

Course Outline of Record

1. Course Code: CART-320
2.
 - a. Long Course Title: Baking Fundamentals
 - b. Short Course Title: BAKING FUNDAMENTALS
3.
 - a. Catalog Course Description:
This course prepares the student for employment as a baker focused on quick breads and cakes.
 - b. Class Schedule Course Description:
This course prepares the student for employment as a baker focused on quick breads and cakes.
 - c. Semester Cycle (*if applicable*): N/A
 - d. Name of Approved Program(s):
 - NEW CERTIFICATE IN PROGRESS Certificate of Completion
4. Total Units: 0 Total Semester Hrs: 0-16.00
 Lecture Units: 0 Semester Lecture Hrs: 0-4.00
 Lab Units: 0 Semester Lab Hrs: 0-12.00
 Class Size Maximum: 20 Allow Audit: No
 Repeatability Repeatable 3 Times
 Justification 0
5. Prerequisite or Corequisite Courses or Advisories:
Course with requisite(s) and/or advisory is required to complete Content Review Matrix (CCForm1-A)
 Prerequisite: CART 310
6. Textbooks, Required Reading or Software: (*List in APA or MLA format.*) N/A
7. Entrance Skills: *Before entering the course students must be able:*
 - a.
Demonstrate knowledge of ingredients and equipment focused on yeast breads using safety and sanitation requirements for the workplace.
 - CART 310 - To identify ingredients and understand their function in yeast bread.
 - CART 310 - Recognize standards of quality for baked yeast bread.
 - CART 310 - Expand and reinforce knowledge of weights and measure, recipe conversion, bakeshop equipment, and technical vocabulary.
 - CART 310 - Develop and reinforce basic organizational skills and procedures to prepare yeast breads.
 - CART 310 - Identify HACCP and safety & sanitation standards to bakeshop production.
 - CART 310 - Understand safety and sanitation requirements for the bakery.
 - CART 310 - Develop workplace skills to include the following; teamwork, problem solving, professionalism, listening skills, decision making and work speed.

8. Course Content and Scope:

Lecture:

Class 1 Working in the Bakery
 Bakery Safety, Sanitation & Organization
 Equipment
 Dry Food Identification
 Weights and Measures
 Heat Transfer
 Basic Principles of Quick Breads and Cakes
 Pan Preparation
Class 2 Quick Breads & Cookies

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The Creaming Mixing Method
Quick Breads
Cookies
Cooling Quick Breads and Cookies
Storing Quick Breads and Cookies
Class 3 Short Dough & Breakfast Breads
Croissant and Danish
Rubbed Mixing Method
Biscuits
Scones
Pie and Tart Dough Varieties
Class 4 Cake
Basic Principles of Cakes
Cold and Warm Foaming Methods
Separated Foam Mixing Method
Combination Mixing Method
Chiffon Mixing Method
The Two-Stage Mixing Method
Angel Food Mixing Method

Lab: (if the "Lab Hours" is greater than zero this is required)

9. Course Student Learning Outcomes:

1.

1. Explain why it is important to weigh baking ingredients.
2. Use a baker's balance and digital scale.
3. Calculate formulas based on baker's percentages.
4. Explain the factors that control the development of gluten in baked products.
5. Explain the changes that take place in a dough or batter as it bakes.

10. Course Objectives: *Upon completion of this course, students will be able to:*

- a. Identify ingredients and understand their function in quick breads, cakes, cookies and breakfast breads.
- b. Recognize standards of quality for quick breads, cakes, cookies and breakfast breads.
- c. Expand and reinforce knowledge of weights and measure, recipe conversion, bakeshop equipment, and technical vocabulary.
- d. Develop and reinforce basic organizational skills and procedures to prepare quick breads, cakes, cookies and breakfast breads.
- e. Apply HACCP and safety & sanitation standards to bakeshop production.
- f. Develop workplace skills to include the following; teamwork, problem solving, professionalism, listening skills, decision making and work speed.

11. Methods of Instruction: *(Integration: Elements should validate parallel course outline elements)*

- a. Demonstration, Repetition/Practice
- b. Laboratory
- c. Lecture

12. Assignments: *(List samples of specific activities/assignments students are expected to complete both in and outside of class.)*

In Class Hours: 16.00

Outside Class Hours: 0

a. In-class Assignments

Mix dough, scale, shape, and bake.

b. Out-of-class Assignments

Read handouts and prepare for next class.

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13. Methods of Evaluating Student Progress: *The student will demonstrate proficiency by:*

- Laboratory projects

Preparation and finished product will be evaluated in the lab

14. Methods of Evaluating: Additional Assessment Information:

15. Need/Purpose/Rationale -- *All courses must meet one or more CCC missions.*

PO - Career and Technical Education

Fulfill the requirements for an entry- level position in their field.

IO - Personal and Professional Development

Self-evaluate knowledge, skills, and abilities.

16. Comparable Transfer Course

University System

Campus

Course Number

Course Title

Catalog Year

17. Special Materials and/or Equipment Required of Students:

18. Materials Fees: Required Material?

Material or Item

Cost Per Unit

Total Cost

19. Provide Reasons for the Substantial Modifications or New Course:

Short term vocational training primarily aimed at incarcerated and re-entry students.

20. a. Cross-Listed Course (*Enter Course Code*): *N/A*

b. Replacement Course (*Enter original Course Code*): *N/A*

21. Grading Method (*choose one*): Pass/No Pass Optional

22. MIS Course Data Elements

a. Course Control Number [CB00]: *N/A*

b. T.O.P. Code [CB03]: 130630.00 - Culinary Arts

c. Credit Status [CB04]: N - Noncredit

d. Course Transfer Status [CB05]: C = Non-Transferable

e. Basic Skills Status [CB08]: 2N = Not basic skills course

f. Vocational Status [CB09]: Clearly Occupational

g. Course Classification [CB11]: K - Other Noncredit Enhanced Funding

h. Special Class Status [CB13]: N - Not Special

i. Course CAN Code [CB14]: *N/A*

j. Course Prior to College Level [CB21]: Y = Not Applicable

k. Course Noncredit Category [CB22]: 1 - Short-Term Vocational

l. Funding Agency Category [CB23]: Y = Not Applicable

m. Program Status [CB24]: 1 = Program Applicable

Name of Approved Program (*if program-applicable*): NEW CERTIFICATE IN PROGRESS

Attach listings of Degree and/or Certificate Programs showing this course as a required or a restricted elective.)

23. Enrollment - Estimate Enrollment

First Year: 0

Third Year: 0

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24. Resources - Faculty - Discipline and Other Qualifications:

a. Sufficient Faculty Resources: No

b. If No, list number of FTE needed to offer this course: 0.1500

25. Additional Equipment and/or Supplies Needed and Source of Funding.

N/A

26. Additional Construction or Modification of Existing Classroom Space Needed. (*Explain:*)

N/A

27. FOR NEW OR SUBSTANTIALLY MODIFIED COURSES

Library and/or Learning Resources Present in the Collection are Sufficient to Meet the Need of the Students Enrolled in the Course: Yes

28. Originator Kurt Struwe Origination Date 11/13/17