

CART 021: INTERMEDIATE BAKING

Formerly known as:

CART 034 (or if cross-listed - inactivated courses associated with this course)

Originator

zbecker

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

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Justification / Rationale

Changing lecture and lab. Course is currently 3 lecture and 1 lab but it 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

021

Full Course Title

Intermediate Baking

Short Title

INTERMEDIATE BAKING

Discipline**Disciplines List**

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

Modality

Face-to-Face

Catalog Description

This course provides the student with the knowledge and skills necessary for the production of cakes, tortes, meringues, Bavarian cremes, mousses, pastry cream and ice cream. A Classic Chef uniform is required for this course.

Schedule Description

This is an advanced course which builds on the knowledge and skills developed in CART 020. A Classic Chef uniform is required for this class. Prerequisite: CART 033 or CART 020

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

Prerequisite Course(s)

CART 033 or CART 020

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

Class Size Maximum

20

Entrance Skills

Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats.

Requisite Course Objectives

CART 020-Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats

CART 033-Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats

Entrance Skills

Identify, describe and demonstrate the proper use of leavening agents.

Requisite Course Objectives

CART 020-Identify, describe and demonstrate the proper use of leavening agents
CART 033-Identify, describe and demonstrate the proper use of leavening agents

Entrance Skills

Recognize, describe and demonstrate the proper use of eggs, milk, flavorings, extracts and emulsions and spices.

Requisite Course Objectives

CART 020-Recognize, identify and demonstrate the proper use of eggs, milk, flavorings, extracts, emulsions and spices
CART 033-Recognize, identify and demonstrate the proper use of eggs, milk, flavorings, extracts, emulsions and spices

Entrance Skills

Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements.

Requisite Course Objectives

CART 020-Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements
CART 033-Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements

Entrance Skills

Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields.

Requisite Course Objectives

CART 020-Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields
CART 033-Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields

Entrance Skills

Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools.

Requisite Course Objectives

CART 020-Explain and demonstrate an ability to operate bakeshop equipment in an efficient, proper, safe and sanitary manner
CART 020-Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools
CART 033-Explain and demonstrate an ability to operate bakeshop equipment in an efficient, proper, safe and sanitary manner
CART 033-Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools

Course Content

1. Cake assembly techniques
2. Pastry bags, decorating tubes, and common cake decorations
3. Cake varieties and types
4. Meringues—production and handling techniques
5. Meringue variations and desserts
6. Dessert sauces and fruit purees
7. Plate presentation and decorations
8. Bavarian crèmes and mousses
9. Souffles, hot and cold production techniques
10. Ice cream desserts, bombs, cassatas and bake Alaska
11. Chocolate melting and tempering
12. Chocolate dipping, molding, and carving
13. Marzipan and show piece work

Lab Content

1. Cake assembly techniques
2. Pastry bags, decorating tubes, and common cake decorations
3. Cake varieties and types
4. Meringues—production and handling techniques

5. Meringue variations and desserts
6. Dessert sauces and fruit purees
7. Plate presentation and decorations
8. Bavarian crèmes and mousses
9. Souffles, hot and cold production techniques
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12. Chocolate dipping, molding, and carving
13. Marzipan and show piece work

Course Objectives

Objectives	
Objective 1	Assemble and ice simple layer cakes, sheet cakes and cupcakes.
Objective 2	Make and use a paper decorating cone.
Objective 3	Use a pastry bag to make icing decorations.
Objective 4	Assemble a variety of European-style cakes, Swiss rolls, small cakes and petit fours
Objective 5	Prepare and bake meringues and japonaise meringues, and assemble various desserts with these meringues.
Objective 6	Prepare dessert sauces and purees.
Objective 7	Prepare Bavarian crèmes and mousses.
Objective 8	Prepare hot and cold dessert soufflés.
Objective 9	Prepare ice cream desserts using commercial ice cream and sherbet.
Objective 10	Explain how to temper chocolate.
Objective 11	Use tempered chocolate for dipping, molding, and decorating.
Objective 12	Make and handle marzipan, and mold decorative items from it.

Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Use a pastry bag to make icing decorations such as layer cakes, sheet cakes and cupcakes.
Outcome 2	Produce a variety of European-style cakes, Swiss rolls, small cakes and petit fours.
Outcome 3	Explain the process of tempering chocolate for use in dipping, molding and decorating.

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 dough's 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 dough's and baked products.
Discussion	Students evaluate success of each baking project.
Demonstration, Repetition/Practice	Students prepare a variety of yeast dough's 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
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 participate in a variety of baking projects, using recipes researched out-of-class.	In and Out of Class
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 and Out of Class
Presentations/student demonstration observations	Students present completed baking projects.	In Class Only
Laboratory projects	Student prepared products are graded according to a rubric.	In Class Only

Assignments

Other In-class Assignments

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

Other Out-of-class Assignments

1. Readings in the text.
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

Not transferable

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

CCC000612089

Programs referencing this courseBasic 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/>)