**Course Competency** | **Learning Outcomes**
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**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. Describing properties and listing functions of various ingredients.
4. Describing the international contribution and evolution of the baking industry.
5. Evaluating the quality of quick breads, cookies, pies, tarts, choux paste, cakes and desserts.
6. Discussing the procedures for producing laminated doughs.
7. Discussing various dessert presentation guidelines.
8. Discussing nutritional and environmental aspects and impact of baking.

**Competency 2:** The student will be able to demonstrate skills in 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 breads, 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 portfolio.
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. Identifying 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.