

# HOSP-2550: BAKING PRODUCTION AND SALES II

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## Cuyahoga Community College

**Viewing: HOSP-2550 : Baking Production and Sales II**

**Board of Trustees:**

2011-03-24

**Academic Term:**

Fall 2018

**Subject Code**

HOSP - Hospitality Management

**Course Number:**

2550

**Title:**

Baking Production and Sales II

**Catalog Description:**

Building on theoretical and practical foundations of Introduction to Baking & Pastries, students will develop advanced skills and knowledge in production and selection of quality handcrafted and purchased products. Scientific principles and experimental methods explored and additional emphasis placed on advanced decorating and finishing techniques, chocolate work, candies, sugar works, presentation methods, menu development and costing. Students required to do production for community events and contests. 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**

HOSP-1020 Sanitation and Safety, and HOSP-1552 Introduction to Baking and Pastries, or departmental approval: industry-related experience.

## Outcomes

**Course Outcome(s):**

Lecture:

**Course Outcome(s):**

Develop a recipe file using a selected computer program.

**Course Outcome(s):**

Evaluate various dessert menus for cost and production feasibility.

**Course Outcome(s):**

Identify types of chocolate.

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**Course Outcome(s):**

12. Define terms related to chocolate.

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**Course Outcome(s):**

13. List characteristics used to judge chocolate quality.

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**Course Outcome(s):**

14. Identify rationale for selection of chocolate quality for various products.

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**Course Outcome(s):**

15. Identify various types of candy production and the methods and techniques used.

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**Course Outcome(s):**

16. Discuss design principles and basic visual art design as it relates to baking production.

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**Course Outcome(s):**

B. Lab:

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**Course Outcome(s):**

1. Practice advanced techniques for a wide variety of baking products including cakes, pies, breads, pastry, cookies, frostings, fillings, glazes, puddings, creams, laminated dough's, sour and rich dough's, Artisan breads, and complex combination desserts.

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**Course Outcome(s):**

Define advanced baking and dessert making terms.

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**Course Outcome(s):**

2. Evaluate items produced using industry standards for evaluation.

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**Course Outcome(s):**

3. Convert recipes using baker's percentages.

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**Course Outcome(s):**

4. Identify types of chocolate and work with chocolate, including tempering

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**Course Outcome(s):**

5. Develop advanced decorating and finishing techniques for cakes.

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**Course Outcome(s):**

6. Prepare ice creams, sherbets, sorbets, frozen yogurts and other complex frozen desserts.

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**Course Outcome(s):**

7. Prepare cold soufflés

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**Course Outcome(s):**

8. Use marzipan and prepare marzipan fruits.

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**Course Outcome(s):**

9. Prepare various types of candies.

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**Course Outcome(s):**

10. Cook sugar and do basic sugar works.

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**Course Outcome(s):**

11. Produce products using production plans for various new products using the scientific characteristics of baking ingredients, experimental methods, variations of controls and evaluation methods.

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**Course Outcome(s):**

Review production methods and evaluation methods of basic baked products and desserts.

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**Course Outcome(s):**

12. Design and produce a wedding cake or special occasion cake using multi-layers and applying principles of visual arts and design.

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**Course Outcome(s):**

State scientific principles as they relate to various baking techniques and dessert preparation.

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**Course Outcome(s):**

Describe scientific characteristics of baking ingredients.

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**Course Outcome(s):**

List experimental methods used in development of baking products including use of controls and variations of controls.

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**Course Outcome(s):**

Discuss the time and temperature relationship as it effects each baked product or dessert produced.

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**Course Outcome(s):**

List various methods of evaluation of experimental products.

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**Course Outcome(s):**

Develop production plans for various new products using the scientific characteristics of baking ingredients, experimental methods, variations of controls and evaluation methods.

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**Methods of Evaluation:**

1. Evaluation of professionalism as demonstrated by attitude, teamwork, appropriate dress, adherence to lab policy and procedure, and application of sanitation and safety procedures.
2. Product evaluation
3. Lab reports including cost sheets and recipe conversions
4. Portfolio assignments: recipe file
5. Projects as assigned
6. Quizzes
7. Final exam

**Course Content Outline:**

1. Sanitation and hygiene
  - a. Keeping a neat and clean work station
  - b. Keeping a neat and clean personal appearance
  - c. Keeping hair covered at all times
  - d. Maintaining a clean apron
  - e. Maintaining a clean side towel
  - f. Keeping a supply of side towels, properly stored and correctly routed to be cleaned
  - g. Preventing spread of disease from salmonella, especially as it pertains to eggs and their shells
  - h. Storing flours to prevent vermin infection

- i. Handling cooked pastry product to prevent bacterial growth
  - j. Storing baked products and pastry goods
    - i. wrapping, dating, and sealing goods
    - ii. freezing and refrigerating goods
    - iii. freezing dough properly
  - k. Keeping fine sieves and sifters dry and free of rust
  - l. Cleaning mixers
  - m. Cleaning wooden pastry board
  - n. Cleaning baker's table
2. Product identification and knowledge
- a. Expanding or cutting back a baking recipe
  - b. Identifying and selecting
    - i. flours, meals, and starches
    - ii. sizes and grades of fresh eggs
    - iii. prepared egg products: sugared yolks, sugared whites, whole eggs, etc.
    - iv. dairy products
    - v. fats, oils, and shortenings
    - vi. sweeteners
    - vii. leavening agents
    - viii. salt, flavorings, and spices
    - ix. prepared baker's fillings
    - x. nuts
    - xi. chocolates
    - xii. frozen pre-prepared baked goods and pastry products
3. Sugar
- a. Terms
  - b. Techniques
  - c. Types
  - d. Scientific principals
  - e. Produce:
    - i. centerpiece
    - ii. candy
    - iii. decorations for cake
  - f. Evaluation of product
  - g. Experimentation of different types
  - h. Temperature & time effects
4. Chocolate
- a. Terms
  - b. Melting techniques
  - c. Types
  - d. Scientific principals
  - e. Produce
    - i. candies
    - ii. centerpiece
    - iii. ganache
  - f. Taste & evaluation of product
  - g. Experimental effects
  - h. Temperature relation effects
5. Marzipan
- a. Terms
  - b. Techniques
  - c. Types
  - d. Produce
    - i. fruits
    - ii. animals
    - iii. roses
  - e. Evaluation
  - f. Taste

6. Develop a recipe file
  - a. Convert recipe yields
  - b. Manage recipes using computer program
  - c. Evaluate desserts by cost & production time
  - d. Create a recipe book divided into categories
    - i. cakes and tortes
    - ii. pies and tarts
    - iii. individual desserts
    - iv. sauces and cream
7. Advanced cake decorating techniques
  - a. Use of rolled fondant
  - b. Royal icing
  - c. Butter creams
  - d. Design a centerpiece cake or tiered cake
    - i. style
    - ii. cake type and flavor
    - iii. design and construction
  - e. Pillars and supports
8. Advanced techniques for frozen desserts
9. Advanced soufflé preparation, cold and hot
10. Final product presentation
  - a. Design and prepare a display item
    - i. mirrors
    - ii. platters
    - iii. centerpiece cake
    - iv. tiered cake
    - v. sugar work
    - vi. combination platter
11. Production for wholesaling
  - a. Advanced principles applied to production
  - b. Produce various baked goods
  - c. Calculating cost for sale
  - d. Presentation and packaging

## Resources

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