

KAPI'OLANI COMMUNITY COLLEGE-UNIVERSITY OF HAWAI'I
Food Service and Hospitality Education Department
CULN 155 Intermediate Baking – Fall 2013

<u>Course No./Code</u> CULN 155/31338	<u>Course Title</u> Intermediate Baking	<u>Credits</u> 5	<u>Lab/Lecture</u> 4 hours lecture, 24 hours lab per wk.
<u>Semester/Year</u> Fall 2013 August 26 th .- October 18 th .	<u>Class Location</u> Ohelo 203	<u>Class Time</u> Mon 8:00am – 11:50am Tues.-Fri. 7:00 am – 12:50 pm	
<u>Prerequisites</u> Completion of course CULN-150	<u>Co-requisites</u> None	<u>Comments</u> A grade of "C" or higher in CULN-150 /instructor consent	
<u>Instructor's Name</u> Daniel Wetter	<u>Office Location</u> Ohelo 205-A	<u>Office Hours</u> Mon-Fri. 1:00 pm - 1:30 pm Or by appointment	
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COURSE DESCRIPTION

This course includes the study of international culinary terms, ingredient identification, and safety and sanitation practices. Examine the science of lean and rich yeast dough products, flat breads and breakfast goods. You will bake a wide variety of breads made with "poolish" and "biga" yeast starters, from walnut and multi-grain breads, French batards, Italian fougasse and focaccia as well as herb flavored breads to analyze the fine points of taste, texture, and appearance that distinguish fine breads from good breads. Expand the knowledge and their application to laminated dough products such as classical French puff pastry dough, croissants and Danish pastries. Molding "non" yeast dough will be covered to create simple bread display pieces. Study techniques and presentations creating a variety of layer cakes, tortes, tarts, tartlets, buttercream and icings. A variety of international and popular American pies and baked custards desserts with emphasis on egg cookery will be covered. Student will continue with theories and skill development producing a variety friandises (fancy cookies) for retail sale, using different makeup techniques and evaluate finished product and presentation.

COURSE THEMES:

- Teamwork
- Leadership
- Motivation
- Decision making
- Goal setting
- Contingency planning
- Results through effective performance

PROGRAM LEARNING OBJECTIVES (PLO):

Within this course, the following program learning objectives will have been introduced, practiced or demonstrated:

- Safety & sanitation
- Industry standards
- International & classical culinary terms
- Food spoilage & food-borne illness
- Principles of food products

- Identify equipment including commercial baking preparation equipment
- Recipe conversion
- Standardization of recipes
- Baking/pastry methods
- Seasoning and flavorings
- Heat transfer
- Molding specialty bread dough
- Artisan bread baking and makeup
- Lean and rich yeast dough products & flat breads
- Desserts syrups, creams & sauces
- Short dough and related products
- Genoise, rouladen & other sponge products
- Buttercreams and icings
- Friandises (fancy cookies) for retail sale
- Classical tortes, cakes & pies
- International/classical puff pastry specialties
- Emphasis on egg cookery

SKILLS:

- Analyze problem solving/decision making situations
- Apply oral, written and listening skills
- Apply personal organizational skills
- Manage time and activities
- Work within a team environment to successfully set & achieve goals
- Organize ideas to achieve a specific purpose

STUDENT LEARNING OUTCOMES (SLO):

Upon successful completion of this course, students should be able to:

- Describe the responsibilities of an executive pastry chef, pastry cook, and pastry cook's helper
- Adhere to the established department's daily conduct code
- Demonstrate and apply safe standards for personal hygiene that are practiced in the industry
- Demonstrate and apply safe and sanitary practices in food preparation.
- Define and use pastry arts terms effectively
- Practice organizational skill (mise en place) techniques as part of commercial food preparation training
- Identify, use safely and maintain correctly pastry and baking equipment and hand tools
- Apply mathematical skills and convert recipes accurately
- Describe the properties and functions of various ingredients
- Demonstrate and apply skills used in preparing specialty molding dough to create showpieces
- Demonstrate and apply the skills used in preparing lean and rich yeast dough such as: Challah, brioche and sweet coffee cakes
- Demonstrate and apply the skills used in preparing artisan breads and flatbreads such as: lavosh, fougasse and focaccia
- Demonstrate and apply the skills used in preparing laminated dough such as: Croissants and Danish pastries
- Demonstrate and apply the skills used in preparing a selection of classical French desserts and pastries using genoise, pâte sucrée and choux paste
- Identify the various puff pastry dough makeup methods
- Demonstrate and apply the skills used in preparing cakes and pies
- Demonstrate and apply the skills used in preparing popular egg based desserts
- Develop gelatin skills in the preparation of classical French desserts
- Identify makeup methods and prepare a variety of friandises (fancy cookies)

