

CRM R103A: INTRODUCTION TO BAKING TECHNIQUES

Originator

ahart

College

Oxnard College

Discipline (CB01A)

CRM - Culinary Arts & Restaurant Mgt

Course Number (CB01B)

R103A

Course Title (CB02)

Introduction to Baking Techniques

Banner/Short Title

Intro to Baking Techniques

Credit Type

Credit

Start Term

Fall 2021

Catalog Course Description

This course provides instruction in the preparation and/or use of pastries, pies, fillings, milk, starches, and leavening agents. Ratios and chemical reactions of ingredients are also stressed, as well as the effects of heat and refrigeration on products. Making of breads, rolls, Danish pastries, and puff pastries are demonstrated and practiced. After instruction, students calculate food cost and mark-up for retail sales of products.

Taxonomy of Programs (TOP) Code (CB03)

1306.30 - *Culinary Arts

Course Credit Status (CB04)

D (Credit - Degree Applicable)

Course Transfer Status (CB05) (select one only)

B (Transferable to CSU only)

Course Basic Skills Status (CB08)

N - The Course is Not a Basic Skills Course

SAM Priority Code (CB09)

C - Clearly Occupational

Course Cooperative Work Experience Education Status (CB10)

N - Is Not Part of a Cooperative Work Experience Education Program

Course Classification Status (CB11)

Y - Credit Course

Educational Assistance Class Instruction (Approved Special Class) (CB13)

N - The Course is Not an Approved Special Class

Course Prior to Transfer Level (CB21)

Y - Not Applicable

Course Noncredit Category (CB22)

Y - Credit Course

Funding Agency Category (CB23)

Y - Not Applicable (Funding Not Used)

Course Program Status (CB24)

1 - Program Applicable

General Education Status (CB25)

Y - Not Applicable

Support Course Status (CB26)

N - Course is not a support course

Field trips

May be required

Faculty notes on field trips; include possible destinations or other pertinent information

Field trips may include local bakeries or grocery stores with bakeries attached.

Grading method

Letter Graded

Alternate grading methods

Student Option- Letter/Pass

Pass/No Pass Grading

Does this course require an instructional materials fee?

No

Repeatable for Credit

No

Is this course part of a family?

No

Units and Hours

Carnegie Unit Override

No

In-Class

Lecture

Minimum Contact/In-Class Lecture Hours

52.5

Maximum Contact/In-Class Lecture Hours

52.5

Activity

Laboratory

Minimum Contact/In-Class Laboratory Hours

157.5

Maximum Contact/In-Class Laboratory Hours

157.5

Total in-Class

Total in-Class

Total Minimum Contact/In-Class Hours

210

Total Maximum Contact/In-Class Hours

210

Outside-of-Class

Internship/Cooperative Work Experience

Paid

Unpaid

Total Outside-of-Class

Total Outside-of-Class

Minimum Outside-of-Class Hours

105

Maximum Outside-of-Class Hours

105

Total Student Learning

Total Student Learning

Total Minimum Student Learning Hours

315

Total Maximum Student Learning Hours

315

Minimum Units (CB07)

6

Maximum Units (CB06)

6

Prerequisites

CRM R102A

Limitations on Enrollment

Current negative TB test or chest x-ray

Possession of ServSafe Certification or equivalent

Entrance Skills

Entrance Skills

Students must demonstrate the proper setup and breakdown of a work station, scale a recipe from the text to a catering sized portion, pair a specific stock with a dish, prepare at least 2 categories of soups and sauces, prepare at least 2 methods of cooking for vegetables and starches, prepare at least one composed salad and one deconstructed salad, prepare a sandwich from each temperature range, and prepare eggs and quickbreads to recipe standards.

Prerequisite Course Objectives

CRM R102A-Demonstrate safe basic hand tool and equipment operation using correct methods

CRM R102A-Utilize standard weights and measures to demonstrate proper scaling and measurement techniques

Requisite Justification**Requisite Type**

Prerequisite

Requisite

CRM R102A

Requisite Description

Course in a sequence

Level of Scrutiny/Justification

Content review

Student Learning Outcomes (CSLOs)**Upon satisfactory completion of the course, students will be able to:**

- | | |
|---|---|
| 1 | Upon completion, students will be able to demonstrate the safe use and operation of specialized bake shop hand tools and equipment. |
| 2 | Upon completion, students will be able to prepare a variety of yeast-raised products, pies, pastries, cookies and cakes. |
| 3 | Upon completion, students will be able to demonstrate basic cake decorating skills. |

Course Objectives**Upon satisfactory completion of the course, students will be able to:**

