

COURSE OUTLINE

CMGT-135

Baking and Pastries

3 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

This course focuses on the fundamentals of basic baking. Baking fundamentals include the process of understanding ingredients, weights and measurements, formula conversion and costing of recipes. Students will also use equipment associated with baking and develop different types of breads, pastries, and pastry related showpieces. (3 hours weekly)

Overall Course Objectives

Upon completion of this course the student will be able to:

1. Develop basic pastry making skills.
2. Accurately utilize weights and measurements associated with baking.
3. Perform in the role and responsibilities of a pastry chef.
4. Operate equipment and use tools associated with the pastry arts.
5. Demonstrate the ability to display pastries as showpieces.
6. Integrate baking into the realm of culinary arts.

Major Topics

- I. Baking methods
- II. Baking basic breads
- III. Pastry arts
- IV. Pastry showpieces and competition
- V. Pastry arts management

Course Requirements

Full chef uniform will be required for all class sessions.

Grading/exams: Grading procedures will be determined by the individual faculty member, but will include exams, reports, production of bakery products, functioning in the culinary setting.

Other Course Information

Course to be offered in a culinary lab (commercial kitchen) setting.