ASSESSMENT TASK: (Formative Assessments)

- Written & oral exams
- Quizzes on concepts
- Weekly reflections
- Practical exam on skills & identification
- Attendance & professional standards

ASSESSMENT TASK: (Summative Assessments)

- Final written and practical exams on selected skills

INTENDED LEARNING OUTCOMES:

- Prepares dishes by reading and following standard recipes or ratios, so that the products will be consistent with standards of flavor, color, texture and presentation.

Summative Assessment:

Professional Standards

- Dress code
- Attendance
- Punctuality
- Have the appropriate tools
- Maintain tools

Mise en Place (Physical and Psychological)

- Proper station setup
- Proper ingredients
- Organization of work area
- Organization of task
- Organization of time

Demonstrate Skills and Techniques

- Utilizes proper knife cuts
- Select appropriate knives, tools & utensils
- Use knives, tools & utensils safely
- Fabrication
 - French pastries
 - Gateaux, Tortes and sheet cakes
 - Doughs
 - Pies
- Cleanliness and Sanitation
- Waste

Miscellaneous Baking and Pastry Tools & Equipment

- Select, safely utilize and properly maintain the appropriate equipment and tools

Application of Baking Methods

- Use the proper methods

Safety & Sanitation

- Properly prepare and use sanitizers
- Avoid cross-contamination
 - Cutting boards
 - Food
 - Knives, tools, utensils, equipment
 - Table tops
 - Towels
 - Hands
- Appropriate use of towels
- Proper clean up of spills
- Proper control of time & temperature

Taste and Texture

- Proper seasoning & flavoring
- Proper baking time
- Proper oven temperature
- Consistency and viscosity

Final Product Presentation

- Proper portioning
- Appropriate garnish
- Eye appeal
- Color
- Balance
- Appropriate size and shape
- Prepared on Time
- Performs tasks to acceptable level of quality & speed
- Performs with minimal supervision

LABORATORY EVALUATION CHART:

Measures:	Excellent Achievement	A = 4 pts
	Above Average Achievement	B = 3 pts
	Average Achievement	C = 2 pts
	Minimal Passing Achievement	D = 1 pt
	Failure	F = 0 pts

Numerical, Percentage Grade

Proficient, Developing, Absent

Spectra

Perform professionally in a commercial bake/pastry shop environment

REQUIRED TEXTBOOK:

Michel, Saus: Advanced Bread and Pastry, A Professional Approach. 1st Edition.
Clifton Park, NY: Delmar, Cengage Learning. 2009.

The below documented reference materials.

The American Culinary Federation with Noble Masi: Baking Fundamentals. 1st Edition
Upper Saddle River, New Jersey, Pearson Education, Inc., 2007.

Reinhart, Peter: The Bread Baker's Apprentice. 1st Edition
Berkeley, California 94707: Ten Speed Press, 2001.

Laurent, Duchene & Bridget, Jones: Le Cordon Bleu Dessert Techniques. 1st Edition
New York: William Morrow and Company, Inc. 1999.

Labensky R. Sarah, and Alan M. Hause: On Cooking. 2nd Edition.
Upper Saddle River, New Jersey: Prentice-Hall, Inc. 1999.

Torres, Jacques: Dessert Circus. 1st Edition.
New York, New York: William Morrow and Company, Inc. 1998.
Tish, Boyle and Timothy Moriarty: Grand Finales (Plated Desserts). 1st Edition.
New York, New York: Van Nostrand Reinhold. 1998.

Berl, Christine: The Classic Art of Viennese Pastry. 1st Edition.
New York, New York: Van Nostrand Reinhold. 1998.

The Culinary Institute Of America: The New Professional Chef. 6th Edition.
New York, New York: John Wiley & Sons, Inc. 1996.

Alain Berne, Jacques Joubert, Joseph Aimar: Frozen Desserts. 1st Edition
New York, New York: John Wiley & Sons, Inc. 1996.

Friberg, Bo: The Professional Pastry Chef. 3rd Edition.
New York, New York: Van Nostrand Reinhold. 1996.

Leader, Daniel: Bread Alone. 1st Edition
New York, New York: William Morrow and Company, Inc. 1993.

