



**MERCER**  
COUNTY COMMUNITY COLLEGE

## COURSE OUTLINE

<b>Course Number</b> HOS 219	<b>Course Title</b> Baking III	<b>Credits</b> 2
<b>Hours:</b> Lecture/Lab/Other 1/3/0	<b>Co- or Pre-requisite</b> HOS 217 HOS 118	<b>Implementation Semester &amp; Year</b> Spring 2023

### **Catalog description:**

Advanced principles and procedures for preparing baked goods, specialty cakes, pastries and pies, and other specialty desserts. Emphasizes producing high-quality items. 1 lecture/3 laboratory hours.

### **General Education Category:** **Not GenEd**

**Course coordinator:**  
Douglas Fee  
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609 570-3447

### **Required texts & Other materials:**

#### **On Baking: A Textbook of Baking and Pastry Fundamentals, 4th edition**

Published by Pearson (December 22nd 2019) - Copyright © 2020

- Sarah R. Labensky Asst. Professor, Woosong University
- Priscilla A. Martel
- Eddy Van Damme Houston Community College

### **Course Student Learning Outcomes (SLO):**

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

1. Use of safe and sanitary methods for bake shop production [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 5, 4]
2. Understanding the fundamentals for industry standards of baked goods [Supports ILGs # 3, 11; PLOs # 1, 5]
3. An understanding of the selection of ingredients necessary to produce quality goods. [Supports ILGs # 1, 2, 3, 11; PLOs # 4, 6]
4. An understanding of the formulas used in commercial bakeries. . [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6]
5. An understanding of proper mixing methods, advanced baking techniques, assembly and presentation of baked goods. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 5, 6, 8 ]
6. Demonstrate the ability to evaluate products in terms of flavor, aroma, appearance and texture. [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6, 8]
7. Demonstrate techniques of decorating and presentation of finished baked goods [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6]
8. Demonstrate techniques in making specialized and unique dessert and bakery products [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6]

## **Course-specific Institutional Learning Goals (ILG):**

**Institutional Learning Goal 1. Written and Oral Communication in English.** Students will communicate effectively in both speech and writing.

**Institutional Learning Goal 2. Mathematics.** Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

**Institutional Learning Goal 3. Science.** Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

**Institutional Learning Goal 11. Critical Thinking:** Students will use critical thinking skills understand, analyze, or apply information or solve problems.

## **Program Learning Outcomes for Culinary Arts Pastry (PLO)**

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
8. Create and critique high-quality food products with artistic designs.

## **Units of study in detail – Unit Student Learning Outcomes:**

### **Unit I Professionalism, Food Safety and Sanitation, Menus and Recipes, Units of Measure, and Tools and**

**Equipment** [Supports Course SLO # 1, 2, 3, 4]

*The student will be able to...*

- Demonstrate an understanding of industry standards in food safety and sanitation
- Demonstrate an understanding and working knowledge of properly handling using, cleaning, sanitizing and storing equipment
- Demonstrate an understanding of standardizes recipes and create prep list / timelines for assigned recipes
- Discuss and apply skills necessary for recipe conversion

### **Unit II Cakes & Icings, Sugar & Chocolate Work**[Supports Course SLO # 1, 2, 5, 6, 7]

*The student will be able to...*

- prepare a yellow butter cake for decorating
- prepare French buttercream and Swiss meringue buttercream
- understand and to demonstrate the technique for torting, side masking and shell borders
- prepare American buttercream and cocoa fudge icing
- demonstrate the decorating techniques of tort, dam, side borders roses and basketweave
- prepare a variety of cakes and icing and demonstrate advanced cake finishing and decorating techniques
- assemble cakes using basic finishing and decorating techniques
- Produce finished products following recipes and perform an evaluation and analysis of finished product prepare a variety of cookie doughs and batters

**Unit III Pastillage, Royal Icing And Gum paste** [Supports Course SLO # 1, 5, 6, 7, 8]

*The student will be able to...*

- create and construct a marzipan sculpture
- Utilize royal icing and decorate cookies
- work with gum paste to prepare decorative pieces
- design and create a pasta large box with lid
- prepare and evaluate a variety of specialty items, incorporating components from other chapters
- Produce finished products following recipes and perform an evaluation and analysis of finished product

**Unit IV Special Occasion Cakes and Modeling Chocolate**[Supports Course SLO # 4, 5, 6, 7, 8]

*The student will be able to...*

- explain the function of eggs in custards and creams
- Understand the intricacies of working with modeling chocolate
- prepare dark and white modeling chocolate
- design and prepare chocolate pieces from picture / design presented
- Demonstrate the ability to produce chocolate roses and leaves
- Prepare Mocha Rum Yule Log/Buche de Noel with meringue mushrooms
- demonstrate advanced understanding of producing various piping designs with assorted tips

**Unit V Tiered Cakes**[Supports Course SLO # 3, 5, 6, 7]

*The student will be able to...*

- Complete an ingredient list to produce a multi-tiered cake including oh cake, icing and decorative features
- improve decorating skills utilizing buttercream icing and practicing roses, rosettes and the borders
- Plan create and decorate a multi-tiered cake utilizing 10 inch and six inch cakes and construct it in such a way that it is structurally sound
- demonstrated an understanding of how to create a cover board for a cake presentation

**Evaluation of student learning:**

- Class participation 10%
- Quizzes 10%
- Projects 10%
- Lab 40%
- Midterm written and practical exams 15%
- Final written and practical exams 15%