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CULA 165.01: Baking and Pastry

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CULA 165 Baking and Pastry

**THE UNIVERSITY OF MONTANA—MISSOULA
MISSOULA COLLEGE
BUSINESS TECHNOLOGY DEPARTMENT**

COURSE SYLLABUS

COURSE NUMBER AND TITLE: CULA 165 – Baking and Pastry

DATE REVISED: Spring 2016

SEMESTER CREDITS: 3

PREREQUISITES: CULA 101 and CULA 105, or consent of the instructor

FACULTY: Amy Nack, Chef Instructor

E-Mail: amy.nack@umontana.edu

Phone: 214-4068(cell), 243-7815 (kitchen)

Office: GH5

Office Hours: Mondays, 2pm – 3pm; or by appointment

RELATIONSHIP TO PROGRAM(S):

This course provides students with practical experience working in a bakeshop situation realistic to restaurant kitchens and bakeries. Students become familiar with producing a variety of baked goods as well as setting up mise en place, different baking techniques, and dessert plating techniques for the dining room and banquet situations.

COURSE DESCRIPTION: : Baking and Pastry focuses on weights, measures, formulas and general baking classifications, handling and storage of ingredients, safety and handling, production of yeast raised dough products, cakes, cookies, batters, breads, biscuits, muffins, pies, and special dessert preparation. Introduction of various ingredients and how they affect the finished product by giving a tender crumb and a well-developed crust. The Essential basic functions of ingredients and the techniques of scaling, pan preparation and sifting.

STUDENT PERFORMANCE OUTCOMES:

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

- ✓ Use appropriate terminology used in baking and pastry.
- ✓ Apply good sanitation practices when preparing pastries.
- ✓ Identify equipment and utensils used in baking and discuss proper use and care.
- ✓ Select ingredients with care to produce high-quality baked goods.
- ✓ Demonstrate proper scaling and measurement techniques.
- ✓ Calculate formulas based on baker's percentages.
- ✓ Prepare quick breads such as biscuits, scones, muffins.
- ✓ Apply the factors that control the development of gluten and explain the changes that take place in a dough or batter as it bakes.
- ✓ Prepare yeast breads, cookies, pies and tarts, and plated desserts.
- ✓ Prepared laminated dough and choux paste.
- ✓ Prepare a variety of fillings and toppings for pastries and baked goods.

STUDENT PERFORMANCE ASSESSMENT METHODS AND GRADING PROCEDURES:
Production and Testing

- 1) Students will be required to demonstrate daily production assignments requiring pre-planning of methodology and recipes. Recipes must be read and understood by the student before attending class. Students will be evaluated on teamwork, professionalism, mise en place, production guide/timelines, plating diagrams, quality of finished product, sanitation and organizational skills.
- 2) All assignments, projects and tests will be assigned point values. It is the responsibility of the student to obtain quiz and production competency scores. Weekly tests will be tabulated and returned to the student for review in a timely fashion (usually within one day). Students are strongly encouraged to review their scores and grade sheets often. They can be reviewed by appointment during office hours.
- 3) The quiz schedule and dates are included in the weekly schedule posted in introductory content area of Moodle shell. Quizzes will be written and given during class time. Grading will take place immediately after the quiz is complete. Makeup for a missed test is not offered unless faculty is notified and guidelines are identified for the individual situation before each test. Upon approval of the instructor, students may be able to make up a missed test for emergency situations such as sickness or required work activities, but must submit documented excused absences such as a Doctor's note identifying excused dates or mandatory work related travel dates in a timely manner.
- 4) It will be the student's responsibility to complete the assigned competencies. Upon completion, it will be the student's responsibility to have Chef Nack critique the assignment and give feedback to the student on what can be improved, quality standards, etc. At that point, it will be the student's responsibility to type the feedback and submit the feedback back to Chef Nack by the end of the rotation to receive a grade for the competencies.

Total points earned will be divided by points possible, and a letter grade will be assigned based on the following:

Grading Scale:

90 - 100 A
80 - 89 B
70 - 79 C
60 - 69 D

Evaluation Criteria:

Tests	40 percent
Homework	5 percent
Notebook	10 percent
Final Project	5 percent
Daily Production	30 percent
Competencies	10 percent

Total: 100 pts

ATTENDANCE POLICY:

- Attendance will be taken.
- For every missed day of class, 5 points will be taken off of your final grade in addition to any points lost for class work, tests, sanitation, participation, etc.
- Due to the loss of curriculum and instruction time; if you miss 5 days or more, of any course, you will receive an incomplete (I) in the course and must take it again. Be aware that this does effect financial aid and grade point average.
- There are no acceptable excuses that will prevent the loss of points. This includes doctor's notes, police reports, deaths, extenuating circumstances, or acts of God.
- This policy is final and no exceptions will be made.
- This policy applies to the entire Culinary Arts Curriculum that begins with the CULA rubric.
- Students that leave class early will result in a 3-point deduction from final points accumulated.
- No make-up is allowed for lab participation. If students are absent for any reason, they will be accountable for any information disseminated and be held responsible for class notes, announcements of tests, and assignments.

PARTICIPATION/PRODUCTION:

Students must demonstrate teamwork as consistent with industry. This is necessary as students contribute to the learning environment and become active learners by attending class and participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course. Participation points will be granted or denied depending on how the student exhibits enthusiasm, interest, teamwork, organization, and preparedness.

POINT BREAKDOWN FOR DAILY PARTICIPATION/PRODUCTION:

1 point – Production Schedules
1 point – Full Uniform
1 point – Professionalism/Participation
1 point – MEP lists/Recipes/Plating Diagrams
1 point – Sanitation
TOTAL Daily points – 5

Students who do not arrive to class with the proper paperwork daily will be sent home resulting in a 5 point deduction from their Participation/Production Grade for each day. For each day a student needs to take class time to finish the daily paperwork, a 3 point deduction will be taken for being late.

