

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

**Course Prefix / Number and Title: FDST 2813 Baking Capstone**

**Faculty Member Info:**

Name:  
Phone (cell):  
Email:

**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:
Work on a team of food service professionals to conceive, plan, and produce a viable product for a commercial bakeshop	<input checked="" type="checkbox"/> Competency based activity
Predict, manage and accurately track food and labor costs	<input checked="" type="checkbox"/> Assignment for portfolio
<b>Effectively hire, train and manage labor force</b>	Assignment/tests/quizzes
Create and interpret operational budgets	<input checked="" type="checkbox"/> Assignment for portfolio/tests/quizzes
<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	Lecture: Intro to Class, career paths in the industry for bakers, entrepreneurship in baking, Activity: Discussion of retail baking operation concepts
2	Lecture: Hiring Personnel: writing job descriptions, processes for hiring and onboarding employees, discrimination and sexual harassment in the workplace, employee training, role and function of HR. intro to resume writing Activity: Each student develops personal resume
3	Lecture: Managing Personnel: How to motivate and evaluate employees, resolve workplace conflicts and grievances, process for terminating employees. Activity: Mock Interviews w/resumes
4	Lecture: Predicting Food and Labor costs, Pre and Post event budgets, Determining retail pricing, common industry policies regarding personnel management on topics such as uniforms, attendance, sickness, leave, and performance. Employee hiring and evaluation. Activity: Product Development
5	Lecture: Employee training philosophies and the role of management, leadership philosophies, union vs non-union environments, Activity: Product Development

6	Lecture: Packaging, production, and labeling regulations for wholesale and retail products; Food safety and liability issues for wholesale and retail products, FSMA Activity: Prep for Event
7	Lecture: None Activity: Bakery Café Operation with customer satisfaction surveys
8	Lecture: Post event analysis of Bakery Café Operation-profitability, marketing, labor costs, etc. Activity: Product alternation and refinement
9	Lecture: Budgets in the Bakeshop Activity: Develop predictive budget for both product and one of the three events
10	Lecture: None Activity: Bakesale on Main Campus with feedback surveys from customers
11	Lecture: Developing a Brand, marketing communications, and strategic brand management Activity: Create Marketing mix for product: Price, promotion, distribution, product description
12	Lecture : Local Food Systems and Baking: Social, economic, and environmental impacts of baking operations Activity: Prep for event
13	Lecture: None Activity: Pop Up retail bakery with customer satisfaction surveys
14	Lecture: Managing your Career as an Entrepreneur Activity: Finish product portfolio
15	Project Portfolio due/Final Exam

Note: As a capstone, this class is intended to utilize student skills developed over the course of the program to conceive, plan, and execute a baking operation. The instructor will act as a guide and support to ensure success but all work should be done by the student teams. The class will create a line of bakery products, taste test them with customers so the products can be further refined, and then flesh out the concept into a fully developed product including pricing, product specification, labeling, and nutritional analysis which will be put into volume production in the final bakeshop event on campus.