



COURSE OUTLINE: CUL152 - FUND OF PROF BAKING

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Approved: Lori Crosson - Dean

Course Code: Title	CUL152: FUNDAMENTALS OF PROFESSIONAL BAKING
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2025-2026
Course Description:	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, and a variety of pies, tarts and flans.
Total Credits:	4
Hours/Week:	4
Total Hours:	56
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS143
This course is a pre-requisite for:	CUL202
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1071 - CULINARY SKILLS</p> <p>VLO 1 provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic food and bake science to food preparation to create a desired end product.</p> <p>VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.</p> <p>VLO 8 use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>2078 - CULINARY MANAGEMENT</p>



	VLO 1	provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	VLO 2	apply basic and advanced food and bake science to food preparation to create a desired end product.
	VLO 3	contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.
	VLO 4	ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
	VLO 8	select and use technology, including contemporary kitchen equipment, for food production and promotion.

Essential Employability Skills (EES) addressed in this course:	EES 3	Execute mathematical operations accurately.
	EES 5	Use a variety of thinking skills to anticipate and solve problems.
	EES 6	Locate, select, organize, and document information using appropriate technology and information systems.
	EES 10	Manage the use of time and other resources to complete projects.
	EES 11	Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:	Passing Grade: 50%, D
	A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

Other Course Evaluation & Assessment Requirements:	Academic success is directly linked to attendance. Missing more than 1/3 of the course hours in a semester shall result in an 'F' grade for the course.
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Books and Required Resources:	Professional Baking by Wayne Gisslen Publisher: Wiley Edition: 7th ISBN: 9781119148449
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Course Outcomes and Learning Objectives:	Course Outcome 1	Learning Objectives for Course Outcome 1
	1. Show the ability to work 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 Perform tasks quickly and efficiently while maintaining a clean and orderly work station. 1.3 Demonstrate the safe and proper use of equipment. 1.4 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. Implement time management strategies that enhance 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.

	<p>2.3 Create a daily prep list and work plan based on demonstration notes.</p> <p>2.4 Recognize personal stress and manage appropriately to remain productive.</p> <p>2.5 Practice restraint and good judgement when confronted with interpersonal conflict.</p>
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Demonstrate the ability to use proper baking techniques.	<p>3.1 Measure ingredients accurately for consistency in a range of recipes.</p> <p>3.2 Use appropriate baking terminology and methods in a variety of applications.</p> <p>3.3 Reproduce recipes as instructed in demonstrations.</p> <p>3.4 Produce breads, pastries and desserts.</p> <p>3.5 Prepare choux paste and a variety of pastry fillings to create finished products.</p> <p>3.6 Prepare a variety of cookie dough's, batters and piped cookies.</p> <p>3.7 Produce cakes and sponge products using a variety of mixing methods.</p> <p>3.8 Show the ability to present prepared baked goods in appropriate quality, quantity and time.</p>
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Demonstrate a working knowledge of baking ingredients and processes.	<p>4.1 Explain the fermentation process.</p> <p>4.2 Differentiate between the straight and sponge dough method.</p> <p>4.3 Identify the function of ingredients used to prepare fermented dough.</p> <p>4.4 Identify and describe different types of bread.</p> <p>4.5 Identify different types of fat and their use.</p> <p>4.6 List and describe uses for different types of sugar and sugar substitutes.</p> <p>4.7 List and describe the functions of eggs and egg products.</p> <p>4.8 List and describe the functions of milk and milk products.</p> <p>4.9 List and describe the functions of different thickening agents.</p> <p>4.10 List and describe the different leavening agents and their uses.</p> <p>4.11 Demonstrate a working knowledge of chocolate.</p> <p>4.12 Explain the production process of basic forms of pastry.</p> <p>4.13 Describe mixing methods used to form a variety of cakes and icings.</p>

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Lab - Skills Assessment	70%
Practical Exam	15%
Quizzes	15%

Date:

July 8, 2025



Addendum:

Please refer to the course outline addendum on the Learning Management System for further information.

