

Course Objectives/Course Outline
Spokane Community College

Course Title: Pastries

Prefix and Course Number: BAK 111

Course Learning Outcomes:

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

- Explain and demonstrate the process and methods used in creating doughs (both yeast and quick) and pastry

Course Outline

- I. Rich Yeast Dough
 - A. Sweet Dough Formulas
 - B. Rich Dough Formulas
 - C. Rolled-in Dough Formulas
 - D. Fillings
 - E. Topping
 - F. Makeup Techniques
- II. Quick Breads
 - A. Mixing and Production Methods
 - B. Formulas
- III. Pies
 - A. Pie Doughs
 - B. Assembly and Baking
 - C. Fillings
 - D. Pie Faults and Their Causes
- IV. Pastry Basics
 - A. Pate Brisee and Short Pastries
 - B. Puff Pastry
 - C. Éclair Paste
 - D. Strudel and Phyllo
 - E. Baked Meringues
- V. Cookies
 - A. Cookie Characteristics and Their Causes
 - B. Mixing Methods
 - C. Types and Makeup Methods
 - D. Panning, Baking, and Cooling
 - E. Petites Fours Secs
 - F. Formulas