinary industry professionals.

Caring - Civic Learning:

- Develop an interest in baking and pastry arts and desire to continue.
- Develop a curiosity about the baking and pastry arts and the drive to formulate new recipes and product presentation.
- Develop an understanding of social responsibility, as it relates to the bakery and pastry industry.

Learning How to Learn:

- Know how to keep learning about this subject after the course is over.
- Be familiar with and be able to produce baked products acquired from relevant resources.