

Directions: Please input brief Course LO's (no more than 5) and Day-to-Day Content Themes, and email to gene@culinaryed.org. If you have questions, please don't hesitate to contact Gene at 541.639.7262.

Course Prefix / Number and Title: FDST 1203 Introduction to Baking

Faculty Member Info:

Name: Vince Pianalto
 Phone (cell): 479-409-5433
 Email: vpianalto@nwacc.edu

Course Learning Outcomes:

Directions: Please select one or more of the assessments methods and assign to every LO:

<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Review of student uniform, attitudes, behavior

At the conclusion of this course, students should have the ability to:	The course learning outcomes will be verified by one or more of the following assessments:
<input checked="" type="checkbox"/> Identify ingredients, define baking terms	<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Perform basic baking and measuring techniques	<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Understand basic formulas and scaling procedures	<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> Show competency and professionalism in various baking	<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Participation in Brightwater / NWACC service learning activity	<input checked="" type="checkbox"/> Service learning activity

Course Overview

Directions: Please provide a brief list of the content covered on the particular day, and ensure there is an "engaged" activity on day one that reaches beyond that of introduction / review syllabus. All lab courses have a practical exam on day 15.

Day	Day-to-Day Content
1	Food Equipment and Safety, Familiarize with the Kitchen, Scaling ingredients
2	Properties of basic bread dough, Baker's %, Proofing techniques
3	Introduction of Lamination
4	Gluten properties, flour characteristics
5	Enriched doughs, uses of different sugars
6	Eggs and their contribution to baking, starch properties
7	Creams and custards
8	Written exam/ Midterm practical
9	Short doughs: pate sucee, pate brisee; Pate Choux
10	Quick breads, fruit and nut roles in baking
11	Biscuit and Scone, Tarts
12	Cakes: foam and batter
13	Buttercream(French, Swiss meringue, cooked base), cake decor
14	Cookies
15	Practical Exam

