

SOUTH SEATTLE COMMUNITY COLLEGE  
Technical Education Division

### COURSE OUTLINE

Revision: Christopher S Harris – October 2009

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Pastry and Baking Orientation
COURSE NUMBER:	PST 101
TYPE OF COURSE:	Vocational Theory
COURSE LENGTH:	1 quarter
CREDIT HOURS:	5
LECTURE HOURS:	55
LAB HOURS:	0
CLASS SIZE:	10 to 12
PREREQUISITES:	Enrollment in the Program or Instructor's permission

#### COURSE DESCRIPTION:

This course prepares students for entry into the hands-on pastry courses. During this class students will learn trade terminology, scaling and measuring procedures, and mixing methods. Students will learn to identify and properly use hand tools and mechanized baking equipment. Safety procedures and sanitation will be stressed. Students will also learn about portion control, baking math as well as ingredient functions in baking.

#### STUDENT LEARNING OUTCOMES ADDRESSED:

1. **Communication** - Use of verbal and written communication by: assemblage, organization, and maintenance of a notebook; research, preparation and deliverance of an oral presentation; participation in class discussions and answering of questions related to lectures and reading assignments.

2. **Computation** - Calculation and extension of formulas, both by volume and weight.
3. **Human Relations** - Use of social interactive skills to effectively learn with other students.
4. **Critical Thinking and Problem Solving** - Diagnosis and solving of problems as related to mixing and baking of ingredients.
5. **Technology** - Selection, use, and demonstration of appropriate tools and equipment for production of baked products. Use of computers for research and homework assignments.
6. **Personal Responsibility** - Professional behavior, punctuality, motivation and self-assessment will be required. Management of personal health and hygiene. Self motivation and pride in one's work. Ability to continue learning and adapt to change.
7. **Information Literacy** - Access and evaluation of information from a variety of sources, including technology.

#### GENERAL COURSE OBJECTIVES:

At the end of the course the student will be able to:

1. Identify common ingredients and understand their uses.
2. Understand the specific functions of ingredients in baking.
3. Identify and understand basic mixing methods used in baking.
4. Identify and understand the different types of cake bases, creams, custards, pastry dough, and icings used in baking and pastries.
5. Understand and practice the theory of portion control and the Baker's Percent and to demonstrate proper scaling techniques.
6. Identify the industry guidelines for safety and sanitation.
7. Understand and use baking, pastry, and culinary arts vocabulary.
8. Identify equipment and hand tools used in baking and understand their uses.

#### TOPICAL OUTLINE:

#### APPROX. HOURS

I. Trade terminology	7
II. Safety and sanitation	6
III. Baker's Percent	3
IV. Scaling and measuring	3
V. Ingredient identification and functions	9
VI. Pastry products and mixing methods	22
VII. Portion control	2
VIII. Equipment and tools	3
Total	55

REVISED BY: Christopher Harris  
DATE: October 18, 2009