Amendola, Joseph: The Baker's Manual. 4th Edition
New York, New York: Van Nostrand Reinhold. 1993.

Chesser, W. Jerald: The Art and Science Of Culinary Preparation. 1st Edition.
St. Augustine, Florida: The Educational Institute of the American Culinary Federation Inc. 1992.

Notter, Ewald & Susan: That's Sugar. 1st Edition
D-7500 Karlsruhe, Germany: Engelhard and Bauer, 1992.

Amendola, Joseph: Understanding Baking. 2nd Edition
New York, New York: Van Nostrand Reinhold. 1992.

Sultan, J. William: Practical Baking. 5th Edition.
New York, New York: John Wiley & Sons, Inc. 1990.

Bickel, Walter: Hering's Dictionary of Classical & Modern Cookery. 7th Edition
6300 Giessen, Germany: Fachbuchverlag Dr. Pfanneberg & Co. 1981.

Assorted Pastry Magazines: National and International Publications

Supplies:

French Knife 8" or 10 "	Straight Cake Spatula 8" or 10"
Pairing Knife 4" or 5"	Measuring Spoon Set
Vegetable Peeler	Serrated Cake Knife 10"
Digital Read Thermometer	Microplane Grater
3-ring Binder with plastic sheets protectors	Pen or Pencil and Notebook
One set of Pastry Tubes (plain/stars)	Offset cake Spatula 8" or 10"
Digital Scale	

Uniform:

Chef's Hat	Black and White Checkered Pants
Scarf	Non-Skid Black Shoes
Chef's Jacket	Name Tag or name embroidered on left side of jacket
Apron	Socks; black or white

Uniform and textbook are required the first day of the course.

KAPI'OLANI COMMUNITY COLLEGE – UNIVERSITY OF HAWAII
FOOD SERVICE DEPARTMENT
PASTRY ARTS DIVISION

Daily Evaluation

Revised 1/06/11

Student: _____ Course: CULN # _____ Date: _____

Day																			
Date																			
Lecture period: Is attentive and participates actively. Textbook and notebook on hand..																			
Personal hygiene: Follows KCC standards of grooming and dress code. Reports in complete clean uniform.																			
Critical thinking: Adapts very quickly to assigned task. Demonstrates situational awareness.																			
Clean area: Maintains clean working area during & after completion of task to meet safety and sanitation requirements.																			
Storing food: Write date, product, student /group. Wrapped if required. Clean and organized storage area.																			
Prep work: Recipes & checklist on hand. Working area, equipment, ingredients & tools organized for the assignment.																			
Execution: Follows the required step by step procedure/method for any given assignment.																			
Time management: Utilizes time efficiently and can perform task in allotted time with minimum supervision.																			
Team work assignments: Respect team work concept. Be courteous & cooperative.																			
Cleaning task: Participates actively in cleaning and sanitizing the laboratories. Follows required cleaning checklist.																			
Lecture and laboratory points																			
Point deductions (Tardiness)																			
Total points attained per day																			

Scale of Points: Lecture & Laboratory 4 points = Excellent Achievements 3 points = Above Average Achievements 2 points = Average Achievements 1 point = Below Average Achievements 0 point = Failure	Tardiness: Point Deductions Reporting late for class: -1 point for each minute late No call or show: -40 points daily Message or e-mail before class begins: -30 points daily Misuse of technological device per incident: -20 points Uniform violation per incident: -10 points
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Daily Evaluation:

Work Habits Definition:

Refers to quality of work and attitude. Includes planning, thoroughness, speed, accuracy, showing initiative and anxiousness to learn. This also includes having recipes and notes on hand, having the station clean, storing foods properly, the ability to follow through with recipes/procedures, and proper use of equipment / tools.

Excellent Achievement (4 points)

- * Can perform this task to acceptable level of quality with more than average speed and with minimum supervision. Be able to lead others in performing this task.
- * Seeks and recognizes work to be done. Motivated and always where assigned.

Above Average Achievement (3 points)

- * Can perform this task to acceptable level of quality satisfactorily with more than average speed and quality. Be able to perform with moderate supervision.
- * Seeks and recognizes work to be done. Motivated and always where assigned.

Average Achievement (2 points)

- * Can perform this task to acceptable level of quality with assistance and / or supervision within time period allocated. Generally motivated and reliable.

Minimal Passing Achievement (1 point)

- * Can perform this task, but not without constant supervision and assistance. Follows some directions. Sometimes motivated. Makes more than average errors.