- | | |
|----|---|
| 1 | Apply basic baking principles |
| 2 | Solve mathematical equations relative to baking |
| 3 | Demonstrate the use of accurate weights and measures of ingredients |
| 4 | Define baking terms |
| 5 | Describe and list the various functions of baking ingredients |
| 6 | Apply different mixing techniques |
| 7 | Prepare a variety of yeast-raised products, pies, pastries, cookies and cakes |
| 8 | Display finished products for resale in campus cafeteria |
| 9 | Apply basic cake decorating skills |
| 10 | Prepare specialty desserts |

Course Content**Lecture/Course Content**

1. Introduction to Baking
2. The Baking Process
3. The Magic of Gluten
4. Selecting the Right Flour
5. Water in Baking
6. Bread and Other Products
7. Basic Sweet Dough and Danish Dough
8. Puff Paste
9. Pie Making
10. Cake Baking
11. Cake Frostings, Fillings, Glazes
12. Cookies
13. Pudding, Creams
14. Éclairs, Cream Puffs
15. The Nutritional Value of Baked Products
16. Flours and Meals
17. Sugars and Syrups

18. Eggs and Egg Products
19. Leavening Agents
20. Salt
21. Layouts for Bakeshops

Laboratory or Activity Content

1. Making Bread
2. Making Pie
3. Baking Cakes
4. Frostings, Fillings, Glazing Cakes
5. Making Cookies
6. Making Puddings and Creams
7. Making Éclairs and Cream Puffs

Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):

Skills demonstrations
Written expression

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

Essays
Laboratory activities
Projects
Problem-Solving Assignments
Skills demonstrations

Instructional Methodology

Specify the methods of instruction that may be employed in this course

Audio-visual presentations
Distance Education
Group discussions
Laboratory activities
Lecture

Describe specific examples of the methods the instructor will use:

1. Instructor will use powerpoint presentations as well as open sourced resources like youtube videos for audio-visual presentations.
2. Virtual discussions will be utilized in distance education scenarios and guided topic discussions will be used while in person lectures are conducted.
3. Guest speakers like local chefs and restaurateurs will be used either via zoom for DE or in person for onsite lectures.
4. Students will view demos in labs and replicate dishes as laboratory activities
5. Lectures via zoom will be used for DE scenarios or on site lectures following the most recently adopted book.

Representative Course Assignments

Writing Assignments

1. Recipes conversions; evaluation of cookbooks

Critical Thinking Assignments

1. Students will be given hypothetical scenarios about altitude and temperature and have to find solutions to overcome atmospheric pressure in baking.

Reading Assignments

1. Textbook assignments from Professional Baking

Skills Demonstrations

1. Students will execute examples of quick breads, laminate dough, fillings, and various cake methods.

Other assignments (if applicable)

1. Participation in various college-sponsored food service activities

Outside Assignments

Representative Outside Assignments

1. Reading
 - a. Textbook assignments from Professional Baking
2. Writing
 - a. Recipes conversions; evaluation of cookbooks
3. Other
 - a. Participation in various college-sponsored food service activities

District General Education

A. Natural Sciences

B. Social and Behavioral Sciences

C. Humanities

D. Language and Rationality

E. Health and Physical Education/Kinesiology

F. Ethnic Studies/Gender Studies

CSU GE-Breadth

Area A: English Language Communication and Critical Thinking

Area B: Scientific Inquiry and Quantitative Reasoning

Area C: Arts and Humanities

Area D: Social Sciences

Area E: Lifelong Learning and Self-Development

Area F: Ethnic Studies

CSU Graduation Requirement in U.S. History, Constitution and American Ideals:

IGETC

Area 1: English Communication

Area 2A: Mathematical Concepts & Quantitative Reasoning

Area 3: Arts and Humanities

Area 4: Social and Behavioral Sciences

Area 5: Physical and Biological Sciences

Area 6: Languages Other than English (LOTE)

Textbooks and Lab Manuals

Resource Type

Textbook

Description

Wayne Gisslen (2017). *Professional Baking* (7th). 1119148448 Wiley, San Francisco, CA 94105

Resource Type

Other Instructional Materials

Description

Knife set uniform.

Distance Education Addendum**Definitions****Distance Education Modalities**

Hybrid (51%–99% online)

Hybrid (1%–50% online)

100% online

Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

Regular Effective/Substantive Contact**Hybrid (1%–50% online) Modality:**

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

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Examinations**Hybrid (1%–50% online) Modality**

Online
On campus

Hybrid (51%–99% online) Modality

Online
On campus

Primary Minimum Qualification

CULINARY ARTS/FOOD TECHNOLOGY

Review and Approval Dates**Department Chair**

09/16/2020

Dean

09/16/2020

Technical Review

10/28/2020

Curriculum Committee

10/28/2020

DTRW-I

MM/DD/YYYY

Curriculum Committee

11/25/2020

Board

MM/DD/YYYY

CCCCO

MM/DD/YYYY

Control Number

CCC000588931

DOE/accreditation approval date

MM/DD/YYYY