

HOSP-1552: INTRODUCTION TO BAKING & PASTRIES

Cuyahoga Community College

Viewing: HOSP-1552 : Introduction to Baking & Pastries

Board of Trustees:

2016-03-31

Academic Term:

Fall 2021

Subject Code

HOSP - Hospitality Management

Course Number:

1552

Title:

Introduction to Baking & Pastries

Catalog Description:

Daily production of baked goods including yeast breads, pies, cakes, souffles, mousses, danish and croissants. Theoretical and practical foundation in baking production. Develop skills and knowledge that meet American Culinary Federation standards for quality handcrafted products. Emphasis on discipline, formulas, function of ingredients, proper production techniques and recognizing quality standards. Field trips may be required. Industry experience at a community event or function may be required.

Credit Hour(s):

3

Lecture Hour(s):

1

Lab Hour(s):

6

Requisites

Prerequisite and Corequisite

Concurrent enrollment in HOSP-1031 Fundamentals of Culinary Arts; and HOSP-1020 Sanitation and Safety or concurrent enrollment; and MATH-0955 Beginning Algebra or MATH-0990 Math Literacy for College Students, or appropriate score on Math Placement Test; and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test.

Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

Outcomes

Course Outcome(s):

Demonstrate professional procedures in bakeshop production.

Objective(s):

1. Utilize industry standards of professional dress, communication, attitude and team work.
2. Describe and demonstrate safe and sanitary food handling according to Hazard Analysis Critical Control Point (HACCP) guidelines.
3. Explain and demonstrate proper selection, usage and care of equipment and tools used in the commercial bakeshop.
4. Explain the importance of and practice of mise en place in food production.
5. Define and properly use professional baking terminology.
6. Employ proper and accurate scaling and measurement techniques.
7. Use conversion tables for weights, measures, yields and portioning.

Course Outcome(s):

Produce and evaluate a variety of basic yeast breads, rolls and bagels.

Objective(s):

1. Define the stages of mixing bread dough.
2. Define and discuss the stages of yeast fermentation.

3. Demonstrate proper scaling and molding techniques.
4. Explain the difference between lean and enriched doughs.

Course Outcome(s):

Produce and evaluate a variety of goods from various pastry doughs and batters.

Objective(s):

1. Define and describe various pies and tarts and the mixing methods used to produce them.
2. Prepare a variety of pies and tarts.
3. Evaluate the quality of pies and tarts based on taste, texture, palatability, appearance and presentation.
4. Identify and describe a variety of laminated doughs.
5. Explain the process of lamination as it applies to doughs.
6. Produce a variety of laminated dough products.
7. Evaluate the quality of laminated dough products based on taste, texture, palatability, appearance and presentation.
8. Define and describe pate choux, its uses, method of preparation, baking and finishing.
9. Prepare a variety of pate choux products.
10. Evaluate the quality of pate choux products based on taste, texture, palatability, appearance and presentation.
11. Identify and describe a variety of short dough products.
12. Produce a variety of short dough products.
13. Evaluate the quality of short dough products based on taste, texture, palatability, appearance and presentation.

Course Outcome(s):

Produce a variety of quick breads and basic cakes.

Objective(s):

1. Define and discuss the seven basic mixing methods.
2. Demonstrate basic icing and decorating techniques.
3. Evaluate the quality of quick breads and cakes based on taste, texture, palatability, appearance and presentation.

Course Outcome(s):

Produce a variety of basic cookies.

Objective(s):

1. Identify and discuss seven different types of cookies.
2. Describe the mixing methods used for each type of cookie.
3. Evaluate the quality of cookies based on taste, texture, palatability, appearance and presentation.

Course Outcome(s):

Produce a variety of creams, custards, puddings and dessert sauces.

Objective(s):

1. Explain the importance of and identify Critical Control Points in the production of creams, custards, puddings and dessert sauces.
2. Explain the relationship among and between creams, custards, puddings and dessert sauces based on ratios.
3. Evaluate the quality of creams, custards, puddings and dessert sauces based on taste, texture, palatability, appearance and presentation.

Course Outcome(s):

Analyze recipes and formulas based on ratios, cost, ingredients, nutrition and methodology.