Failure (0 points)

- * Cannot perform this task to acceptable level of quality satisfactorily within time period allowed without constant supervision and assistance. Make more than average errors.

Teamwork Definition:

Refers to relationship with classmates, especially with assigned partner. It includes courtesy, acceptance of supervision and correction from instructor, and working together with partner on all assignments.

Excellent Achievement (4 points)

- * Consistently demonstrates leadership and is always courteous to classmates and instructor.
- * Exceptionally cooperative and excellent interaction with peers and instructor.

Above Average Achievement (3 points)

- * Is always courteous and respectful to classmates and instructor.
- * Performs all tasks with partner.
- * Seeks and accepts input from classmates and instructor.

Average Achievement (2 points)

- * Is courteous and respectful to classmates and instructor.
- * Performs most tasks with classmates or partner.
- * Is generally cooperative.
- * Accepts input from classmates and instructor.

Minimal Passing Achievement (1 point)

- * Displays lack of courtesy and respect for classmates and / or instructor.
- * Makes excuses to leave work area.
- * Rejects input from classmates and/or instructor.

Failure (0 points)

- * Displays lack of courtesy and respect for classmates and instructor.
- * Leaves work area without explanation.
- * Is uncooperative.

Class starts promptly each day:

Absenteeism and tardiness will not be tolerated and will affect the outcome of your final grade. See the point deductions at the end of the syllabus.

Attendance (absences or tardiness):

Students with four or more unexcused absences will be encouraged by the instructor to withdraw, since this is primarily a “hands-on” laboratory course. Therefore, it is extremely difficult to make up for the lost hours.

The student must attend class regularly for group assignments, class discussions and lectures. If for any reason, you cannot attend class, be sure you contacting the instructor or a classmate to obtain the daily assignment. Make-up lectures and demos will not be provided.

Leaving early:

Should you need to leave class early for any reason, you must notify instructor at least one day ahead (unless the sickness occurs during class time), otherwise **twenty (20) points** will be deducted.

Grading Criteria:

For attendance, lecture and laboratory appraisals, a maximum of 40 points will be awarded on a daily basis. The total points in this category will constitute **60% of the final grade.**

Quizzes, homework and reflections:

Assignments will be given during the course at the instructor’s discretion. They may be announced or unannounced. Quizzes or homework assignments **will be marked down 50% if one day late.** If assignments are two days late, **they will not be accepted.** **Reflections are due either in hard copy or by email every Monday at 8:00am throughout the module.** If you are sick, a new assignment will be made.

Those quizzes and homework assignments will also be a determining factor in the calculation of the final grade.

Quizzes/homework and final written exam will constitute **20% of the final grade.**

Final Practical Exam will constitute **20% of the final grade.**

Grading Scale:

A = Excellent Achievement	90% and above of the total maximum points
B = Above Average Achievement	80-89% of the total maximum points
C = Average Achievement	70-79% of the total maximum points
D = Minimal Passing Achievement	60-69% of the total maximum points
F = Failure	59% and below of the total maximum points

Maximum points=total of (a) and (b):

- (a) 40 points (Attendance, Lecture and Laboratory) x actual class days in the module
- (b) Total points of Quizzes / Homework / Final Exam given in the module

Grading System:

- | | |
|---------------------------------------|-------------------------|
| a) Attendance, Lecture and Laboratory | =60% of the final grade |
| b) Quizzes/Homework/Final Exam | =20% of the final grade |
| c) Final Practical Exam | =20% of the final grade |
| d) Final Grade (a+b+c) | =100% |

Dropping Class:

If for any reason you cannot complete this course, do not just disappear, you should officially withdraw from the class by the deadline. That saves you from receiving a permanent "F". The instructor cannot drop you from the class without your permission. Students who have stopped attending class must first obtain the Add/Drop form at Ilima 102, and file the completed form at Ilima 102 by the withdrawal deadline.