BREAKS:

One (1) each- ten (10) minute break per five (5) hour laboratory period, will be granted at the

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discretion of Chef Nack and permission to leave the kitchen is required. This does not include lavatory visits.

DUE DATES:

To receive full credit, assignments must be submitted by the stated due dates. Late assignments will be not be accepted.

TESTS:

Tests will be given during the semester as announced. Assignments for makeup tests will be made only if faculty is notified by voice mail, e-mail, or personally prior to the test. A score of zero will be averaged into grade determination for any missed test.

ACADEMIC INTEGRITY:

All students must practice academic honesty. Academic misconduct is subject to an academic penalty by the course instructor and/or a disciplinary sanction by the University. All students need to be familiar with the Student Conduct Code. The Code is available for review online at http://life.umt.edu/vpsa/student_conduct.php.

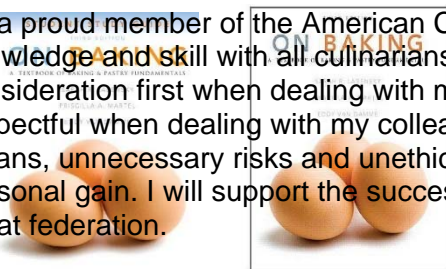
DISABILITY ACCOMMODATION:

Eligible students with disabilities will receive appropriate accommodations in this course when requested in a timely way. Please contact me after class or in my office. Please be prepared to provide a letter from your DSS Coordinator. For more information, visit the Disability Services website at <http://www.umt.edu/dss/> or call 406.243.2243 (Voice/Text) or <http://www.umt.edu/dss>.

CULINARIAN CODE:

All students are expected to uphold all teachings of the American Culinary Federation's Culinarian Code:

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all culinarians. I will place honor, fairness, cooperation and consideration first when dealing with my colleagues. I will keep all comments professional and respectful when dealing with my colleagues. I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain. I will support the success, growth, and future of my colleagues and this great federation.



REQUIRED TEXTBOOK:

On Baking 3rd Edition, Labensky, Martel, Van Damme, Pearson Prentice Hall
ISBN 0-13-237456-0

SUGGESTED REFERENCE MATERIALS:

On Baking Study Guide, Labensky, Martel, Van Damme, Pearson Prentice Hall
ISBN 0-13-237305-X

SUPPLIES: Standard Knife kit to include:

measuring spoons, measuring cups, mini offset spatula, 8" offset spatula, 1 set of round decorating tips, 1 set star decorating tips, white rubber bowl scraper, bench scraper/dough cutter, serrated bread knife, 1 inch natural fiber pastry brush, 2 inch natural fiber pastry brush, camera, calculator and timer, candy thermometer/fry thermometer.

CELL PHONE POLICY: Cell phones are allowed in class only as a means to record photos for the final notebook. Text messaging during class or lab is not allowed. Unexcused departures from the kitchen to use cell phones will be treated as an unexcused absence and participation points will be deducted. It is advisable to direct emergency(only) phone messages to the kitchen phone (243-7815).

UNIFORM POLICY: Students will be required to be in full Culinary Uniform to be accepted into class. Daily line-ups will take place and any student that is not in full uniform will be sent home and will lose participation points for the day.

MEAL POLICY: It is the students' responsibility to read and understand the meal policy. Abuse of the meal policy will be reflected on the grade sheet.

COURSE OUTLINE:

All weekly plans, reading assignments, project due dates, and testing dates are to be delivered and explained the first day of class. Final comprehensive written exam date will be announced at this time.

- I. Basic Baking Principles, Ingredients, Mise en Place, Quick Breads
 - a. Formulas and Measurement
 - b. Baker's Percentages
 - c. Mixing and Gluten Development
 - d. The Baking Process
 - e. Staling
 - f. Flours, Meals and Starches
 - g. Fats
 - h. Sugars
 - i. Liquids
 - j. Eggs
 - k. Leavening Agents
 - l. Salt, Flavorings, and Spices
 - m. Types of Dough
 - n. Gluten Development in Quick
 - o. Breads
 - p. Biscuit Method
 - q. Make up of Biscuits
 - r. The Muffin Method
- II. Yeast Breads, Enriched Yeast Dough, Laminated Dough
 - a. Yeast Product Types
 - b. Mixing Methods
 - c. Steps in Yeast Dough Production
 - d. Bread and Roll Formulas
 - e. Rolled-In Dough: Danish Pastry and Croissant
 - f. Makeup Techniques
- III. Cookies & Brownies, Pies and Tarts, Pastry Elements
 - a. Cookie Characteristics and their Causes
- b. Cookie Mixing Methods
- c. Cookie Types and Makeup
- d. Panning, Baking and Cooling
- e. Pie doughs
- f. Pie assembly and baking
- g. Pie fillings
- h. Puff pastry
- i. Éclair Paste, Pate a choux
- j. Meringue
- k. Fruit desserts
- IV. Cakes, Icings, custards, Creams and sauces
 - a. Cake Mixing Methods Cake Formula Types
 - b. Scaling and Panning
 - c. Baking and Cooling
 - d. Altitude Adjustments
 - e. Creaming Methods
 - f. Two stage Method
 - g. Foaming Method
 - h. Icing Production, Handling, Types
 - i. Assembling and Icing Cakes
 - j. Basic Custards and Creams
 - k. Puddings
 - l. Bavarians, Chiffons, Mousses
 - m. Dessert Sauces
- V. Final Project Disciplines
 - a. Pastry Elements Practiced
 - b. Cake Decorating