

Spokane Community College

COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

Course Title: Introduction to Baking and Pastry Arts

Prefix and Course Number: CUL 244

Version Date: 1/3/22

Course Learning Outcomes:

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

- Identify and explain a variety baking terms.
- Identify and demonstrate proper use of equipment, utensils and ingredients used in baking
- Demonstrate proper scaling and measurement techniques used in baking
- Demonstrate and properly apply basic math skills to recipes and formulas
- Demonstrate proper tempering of couverture chocolate and create a variety of garnishes
- Demonstrate proper technique for cooking sugar
- Define, describe, and prepare a variety of sweet and savory baked goods.
- Define, describe, and prepare gluten free and other allergen free and dietary restrictive/preferential baked goods.
- Identify and explain the advantages and disadvantages of convenience bakery products
- Identify and demonstrate presentation of baked goods and desserts in both retail bakeries and restaurant operations
- Identify nutritional concerns as they apply to baking.
- Demonstrate recipe modification to create more nutritionally beneficial baked goods an desserts.

Course Outline:

- I. History and evolution of the baking profession, ingredients and procedures
- II. Cake, Cookies and Petit Fours
- III. Chocolate tempering and sugar cooking
- IV. Puff pastry, Pate a Choux, Strudel and Phyllo
- V. Tarts, Pies, Custards and Cheesecake
- VI. Yeast breads and Quick Breads