

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 II
COURSE NUMBER: PST 113
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 112 or Instructor's permission

COURSE DESCRIPTION:

This course covers beginning and intermediate bread baking. Students will be introduced to the terms and techniques of bread production by making direct and indirect bread doughs. Proper mixing, fermentation, shaping, proofing and baking of assorted breads will be the focus of this class. Product finishes will be included. Along with basic bread production, laminated and rich yeasted doughs (Viennoiserie) will be studied and prepared. Students will gain an understanding of bread ingredients and their functions; learn correct baking methods; learn correct lamination procedures; exercise accurate assessment of doughs and batters; and will practice safety and sanitation procedures.

A key component of this class will be a comprehensive written final exam and a two-day skills practicum. Students will be required to demonstrate minimum proficiencies in the areas covered by PST 101, PST 111, PST 112, and PST 113. Failure to pass the practicum will result in an insufficient grade to pass the PST 113 course.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. **Communication** - Use of verbal and written communication by: 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 bread ingredients and their uses.
2. Efficiently scale, mix, ferment, shape, proof, and bake direct, indirect, rich, and laminated breads.
3. Assess and determine proper doneness of breads and yeasted pastries.
4. Apply simple and intermediate finishes and decorations to breads and yeasted pastries.
5. Identify and demonstrate the industry guidelines for safety and sanitation.
6. Understand and properly use bread baking, pastry, and culinary arts vocabulary.
7. Identify equipment and hand tools used in pastry production and cake finishing, and understand their uses.

| TOPICAL OUTLINE: | APPROX. HOURS |
|---|---------------|
| I. Lecture on procedures | 55 |
| II. Viennoiserie lab | 100 |
| III. Beginning decorating and finishing lab | 100 |
| IV. Final and Practicum | 20 |
| Total | 275 |

ORIGINATED BY: Christopher Harris
DATE: October 18, 2009