

CAKE BAKING AND PRODUCTION(PSTR 1302)

Credit: 3:2:4

Prerequisite/Co-requisite: CHEF 1305, RSTO 1301



Course Description

Instruction in all aspects of Baking procedures, including yeast-made products, cakes, pies, puddings, icings, and frostings.

Required Textbook and Materials

Baking and Pastry: Mastering the Art and Craft, 2nd Edition

1. *Chef coat, black pants, non-skid shoes, knife set and case*
2. A package of #882 Scantrons and #2 pencils.

Course Objectives (with SCANS skills documented)

Upon completion of this course, the student will be able to:

- Identify baking equipment, ingredients and their functions (SCANS: C1.5, C4.5, C18.5, C19.5, C20.5, F4.5, F5.5, F7.4, F9.5, F11.4)
- Define terminology related to weights and measures. (SCANS:F3.5, F4.5, F7.4, F12.3)
- Utilize “misenplace” ingredients and equipment; and bake bread, pastries, cookies, cakes, and prepare icing to commercial standards. (SCANS: C3.4, C5.4, C6.5, C11.5, C18.5, C19.5, C20.3)

SCANS Skills and Competencies

Beginning in the late 1980's, the U.S. Department of Labor Secretary's Commission on Achieving Necessary Skills (SCANS) conducted extensive research and interviews with business owners, union leaders, supervisors, and laborers in a wide variety of work settings to determine what knowledge workers needed in order to perform well on a job. In 1991 the Commission announced its findings in *What Work Requires in Schools*. In its research, the Commission determined that “workplace know-how” consists of two elements: foundation skills and workplace competencies. The three-part foundation skills and five-part workplace competencies are further defined in the SCANS attachment.

Course Outline

- a. Baking profession**
- b. Basic Professional skills: Bakeshop math and sanitation**
- c. Baking and pastry equipment**
- d. Ingredients**
- e. Basic Baking Principles**
- f. Understanding Yeast Doughs**
- g. Understanding Artisan Breads**
- h. Lean Yeast Dough**
- i. Rich Yeast Dough**
- j. Quick Breads**
- k. Doughnuts, Fritters, Pancakes and Waffles**
- l. Basic Syrups, creams and sauces**
- m. Pies**
- n. Pastry basic**
- o. Cake Mixing and Baking**
- p. Assembling and decorating**
- q. Chocolate**
- r. Marzipan, Nougatine, pastillage**
- s. Sugar techniques**
- t. Custards, puddings, Mousses, and Soufflés**
- u. Frozen desserts**
- v. Dessert Presentation**

Course Syllabi

Grade Scale

90 – 100	A
80 – 89	B
70 – 79	C
60 – 69	D
0 – 59	F

Course Evaluation

Final grades will be calculated according to the following criteria:

Midterm exam	20	%
Final Exam	30	%
Attendance/Class participation/Special functions	50	%

Course Policies

1. No food, drinks, or use of tobacco products in class.
2. Do not bring children to class.
3. No late assignments will be accepted.
4. Tests. Students that miss a test are not allowed to make up the test. Students that miss a test will receive a grade of '0'.
5. If you wish to drop a course, the student is responsible for initiating and completing the drop process. If you stop coming to class and fail to drop the course, you will earn an 'F' in the course.
6. As instructor I maintain the right to maintain and govern my class
7. Lab classes are mandatory, no absences will be tolerated unless prior notices approved. Inform the instructor if you are going to miss a class.
8. Class participation is encouraged, but disruptive talking is not. You will be warned once and if you persist you will be asked to leave for the remainder of the class. If you continue to disrupt the class in following classes you will be expelled from class and not allowed to return.
9. Turn off all pagers and phones before entering class. You will receive a warning on the first disruption, you will be asked to leave for any other disturbances.
10. The only people allowed to attend class are those who are enrolled in the class. Therefore, no children are allowed to attend this class.

Course Syllabi

11. Office hours are posted on door of my office and in your handout if you need to talk to me please call and make an appointment or come by my office and see me. I am willing to come in and talk with you at other times if an appointment is made.
12. Assignments are due on the date specified. If it is not turned in on time I reserve the right not to grade or remove 10 points per late class day
13. Testing procedure all hats will be removed from students heads as well as the removal of all material from the top of the desk
14. The instructor has the right to assign seats or change seats at any time during the semester. The instructor also has the right to add other policies that maybe appropriate as needed
15. Other class assignments may be added to your assignment as they come up.

Disabilities Statement

The Americans with Disabilities Act of 1992 and Section 504 of the Rehabilitation Act of 1973 are federal anti-discrimination statutes that provide comprehensive civil rights for persons with disabilities. Among other things, these statutes require that all students with documented disabilities be guaranteed a learning environment that provides for reasonable accommodations for their disabilities. If you believe you have a disability requiring an accommodation, please contact the Special Populations Coordinator at (409) 880-1737 or visit the office in Student Services, Cecil Beeson Building.

Course Syllabi

Course Schedule

Week	Topic	Reference
1	Career Opportunities for Baking and Pastry professionals & Ingredient Identification	
2	Equipment Identification & Advancement Baking Principles	
3	Food Safety & Baking Formulas and Bakers Percentages	
4	Beginner Yeast Breads and Rolls & Advanced Yeast breads and Rolls	
5	Pastry Doughs and batters, Quickbreads and cakes & cookies	
6	Custards, creams, mousses and Soufflés & Icings, Glazes, and sauces	
7	Frozen desserts	
8	Pies, tarts, and fruit desserts	
9	Filled and Assembled Cakes and Tortes	
10	Breakfast Pastries	
11	Individual Pastries	
12	Savory Baking	
13	Plated desserts	
14	Chocolates and confections	
15	Décor	
16	Wedding and Specialty Cakes	

Contact Information:

Instructor: Vinod K. Khatri
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Cell: (409) 363-9218
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Office Hours: Monday 11:30-2:30 (Shopping for food classes)
Tuesday/Thursday 10:00 a.m-12:00 noon
Friday 1:00 p.m- 3:00 p.m.