



## COURSE OUTLINE: KAP206 - TECH OF BAKING BASIC

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

<b>Course Code: Title</b>	KAP206: TECHNIQUES OF BAKING - BASIC
<b>Program Number: Name</b>	
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Academic Year:</b>	2022-2023
<b>Course Description:</b>	This course is designed to provide students with the essential knowledge, skills and techniques of baking and pastry arts. Learning is comprised of hands-on practical baking labs that introduce students to the fundamental ingredients, techniques and procedures used in the bake industry. A series of in-lab baking demonstrations will emphasize the importance of understanding the function of ingredients in a range of basic baked products. With knowledge acquired from these demonstrations, students will produce assorted yeast products, quick breads, cookies, choux paste, puff pastry, sponge based pastries, custards, creams, and a variety of pies, tarts and flans.
<b>Total Credits:</b>	4
<b>Hours/Week:</b>	4
<b>Total Hours:</b>	45
<b>Prerequisites:</b>	There are no pre-requisites for this course.
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>This course is a pre-requisite for:</b>	KAP406
<b>Essential Employability Skills (EES) addressed in this course:</b>	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>
<b>Course Evaluation:</b>	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required</p>



for graduation.

**Books and Required Resources:**

Professional Baking by Wayne Gisslen  
 Publisher: Wiley Edition: 7th  
 ISBN: 9781119148449

**Course Outcomes and Learning Objectives:**

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Demonstrate the ability to perform tasks individually in a professional, safe, efficient and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards. 1.2 Produce product quickly and efficiently while maintaining a clean and orderly work station. 1.3 Demonstrate the safe and proper use of kitchen tools and equipment. 1.4 Show the ability to properly compost organic food waste. 1.5 Identify and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Identify time management strategies to employ for personal growth and professional learning.	2.1 Demonstrate the ability to work with professionalism under supervision. 2.2 Select and apply time management strategies to achieve established goals. 2.3 Write a daily prep list and work plan based on demonstration notes. 2.4 Recognize personal stress and manage appropriately to remain productive. 2.5 Practice restraint and good judgement when confronted with interpersonal conflict.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Demonstrate fundamental baking techniques and produce product for small and large quantity.	3.1 Reproduce recipes as instructed in demonstrations. 3.2 Show the ability to present food items on time with appropriate temperature, doneness and in a clean an balanced manner. 3.3 Prepare yeast products using the straight, sponge and rolled in dough methods. 3.4 Prepare quick breads using a muffin, biscuit and creaming methods. 3.5 Prepare pies, tarts and flans. 3.6 Demonstrate piping techniques. 3.7 Prepare various types of cookies. 3.8 Prepare sponge based pastries using batter and sponge method. 3.9 Prepare various types of custards and creams. 3.10 Prepare choux paste products. 3.11 Prepare laminated dough such as puff pastry.

**Evaluation Process and Grading System:**

Evaluation Type	Evaluation Weight
Final Assessment - Practical Exam	30%
Labs - Skill Assessment	70%



<b>Date:</b>	June 30, 2022
<b>Addendum:</b>	Please refer to the course outline addendum on the Learning Management System for further information.