

Print Date: 4/10/15
Course Objectives/Course Outline
Spokane Community College

Course Title: Introduction to Baking and pastries

Prefix and Course Number: BAK 101

Course Learning Outcomes:

By the end of this course, a student should be able to:

- Describe the history of baking
- Identify basic baking processes and their components
- Identify and appropriate utilize baking ingredients

Course Outline:

- I. Basic Principles
 - A. History of Baking
 - B. Formulas and Measurements
 - C. Mixing and Gluten Development
 - D. The Baking Process
 - E. Scaling
- II. Baking and Pastry Equipment
 - A. Large Equipment
 - B. Pans, containers, and Molds
 - C. Hand Tools
 - D. Miscellaneous Tools and Equipment
- III. Ingredients
 - A. Wheat Flour
 - B. Other flours, Meals, and Starches
 - C. Sugars
 - D. Fats
 - E. Milk and Milk Products
 - F. Eggs
 - G. Leavening Agents
 - H. Jelling Agents
 - I. Fruits and Nuts
 - J. Salt, Spices, and Flavorings