Student's Responsibilities:

1. **Be in complete uniform for each class session.**
2. Attend class regularly.
3. Complete chapter-reading assignments ahead of time. Oral or written quizzes are given after each chapter announced or by instructor's choice.
4. Complete homework assignments on time.
5. Complete uniform must be worn at all the times during lecture and laboratory class. There will be mandatory daily checks for compliance to uniform and grooming standards.
6. **NO** student will leave the classroom without the instructor's permission.
7. If unable to attend class, notify instructor in advance.
8. The student shall bring on a daily basis the following items to class: Textbook, notebook, pencil or pen, knives and recommended hand tools.
9. **NO** food will be eaten during lecture and laboratory class, unless authorized by the instructor.
10. **NO** chewing of gum and candies will be allowed during lecture and laboratory class.
11. Dinner breaks will be confined to the classroom/cafeteria only.
12. **No** caps or sunglasses are allowed during lecture and laboratory sessions.
13. You must comply with the Food Service & Hospitality Education Department's Dress Code and Personal Grooming Standards.
14. You are responsible for completing the project assigned. If you have difficulty in doing so, let the instructor know as soon as possible.
15. Go to your instructor's office hours when you first have difficulties, do not wait until the problems become insurmountable.
16. Form a study group with other students. You will not only learn from each other, but you will learn by teaching each other.

Disability:

If you are a student with a documented disability and have not voluntarily disclosed the nature of your disability so that we may coordinate the accommodations you need, you are invited to contact the Disability Support Services Office, `Iliahi 113, ph.734-9552 , or email kapdss@hawaii.edu for assistance. For students whose primary disability is Deaf or hard of hearing, contact the KCC Deaf Center, Manono 102, ph. 734-9210 (V) or 447-1379 (videophone)"

Important Dates:

Check with your instructor for additional important dates and upcoming special functions.

Point Deductions:

Attendance:

1. Any student who reports late for class, will be deducted one point for every minute tardy from "Lecture and Laboratory points" for the day.
2. Students must call or email prior to the start of class to be considered for an excused absence.
3. Lack of parking or traffic conditions are not valid excuses for tardiness.
4. Students must validate absences of 2 days or more by submitting an original doctor's note or official documentation.

Please note that these deductions will be enforced. Your attendance affects not only your grade, but the operations of the class. As in the workplace, you have a responsibility to yourself and others to show up, or give advance notification if you cannot be there.

Technology:

1. The use of cellular telephones in the classroom and laboratory is strictly prohibited. All phones must be turned off and stored away. A maximum of 20 points per incident will be deducted. Cell phones may be used only during break times and out of the classroom/laboratory areas.
2. The use of Ipods, CD players and other music devices is strictly prohibited. All items must be turned off and stored away. A maximum of 20 points per incident will be deducted. Devices may be used only during break times and out of the classroom/laboratory areas.
3. The use of any handheld electronic games is strictly prohibited. All items must be turned off and stored away. A maximum of 20 points per incident will be deducted. Devices may be used only during break times and out of the classroom/laboratory areas.
4. Any use of other technological devices that may disrupt the instructors or students will result in a maximum deduction of 20 points per incident.

In other words, when you enter the classroom/laboratory areas, come prepared to learn and work. Items that may be construed as distractions will not be tolerated.

WARNING and NOTIFICATION of HAZARDS and RISKS

All occupations within the Culinary and Pastry Arts Profession have inherent risks that prospective students should be aware of. The purpose of this **Warning of Hazards and Risks** is to bring students' (parents') attention to the existence of potential dangers, to aid them in making an informed decision concerning participation in the program, and in signing the Assumption of Risk and Release of Liability Waiver form.

Occupational hazards for the field of culinary/pastry arts include, but are not limited to:

- cuts and abrasions due to handling sharp objects
- slips and falls due to wet, slippery or uneven floors
- strained muscles and backs due to lifting of heavy objects
- exposure to foods that one may be allergic to
- exposure to hazardous cleaning chemicals
- accidental injury in an internship or practicum experience or en route to or from an internship or practicum experience
- injury or illness that can affect one's personal health or the health of an unborn child
- scalding and burns that may result in permanent disfigurement, disability or death

An injury or illness can impair one's general physical and/or mental health and may hinder one's future ability to earn a living, engage in business, social, or recreational activities, or generally impair one's ability to enjoy life. There may also be risk of injury, illness, or death resulting from causes not specified in the **Warning and Notification of Hazards and Risks**.

In addition to acknowledging hazards and risks, the applicant must take responsibility regarding matters of safety involving self and others. After receiving instruction, students will be expected to demonstrate safety practices. Students must inform appropriate faculty of any relevant personal medical condition that might be hazardous or risky to self or others. A student may be required to submit permission from his/her personal physician to participate in culinary/pastry arts education activities. **The student is responsible for obtaining his/her own health insurance.** The student must also purchase his/her own liability insurance if one is required by a practicum or internship site.

Upon entering Kapi`olani Community College's Culinary/Pastry Arts program, the student will be required to sign an Assumption of Risk and Release of Liability Waiver.

