

# BAKING & PASTRY (330BKPS)

## Baking Pastry (330BKPS) 765

### Introduction to Baking

The focus of this course will be an introduction to culinary history with emphasis on baking and pastry; instruction in principles and procedures of basic equipment and its use and beginning fundamentals of baking. A look at the contemporary employment options in this field will compare restaurant, specialty (e.g., wedding cakes), retail and wholesale careers. Writing assignments, as appropriate to the discipline, are part of the course.

*Eligibility for English 096 and Mathematics 098; concurrent enrollment in 330BKPS 766, 767, 768, and 769.*

**3 Lecture Hours. 3 Credit Hours.**

**Offered At:** KK

## Baking Pastry (330BKPS) 766

### Baking Safety and Sanitation

An introduction to safe food production practices. Topics will include prevention of food-borne illness, HACCP procedures, facility sanitation, legal guidelines, kitchen safety, and safe food preparation, storing, and reheating guidelines. The National Restaurant Association ServSafe examination will be a part of this course. Students who pass the exam will receive the ServSafe certification. Writing assignments, as appropriate to the discipline, are part of the course.

*Eligibility for English 096 and Mathematics 098; concurrent enrollment in 330BKPS 765, 767, 768, and 769.*

**2 Lecture Hours. 2 Credit Hours.**

**Offered At:** KK

## Baking Pastry (330BKPS) 767

### Baking Techniques

This course provides an introduction to the functions of baking ingredients (flour, sugar, fat, eggs and liquids) and mixing methods for doughs, fermentation techniques, and bread baking. Special emphasis will be placed on lean dough production and enriched dough methods (laminating, rubbing, and cut-in). Training in evaluation techniques of finished products will be emphasized. Writing assignments, as appropriate to the discipline, are part of the course.

*Eligibility for English 096 and Mathematics 098; concurrent enrollment in 330BKPS 765, 766, 768, and 769.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

## Baking Pastry (330BKPS) 768

### Pastry Techniques

An introduction to pastry products and methods, this course will include lamination, short crust, liaison, meringue, pastry cream, pate a choux, vanilla sauce, ganache, custard and mousse. Assembling the various components into completed pastries will include filling, glazing, garnishing and making a variety of sauces. Students will learn to evaluate the quality of the items that are produced. Writing assignments, as appropriate to the discipline, are part of the course.

*Eligibility for English 096 and Mathematics 098; concurrent enrollment in 330BKPS 765, 766, 767, and 769.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

## Baking Pastry (330BKPS) 769

### Cookies and Tarts

An introduction to a variety of mixing methods, doughs, batters, fillings and glazes with emphasis on preparing unfilled and filled cookies, mignardises, tarts, a variety of petit fours and other one bite items. Emphasis will be on production and will include specialty preparations, like gingerbread houses. Writing assignments, as appropriate to the discipline, are part of the course.

*Eligibility for English 096 and Mathematics 098; concurrent enrollment in 330BKPS 765, 766, 767, and 768.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

## Baking Pastry (330BKPS) 770

### Basic and Classical Cakes

With emphasis on the different mixing and assembly methods, the students will prepare a variety of classical cakes from simple pound cakes to elaborate filled cakes and tortes. Classical preparations will include Sacher Torte, Dobos Torte, Opera Torte, Marjolaine, Gateaux St. Honore, and Charlottes. Piping skills will be introduced and practiced.

Writing assignments, as appropriate to the discipline, *Grade of C or better in 330BKPS 767, 768 and 769; concurrent enrollment in 330BKPS 771, 772, and 773.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

## Baking Pastry (330BKPS) 771

### Special Occasions Cakes

Decorating techniques will be practiced, including flowers and borders, royal icing, fondant draping, crimping and ruffling and gum paste flowers. Students will prepare special occasion cakes, seasonal cakes, and classical and contemporary wedding cakes. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767, 768 and 769; concurrent enrollment in 330BKPS 770, 772, and 773.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

## Baking Pastry (330BKPS) 772

### Individual Pastries

Quantity production will be a key element of this course. From scaling recipes and calculating yields to working a pastry station, each student will be exposed to volume production for pastry buffet tables and retail operations. Emphasis will include presentation and plate designs for banquet desserts. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767, 768 and 769; concurrent enrollment in 330BKPS 770, 771, and 773.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

### **Baking Pastry (330BKPS) 773**

#### **Confectionary Arts**

Display pieces are an important art in the pastry chef's repertoire. This course will serve as an introduction to chocolate, sugar, marzipan, finishing techniques, molds and templates. Each student will create a centerpiece utilizing the skills learned. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767,768 and 769; concurrent enrollment in 330BKPS 770, 771, and 772.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

### **Baking Pastry (330BKPS) 774**

#### **Hearth Breads and Rolls**

Learn to mix, shape, bake and store bread and rolls. Emphasis will be on efficiency and increased speed in production of quality products. Students will use traditional fermentation methods, equipment, and methods to emphasize flavor, texture, and appearance as well as techniques that increase shelf life. Students will learn to evaluate the quality of the items that are produced. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767, 768 and 769; concurrent enrollment in 330BKPS 775 and 776*

**1 Lecture Hours. 9 Lab Hours. 4 Credit Hours.**

**Offered At:** KK

### **Baking Pastry (330BKPS) 775**

#### **Specialty Breads**

This course will introduce advanced bread principles and techniques, including regional and ethnic breads. Production will include multi-grain breads, sourdoughs, bagels, pretzels, holiday or seasonal breads, and flat breads. Special emphasis will be placed on mixing, shaping, and finishing specialty breads; and innovative baking methods. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767, 768 and 769; concurrent enrollment in 330BKPS 774 and 776.*

**1 Lecture Hours. 9 Lab Hours. 4 Credit Hours.**

**Offered At:** KK

### **Baking Pastry (330BKPS) 776**

#### **Advanced Baking Principles**

We live in a world where many people have special dietary needs. This course examines baking methods and principles from a nutritional and chemical/physical point of view. Topics to be covered include: diets such as vegan, diabetic, low carb and gluten-free, nutritional analyses, and preparation of items for persons with special dietary needs. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767, 768 and 769; concurrent enrollment in 330BKPS 774 and 775.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

### **Baking Pastry (330BKPS) 777**

#### **Chocolate and Confections**

This course introduces the student to the tempering of chocolate, creation of chocolate sculptures and simple centerpieces, and production of chocolates and other confections including fudge, fondant, nougat, caramel, toffee and truffles. Emphasis will be on creating confections by hand and with special equipment. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767, 768, 769, 773, and 776; concurrent enrollment in 330BKPS 778.*

**1 Lecture Hours. 6 Lab Hours. 3 Credit Hours.**

**Offered At:** KK

### **Baking Pastry (330BKPS) 778**

#### **Contemporary Desserts**

Assembled and decorated with a modern approach, desserts will be produced using the latest technology and equipment. Students will use specialized equipment, practice new presentation methods, and focus on freshness, simplicity of style, and ease of production. Each student will produce a plated dessert and centerpiece using a variety of the techniques learned throughout the program and showing key elements of production, design, freshness of flavor and consistency. Writing assignments, as appropriate to the discipline, are part of the course.

*Grade of C or better in 330BKPS 767,768,769, 773, and 776; concurrent enrollment in 330BKPS 777.*

**1 Lecture Hours. 15 Lab Hours. 6 Credit Hours.**

**Offered At:** KK