

# CART 020: INTRODUCTION TO BAKING

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**Formerly known as:**

CART 033 (or if cross-listed - inactivated courses associated with this course)

**Originator**

zbecker

**Co-Contributor(s)****Name(s)**

Azer, Jeffrey

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**Justification / Rationale**

Changing lecture and lab hours. Course is currently 3 lecture and 1 lab but does not have that many out of class hours and should be 1 lecture and 2 lab.

**Effective Term**

Fall 2020

**Credit Status**

Credit - Degree Applicable

**Subject**

CART - Culinary Arts

**Course Number**

020

**Full Course Title**

Introduction to Baking

**Short Title**

INTRO TO BAKING

**Discipline****Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

**Modality**

Face-to-Face

**Catalog Description**

This course is designed to provide understanding of basic characteristics and function of major ingredients. Focus is on the importance and accuracy of weights, measurements and mixing methods. Hands-on experience in the production of doughs, yeast breads, cookies, pies, cakes, and decorating techniques. A Classic Chef uniform is required for this course.

Note: No credit for CART 020 if student has successfully completed CART 033.

**Schedule Description**

This is an introductory course which covers the functions of ingredients, weights, measurement, mixing methods and the production of baked goods. A Classic Chef uniform is required for this class.

Note: No credit for CART 020 if student has successfully completed CART 033.

**Lecture Units**

1

**Lecture Semester Hours**

18

**Lab Units**

2

**Lab Semester Hours**

108

**In-class Hours**

126

**Out-of-class Hours**

36

**Total Course Units**

3

**Total Semester Hours**

162

**Required Text and Other Instructional Materials****Resource Type**

Book

**Author**

Gisslen, W.

**Title**

Professional Baking

**Edition**

7th

**City**

New York

**Publisher**

John Wiley Sons, Inc.

**Year**

2016

**College Level**

Yes

**Flesch-Kincaid Level**

11.1

**ISBN #**

978-1-119-14844-9

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**Class Size Maximum**

20

**Course Content**

Basic Cooking Principles

Personal Hygiene and Kitchen Sanitation Procedures

Food Safety and HACCP System

Sanitary Food Tasting Techniques

Food Storage Procedures

Hand Tools and Small Equipment Identification &amp; Safe Usage

Identification and Operation of Large Kitchen Equipment in a Sanitary & Safe Manner

Ingredient Identification and Understanding: i.e. Flours, Sugars, Fats, Oils, Milk and Milk Products, Eggs, Leavening Agents, Salts, Spices, Herbs, Flavoring Agents

Weights and Measurements

Mixing Methods

Understanding Doughs

Yeast Dough Formulas and Techniques

Pie Dough and Short Pastries

Cookies

Cake Mixing and Baking

### Lab Content

Hand Tools and Small Equipment Identification & Safe Usage

Identification and Operation of Large Kitchen Equipment in a Sanitary & Safe Manner

Ingredient Identification and Understanding: i.e. Flours, Sugars, Fats, Oils, Milk and Milk Products, Eggs, Leavening Agents, Salts, Spices, Herbs, Flavoring Agents

Weights and Measurements

Mixing Methods

Pie Dough and Short Pastries

Cookies

### Course Objectives

	Objectives
Objective 1	Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats
Objective 2	Identify, describe and demonstrate the proper use of leavening agents
Objective 3	Recognize, identify and demonstrate the proper use of eggs, milk, flavorings, extracts, emulsions and spices
Objective 4	Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements
Objective 5	Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields
Objective 6	Calculate the food cost of items using standard formulas and ingredient prices.
Objective 7	Explain and demonstrate an ability to operate bakeshop equipment in an efficient, proper, safe and sanitary manner
Objective 8	Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools
Objective 9	Explain and demonstrate the skills necessary to scale, mix, make-up, shape, and bake a variety of yeast raised products
Objective 10	Explain and demonstrate an ability to produce rolled-in doughs including Danish, croissants and puff pastry
Objective 11	Explain and demonstrate an ability to produce short dough products including cookies, pies and pie fillings

### Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Demonstrate safe, sanitary and efficient use of bakeshop equipment and hand tools.
Outcome 2	Recognize bakeshop ingredients including all types of flours, sugars, shortenings and fats.
Outcome 3	Explain and demonstrate the skills necessary to scale, mix, make-up, shape and bake a variety of yeast raised products.

### Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Students prepare a variety of yeast doughs and baked products.
Participation	Students work individually and in teams to produce baked products.
Observation	Instructor demonstrates appropriate ingredient, mixing and forming techniques for each baking project.
Lecture	Instructor presents ingredient information and appropriate techniques for each project.

Laboratory	Students prepare a variety of yeast doughs and baked products.
Discussion	Students evaluate success of each baking project.
Demonstration, Repetition/Practice	Students prepare a variety of yeast doughs and baked products, repeating the process for increased success.
Collaborative/Team	Students work in teams in lab environment.

### Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Laboratory projects	Student prepared products re graded according to a rubric.	In Class Only
Organizational/timeline assessment	Each baking project must be completed within appropriate timeline.	In and Out of Class
Behavior assessment	Students are expected to follow basic safety and behavior rules in the kitchen lab.	In Class Only
Oral and practical examination	Oral quizzes on projects.	In Class Only
Self-paced testing	Students must research and prepare recipes in advance of class; complete textbooks readings.	Out of Class Only
Student participation/contribution	Students participate in a variety of baking projects.	In Class Only
Mid-term and final evaluations	Final examination covering material presented in class and techniques learned in lab.	In and Out of Class
Group activity participation/observation	Students work as teams to enhance skills.	In Class Only
Presentations/student demonstration observations	Students present baking projects completed.	In Class Only

### Assignments

#### Other In-class Assignments

1. Attendance of lectures by instructor including the taking of detailed notes thereon.
2. Attendance of demonstrations by the instructor including the taking of detailed notes thereon.
3. Special reports by students singly or in groups.
4. Participation in class through their demonstration of hands on skills.
5. Examinations of various types including essay, multiple choice and skill practicals.

#### Other Out-of-class Assignments

1. Readings in the text to demonstrate understanding of ingredients and nutrition and baking methods.
2. Practice skills taught in class.
3. Research and development of recipe options for discussion and/or lab projects.
4. Worksheets and take-home quizzes.

#### Grade Methods

Letter Grade Only

### MIS Course Data

#### CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

#### TOP Code

130630 - Culinary Arts

#### SAM Code

C - Clearly Occupational

#### Basic Skills Status

Not Basic Skills

**Prior College Level**

Not applicable

**Cooperative Work Experience**

Not a Coop Course

**Course Classification Status**

Credit Course

**Approved Special Class**

Not special class

**Noncredit Category**

Not Applicable, Credit Course

**Funding Agency Category**

Not Applicable

**Program Status**

Program Applicable

**Transfer Status**

Transferable to CSU only

**Allow Audit**

No

**Repeatability**

No

**Materials Fee**

No

**Additional Fees?**

No

**Approvals****Curriculum Committee Approval Date**

11/21/2019

**Academic Senate Approval Date**

12/12/2019

**Board of Trustees Approval Date**

1/17/2020

**Chancellor's Office Approval Date**

1/21/2020

**Course Control Number**

CCC000612088

**Programs referencing this course**Basic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=123/>)Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined?key=125/>)Culinary Management AS Degree (<http://catalog.collegeofthedesert.eduundefined?key=23/>)