



BROWARD COLLEGE COURSE OUTLINE

LAST REVIEW: 2008-2009
2008-2009

NEXT REVIEW: 2013-14
2013-2014

STATUS: A
A

COURSE TITLE: Baking and Pastries I

COMMON COURSE NUMBER: FSS1246C

CREDIT HOURS:

CONTACT HOUR BREAKDOWN

(per 16 week term)

CLOCK HOURS:
(Voc. Course ONLY)

Lecture: **32** Lab: **32**

Clinic: Other:

PREREQUISITE(S): none

COREQUISITE(S): none

PRE/COREQUISITE(S):

COURSE DESCRIPTION *(750 characters, maximum):*

Students will acquire knowledge of the composition and properties of baking ingredients. They will utilize the proper equipment and tools, and standardize recipes to prepare yeast breads, rolls, pastries and cakes in the food service laboratory. The instructor will evaluate the products prepared based on established food service standards.

UNIT TITLES

- 1. Measurement and weights**
- 2. Nutrition**
- 3. Breads**
- 4. Dairy Products**

EVALUATION:

Please provide a brief description that details how students will be evaluated on the course outcomes.

Students may be evaluated using a combination of the following:

Quizzes, Presentations, Portfolios, Discussions, Class Participation, Attendance, Projects, Co-ops, Internships, Practicum, Externships, and Research Reports.

Common Course Number: FSS1246C

UNITS

Unit 1: Measurement and Weights

General Outcome:

1.0 The student shall be able to utilize various measurement techniques and conversion methods.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 1.1 Describe the brigade system
- 1.2 Have common knowledge of the industry language
- 1.3 Identify potentially hazardous foods and basic food safety issues
- 1.4 Describe the food guide pyramid and discuss balance of nutrition in menus
- 1.5 Identify and describe the four types of menus

Common Course Number: FSS12146C

Unit 2

General Outcome:

2.0 The student shall discuss nutrition as it is affected by cooking methods.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 2.1 Convert recipe portion sizes and costs
- 2.2 Identify common cookware and tools
- 2.3 Describe the poaching method
- 2.4 List the nine steps in the baking process
- 2.5 Scale and measure ingredients

Common Course Number: FSS1246C

Unit 3 : Breads

General Outcome:

3.0 The student shall describe the common methods used for mixing quick breads

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 3.1 Describe the three common methods used for mixing quick breads
- 3.2 List the ten production stages for yeast breads
- 3.3 Demonstrate how to use a pastry bag
- 3.4 Explain the difference between cream and custard filling
- 3.5 List and describe the make up methods for cookie dough

Common Course Number: FSS1246C

Unit 4: Dairy Products

General Outcome:

4.0 The student shall work with dairy products as they pertain to baked goods.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 4.1 Describe the three types of buttercream
- 4.2 List and describe the four techniques of plate garnishing
- 4.3 Arrange foods in a eye appealing manner
- 4.4 Plan and design a buffet with food safety issues not compromised