

## **Course Description**

### **FSS1246C | Basic Baking | 3.00 credits**

This is an introductory course in which students will learn the fundamentals of baking science, terminology, equipment, ingredients, weights, measures formula conversion and storage. Students will learn the functions of various baking ingredients and execute baking recipes and competencies including doughs, breads, cookies, pies, puff pastries, sweet & savory pastry fillings, quick breads, cakes and basic decorating techniques. Prerequisites: FSS1200, FSS1202C

### **Course Competencies:**

**Competency 1:** The student will be able to demonstrate knowledge in the area of composition and properties of baking ingredients by:

1. Defining baking terms and identifying specific baking communication skills
2. Identifying ingredients used in baking
3. Defining properties and listing functions of various ingredients
4. Defining the international contribution and evolution of the baking industry
5. Evaluating the quality of quick bread, cookies, pies, tarts, choux paste, cakes, and desserts
6. Defining the procedures for producing laminated doughs
7. Defining various dessert presentation guidelines
8. Discussing nutritional and environmental aspects and the impact of baking

**Competency 2:** The student will be able to demonstrate skills in the preparation of baked goods by:

1. Demonstrating proper scaling and measurement techniques
2. Preparing a variety of yeast/leavened breads
3. Preparing pate choux, laminated doughs, quick bread, cookies, pies, tarts, cakes, creams, and fillings
4. Practicing various cake decorating techniques
5. Producing restaurant-style desserts
6. Demonstrating pastry buffet techniques for live audiences and digital recording for students' portfolios
7. Demonstrating the timing techniques unique to baking

**Competency 3:** The student will be able to demonstrate knowledge of equipment used in the baking profession by:

1. Using equipment and utensils used in baking and discussing proper use and care
2. Baking with convection ovens, deck ovens, combi-ovens, and proofing cabinets
3. Utilizing mixers and proper attachments for specific baking techniques
4. Demonstrating proper storage techniques for baked goods

### **Learning Outcomes:**

- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information
- Demonstrate knowledge of diverse cultures including global and historical perspectives