

SOUTH SEATTLE COMMUNITY COLLEGE  
Technical Education Division

### COURSE OUTLINE

Origination: Christopher S Harris – October 2009

DEPARTMENT: Hospitality and Service Occupations  
CURRICULUM: Pastry and Specialty Baking  
COURSE TITLE: Baking I  
COURSE NUMBER: PST 111  
TYPE OF COURSE: Vocational Preparatory  
COURSE LENGTH: 1 quarter  
CREDIT HOURS: 15  
LECTURE HOURS: 55  
LAB HOURS: 220  
CLASS SIZE: 10 to 12  
PREREQUISITES: PST 101 or Instructor's permission

#### COURSE DESCRIPTION:

This course covers the production of two principal baked goods; cookies, cakes and quick breads. Students will be introduced to the terms and techniques of basic baking by making simple and advanced forms of cookies and cake bases. Preparation of assorted doughs and batters using both classic and modern mixing methods will be the focus of this class. Product finishes will be included. During this course, students will gain an understanding of cake and cookie ingredients and their functions; learn correct baking methods; exercise accurate assessment of doughs and batters; and will practice safety and sanitation procedures.

#### STUDENT LEARNING OUTCOMES ADDRESSED:

1. **Communication** - Use of verbal and written communication by: assemblage, organization, and maintenance of a notebook; participation in class discussions and answering of questions related to

- lectures and reading assignments; following direction from the instructor and students leads; disseminating information regarding production schedules, production quantities, orders, as well as lab procedures and operations.
2. **Computation** - Calculation and extension of formulas by volume and weight as well as the Baker's Percent method.
  3. **Human Relations** - Use of social interactive skills to effectively learn with other students. Practice of collegial and cooperative work to achieve group goals.
  4. **Critical Thinking and Problem Solving** - Diagnosis and solving of problems as related to mixing and baking of ingredients. Planning and organization of production schedules; efficient time management. Determination of appropriate mixing method for desired outcome.
  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 of one's work. Management of personal health and hygiene. Self motivation and pride in one's work. Demonstration of continued learning, and adaptation 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. Understand common ingredients and their uses.
2. Efficiently scale, mix and bake cookies, cakes and quick breads.
3. Assess and determine proper doneness of cookies, cakes and quick breads.
4. Apply basic finishes and decorations to cookies, cakes and quick breads.
5. Understand and practice the theory of portion control and the Baker's Percent and demonstrate proper scaling techniques.
6. Identify and demonstrate the industry guidelines for safety and sanitation.
7. Understand and properly 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. Lecture on procedures  | 55            |
| II. Cookie production lab | 110           |
| III. Cake production lab  | 110           |
| Total                     | 275           |

ORIGINATED BY: Christopher Harris  
DATE: October 18, 2009