

CUL 222 - CAFE OPERATIONS

Course Description

This course focuses on practical bakery production and management training. Students rotate through bakery stations producing an assortment of baked goods while applying production and managerial skill. Bakery certificate students practice a variety of baking and pastry skills learned in their program. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of cafe preparation and timing, and the effective handling and use of supplies. Group 2 course.

Credit Hours

4

Contact Hours

8

Lecture Hours

0

Lab Hours

8

Required Prerequisites

CUL 211, CUL 218 and CUL 221

Corequisites

CUL 223

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.
- Uncover the connection of personal life management and professional life success.