

Course Number and Title: CUL 261 Baking

Campus Location:

Dover, Stanton

Effective Date:

2021-51

Prerequisite:

CUL 121, CUL 119 or concurrent

Co-Requisites:

none

Course Credits and Hours:

4.00 credits

3.00 lecture hours/week

4.00 lab hours/week

Course Description:

This course focuses on the basic fundamentals of baking. Students learn and apply a set of highly interrelated techniques and baking skills.

Required Text(s):

Obtain current textbook information by viewing the [campus bookstore - https://www.dtcc.edu/bookstores](https://www.dtcc.edu/bookstores) online or visit a campus bookstore. Check your course schedule for the course number and section.

Additional Materials:

None

Schedule Type:

Classroom Course

Disclaimer:

None

Core Course Performance Objectives (CCPOs):

1. Describe basic principles and ingredients used in a professional bakeshop. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 5)
2. Describe, prepare, and evaluate various yeast doughs, formulas, and techniques. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 5)
3. Describe, prepare, and evaluate a variety of quick breads. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 5)
4. Describe, prepare, and evaluate cake mixing and baking. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 5)
5. Describe, prepare, and evaluate a variety of pies and tarts. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 5)
6. Describe, prepare, and evaluate a variety of cookies. (CCC 1, 2, 3, 4, 5, 6; PGC 1, 2, 3, 4, 5)

See Core Curriculum Competencies and Program Graduate Competencies at the end of the syllabus. CCPOs are linked to every competency they develop.

Measurable Performance Objectives (MPOs):

Upon completion of this course, the student will:

1. Describe basic principles and ingredients used in a professional bakeshop.
 1. Explain the importance of weighing baking ingredients.
 2. Describe and demonstrate the use of a baker's balance scale with 100 percent accuracy.
 3. Describe and use formulas based on baker's percentages with 100 percent accuracy.
 4. Explain the factors that control the development of gluten in baked products and the changes that take place in a dough or batter as it bakes.
 5. Describe and demonstrate how to prevent or retard the staling of baked items.
 6. Describe the characteristics and functions of the major baking ingredients.
 7. Describe and demonstrate how to make appropriate adjustments in formulas when substituting ingredients.
 8. Identify the main types of wheat flours by sight and feel.
2. Describe, prepare, and evaluate various yeast doughs, formulas, and techniques.
 1. List and describe the basic steps in the production of yeast goods.
 2. Describe and demonstrate the three basic mixing methods used for yeast doughs.
 3. Describe and demonstrate how to control the factors affecting dough fermentation.
 4. Produce a variety of breads, dinner rolls, sweet dough products, Danish pastry, and croissants to industry specifications.
 5. Recognize and correct faults in yeast products.
3. Describe, prepare, and evaluate a variety of quick breads.
 1. Recognize and use chemical leavening agents properly.
 2. Describe the importance of controlling gluten development in quick breads.
 3. Describe and produce a variety of quick breads using biscuit, muffin, and creaming methods.
 4. Identify, describe, and correct problems that may occur with quick breads.
4. Describe, prepare, and evaluate successful cake mixing and baking.
 1. Describe and perform basic cake mixing methods.
 2. Scale and bake cakes correctly.
 3. Describe and produce high-fat or shortened cakes, including high-ratio cakes and cakes mixed by creaming to industry standards.
 4. Describe and produce foam-type cakes, including sponge, angel food, and chiffon cakes to industry standards.
 5. Identify and correct cake defects or failures.
5. Describe, prepare, and evaluate a variety of pies and tarts.
 1. Prepare a variety of pie crusts and fillings.
 2. Form and bake a variety of pies and tarts.
6. Describe, prepare, and evaluate a variety of cookies.
 1. Describe and identify the causes of crispness, moistness, chewiness, and spread in cookies.
 2. Describe, prepare, and demonstrate cookie dough preparation by the three basic methods.
 3. Describe, prepare, and demonstrate the seven basic types of cookies: dropped, bagged, rolled, molded, icebox, bar, and sheet.
 4. Identify and correct problems with cookies.

Evaluation Criteria/Policies:

The grade will be determined using the Delaware Tech grading system:

90	-	100	=	A
80	-	89	=	B
70	-	79	=	C
0	-	69	=	F

Students should refer to the [Student Handbook - https://www.dtcc.edu/handbook](https://www.dtcc.edu/handbook) for information on the Academic Standing Policy, the Academic Integrity Policy, Student Rights and Responsibilities, and other policies relevant to their academic progress.

Final Course Grade:

Calculated using the following weighted average

Evaluation Measure	Percentage of final grade
4 Quizzes (10% total) (summative)	20%
Final Exam (10%) (summative)	25%
Product Assessments (4 – 6) (equally weighted) (summative)	40%
Daily Lab Performance (summative)	10%
Practical Demonstration (summative)	5%
Formative Assessment	100%
TOTAL	

Core Curriculum Competencies (CCCs are the competencies every graduate will develop):

1. Apply clear and effective communication skills.
2. Use critical thinking to solve problems.
3. Collaborate to achieve a common goal.
4. Demonstrate professional and ethical conduct.
5. Use information literacy for effective vocational and/or academic research.
6. Apply quantitative reasoning and/or scientific inquiry to solve practical problems.

Program Graduate Competencies (PGCs are the competencies every graduate will develop specific to his or her major):

1. Perform standard culinary procedures using the appropriate knives, tools, and equipment.
2. Explain and apply the basic principles of food sanitation and safety in the work environment.
3. Use principles of food preparation to produce a variety of hot and cold food products within realistic time constraints.
4. Apply the fundamentals of baking science to the preparation of a variety of products.
5. Apply the principles of nutrient needs to menu planning and food preparation.
6. Evaluate styles of leadership, and develop skills in human relations and personnel management.
7. Apply the principles of facility design, menu planning and cost controls for ethical and sustainable purchasing, receiving, and storage of food and non-food items.
8. Perform dining room service functions and apply quality customer service.
9. Categorize alcoholic and non-alcoholic beverages, and explain laws and procedures related to responsible alcohol service.
10. Explain the changing historical, geographical, and cultural relationship of different foods and recipes.

Disabilities Support Statement:

The College is committed to providing reasonable accommodations for students with disabilities. Students are encouraged to schedule an appointment with the campus Disabilities Support Counselor to request an accommodation needed due to a disability. A listing of campus Disabilities Support Counselors and contact information can be found at the [disabilities services - https://www.dtcc.edu/disabilitysupport](https://www.dtcc.edu/disabilitysupport) web page or visit the campus Advising Center.