Objective(s):

1. Explain how and why ingredients change through the preparation process.
 2. Identify the importance of discipline and accuracy in baking.
 3. Discuss ratios in formulas and the outcome of manipulating those ratios based on function of ingredients.
 4. Discuss and analyze recipe methodology and its effect on the finished product.
 5. Accurately convert recipes and formulas to adjust for desired yields and/or to meet specific dietary needs.
 6. Accurately cost recipes and formulas to determine food cost.
 7. Identify, select and discuss ingredients used in the preparation of bakery products.
 8. Explain the characteristics and function of ingredients used in baking.
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Methods of Evaluation:

1. Daily evaluation of professionalism
2. Product and skill evaluation
3. Lab reports including cost sheets and recipe conversions
4. Notebook and recipe file
5. Projects as assigned
6. Quizzes
7. Exams

Course Content Outline:

1. Bakeshop Orientation
 - a. Large equipment operation and care
 - b. Small equipment and hand tools usage and care.
 - c. Personal hygiene and professionalism
 - d. HACCP in the bakeshop
 - e. Bakeshop opening and closing procedures
 - f. Mise en place
 - g. Proper scaling and measuring
2. Recipes, formulas, ingredients & costing
 - a. Identification and function of Ingredients
 - b. Formulas, ratios and conversions
 - c. Writing recipes
 - d. Costing recipes
 - e. The science of baking
3. Basic yeast breads and rolls
 - a. Stages of mixing
 - b. Stages of fermentation
 - c. Scaling & molding
 - d. Production of and evaluation of a variety of yeast breads, rolls and bagels to include commercially produced, ready to bake products.
4. Pies, tarts, short doughs and crepes
 - a. Mixing methods
 - b. Production of and evaluation of various pies, tarts, crepes and short doughs
5. Laminated doughs and pâte à choux
 - a. Mixing methods and folds
 - b. Production and evaluation of various laminated doughs.
 - i. Puff pastry dough
 - ii. Danish dough
 - iii. Croissant dough
 - iv. Pâte à choux and various products produced from pâte à choux
 - c. Evaluation and comparison of freshly produced laminated products to commercially prepared, ready to use products
6. Quick breads, cakes & meringues
 - a. Mixing methods
 - b. Production of and evaluation of a variety of quick breads to include scones & biscuits
 - c. Production of and evaluation of a variety of cakes pound cake, sponge cakes, angel food cake and roulades
 - i. Pound cake
 - ii. Sponge cake
 - iii. Angel food cake
 - iv. Roulades
 - d. Production of meringues
 - e. Basic icing and icing techniques
7. Cookies
 - a. Types of cookies
 - b. Mixing methods
 - c. Production of and evaluation of various types of cookies
 - d. Production of and evaluation of commercially prepared, ready to bake cookie products
8. Creams, custards, puddings and dessert sauces

- a. HACCP in the production of creams, custards, puddings and dessert sauces
- b. Baked custards
- c. Stirred creams & puddings
- d. Gelatin - uses and methods
- e. Production and evaluation of various creams, custards, puddings and dessert sauces
 - i. Creme brulee
 - ii. Pastry cream
 - iii. Zabaglione
 - iv. Sauce Anglaise
 - v. Mousse
 - vi. Baked souffles
 - vii. Creme caramel
 - viii. Rice pudding
 - ix. Bavarian cream

Resources

Amendola, Joseph. *The Baker's Manual*. 5th Ed. New Jersey: Wiley Sons, 2002.

Amendola, Joseph, and Nicole Rees. *Understanding Baking*. New Jersey: Wiley Sons, 2002.

Boyle, Peter T. *Sugar Work*. New York: Van Nostrand Reinhold, 1988.

Boyle, Tish, and Timothy Moriarty. *Grand Finales: The Art of the Plated Dessert*. New York: John Wiley Sons, 1996.

CIA. *The New Professional Chef*. 8th Ed. New Jersey: Wiley Sons, 2006.

Clayton, Bernard. *Bernard Clayton's New Complete Book of Breads*. Fireside, 1995.

Friberg, Bo. *The Professional Pastry Chef*. 4th Ed. New York: John Wiley Sons, 2002.

Gisslen, Wayne. *Professional Baking*. 5th Ed. New Jersey: Wiley Sons, 2008.

Lenotre, Gaston. *Lenotre's Ice Creams and Candies*. Barron's, 1979.

Malgieri, Nick. *Bake!: Essential Techniques for Perfect Baking*. Kyle Books, 2010.

Pyler, E. J and L.A. Gorton. *Baking Science and Technology*. 4th Ed. Sosland Pub Co, 2009.

Sultan, William J. *Practical Baking*. 5th Ed. New Jersey: Wiley Sons, 1989.

Teubner, Christian. *The Chocolate Bible*. Chartwell Books, 2009.

The Culinary Institute of America. *Frozen Desserts*. 1 st. Ed. New Jersey: Wiley Sons, 2008.

Boyle, Tish, and Timothy Moriarty. *Grand Finales: A Neoclassic View of Plated Desserts*. New Jersey: Wiley Sons, 2000.

Wemischner, Robert. *The Dessert Architect*. 1st. Delmar Cengage Learning, 2009.

Resources Other

1. Video. The Basic Steps of Baking Bread and Laminating Dough The Culinary Institute of America
2. Video. Gluten Free Baking; The Culinary Institute of America
3. Video. Meringue, Vanilla Sauce, and Pastry Cream; The Culinary Institute of America

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