

Mercer County Community College
Hotel, Restaurant and Institution Management

Course Outline	HOS 322
Course Title	Baking III
Credits	2
Division	Business and Technology
Prerequisites	HOS 301, HOS 311
Instructor	Anne Lumberger
Room	ES111 for lecture and laboratory
Office	
Telephone	609.636.7476
Required Text	On Baking – a textbook of baking and pastry fundamentals –Pearson Prentice Hall

Course Description

The focus for this class will be the advanced principles and procedures for preparing baked goods, pastries and desserts. Emphasis will continue to be on producing quality-baked goods through our development of manual skills and equipment use. This is a valuable asset for working in a small pastry shop, a bakery, restaurant, or hotel. This class is an excellent foundation for further study and training in the pastry arts.

Outcome Competencies

- Use of safe and sanitary methods for bake shop production
- Understanding the fundamentals for industry standards of baked goods
 1. An understanding of the selection of ingredients necessary to produce quality goods.
 2. An understanding of the formulas used in commercial bakeshops.
 3. An understanding of proper mixing methods, baking techniques, assembly and presentation of baked goods.
- Demonstrate the ability to evaluate products in terms of flavor, aroma, appearance and texture.
- Demonstrate techniques of decorating and presentation of finished baked goods
- Demonstrate skills in producing frozen desserts
- Demonstrate techniques in making specialized and unique dessert and bakery products

Method of Instruction

Two components will make up the instruction of this class. The first, lecture, will be one 60 minute session per week. During this time, we will discuss information that is pertinent to the production of baked goods for that class, as well as other issues pertaining to pastry and baking. The second, laboratory, will consist of one 3 hour session per week. During this time, we will use the formulas and ingredients to prepare the weekly assignment.

Student Evaluations

- Class participation (includes attendance) 35 points
- Lab, practicals, projects and quizzes 35 points
- Midterm and final examinations 30 points

Attendance

All classes are mandatory. Ten points will be deducted for each class missed up to thirty points or three classes. Any student who misses three classes will not complete the class.

Proper Uniform

- Students have the first two scheduled classes in which to obtain a complete uniform.
- All students must be in full uniform by the second class.
- If a student is not in complete uniform by the second class or at any time when required, to be in uniform, the student would have five points deducted for each occurrence.

- Students must be in uniform for both lecture and laboratory sessions.

Laboratory Notice

Personal hygiene is extremely important in the culinary environment; therefore all students:

- will be required to wear a clean uniform
- will be personally odor free
- will have clean fingernails –no nail polish or acrylics
- will have hair tied back and under a cap
- will not wear jewelry on the hands or wrists except for a wedding band.

Any student with open sores or wounds must wear bandages and plastic protective gloves throughout the entire lab session.

Courtesy and respect will be required at all times.

Laboratory Supplies

- Each student is required to bring a plastic coated binder or folder to hold recipes, handouts, notes and other information that is required to complete assignments.
- It is recommended that students bring the following tools to class:
 - Paring knife
 - Serrated knife
 - Chef knife
 - Offset spatula
- Required uniform for all lecture and lab sessions:
 - White chef jacket
 - White, black or checked pants
 - White chef hat or bakers cap
 - White bib apron
 - Non-slip sole shoes (no sandals)

Please remember to be in uniform by the second scheduled class of the semester, that you must be in uniform for every class and to bring required texts to all classes.

Any student who knowingly represents the work of others as his/her own, uses, obtains unauthorized assistance in the execution of any academic work, or gives fraudulent assistance to another student is guilty of cheating. Consequences for any violations are dealt with in accordance to the college's practices.

Baking III

Class 1:

Lecture:
Course requirements
Safety and Sanitation
Bake Shop Equipment

Lab:
Review of equipment
Identify Ingredients

- Flours
- Sugars
- Dairy
- Salt, spices and flavorings
- Chocolate and cocoa

Demo
Chocolate cornflakes
Assignment for Class 2 read Chapters 1 to 5, Chapter 13, pages 348-352

Class 2:

Caramel
Review of Chapters 1 to 5, Chapter 13, pages 348-352, Chapter 21, pages 632-634
Quiz
Lab – Work with caramel and caramel decorations
Assignments for Class 3 read Chapter 20 and handouts

Class 3, 4 and 5:

Restaurant Desserts
Review of Chapter 20
Quiz
Lab – Prepare an assortment of restaurant desserts using techniques from text, handouts and experience
First Project Assigned to be completed by Class 8
Assignment for Class 6 and 7 read Chapter 16 and handouts

Class 6 and 7

Ice Cream and Frozen Desserts
Review Chapters 16 and handouts
Quiz
Lab – Make ice cream, sorbets and frozen desserts
Assignments for Class 8 review Chapter 14

Class 8:

Cakes
Review Chapters 11 and 12
First Project Due
Review for midterm

Class 9:

Midterm
Assignments for Class 10 read Chapters 17 and 18
Second Project Assigned to be completed by Class 11

Class 10:

Special Needs Baking
Review Chapters 17 and 18
Quiz
Lab – Gluten free, reduced and fat free desserts
Assignment read Chapter 21

Class 11, 12 and 13:

Work with chocolate, marzipan and gum paste
Second Project Due
Third Project Assigned
Discuss third and final project to be completed by Class 14

Class 14:

Review of all material – set up for final practical

Class 15:

Final exam and practical