



BAK 101 – Introduction to Baking and Pastry
4 Credits
College Now/CTE
Student Outcome Checklist
cocc.edu/departments/college-now

Student's Name _____

Student's Signature _____ **Completion Date** _____

High School Teacher's Signature _____

Recommended Grade _____ **High School** _____

COCC Review Instructor's Signature _____

Textbooks & Materials:

- Book: Professional Baking 6e w/ Wiley Plus ISBN#978-1-118-25436-3
- Culinary Arts or Baking and Pastry Arts toolkit – Sold at COCC Bookstore
- Complete uniform – All uniform components are sold at the COCC Bookstore or via ChefWorks

Course Description:

This introductory level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, foaming, meringues, pre-cooked, cut-in, lamination, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

GRADING: A, B, C, D, F. See [College Now Grading Policy](#).

GRADING SCALE:

A	93-100
A-	90-92
B+	87-89
B	83-86
B-	80-82
C+	77-79
C	70-76
D	65-69
F	0-64

INSTRUCTIONS: The high school teacher must evaluate the student using the following outcomes. The high school teacher will sign and date each outcome as the student completes it.

REQUIRED DOCUMENTATION: The high school teacher will send the completed student outcome checklist and the signed final grade roster to: College Now Office, Central Oregon Community College, 2600 NW College Way, Bend, OR 97703.

Course Learning Outcomes and Assessment Process:

At the conclusion of this course, students should have the ability to

✓ Identify and select ingredients for use in a variety of baked products Teacher's signature: _____ Date outcome completed: _____
✓ Apply standards of professionalism to the baking industry Teacher's signature: _____ Date outcome completed: _____
✓ Describe and apply the function of ingredients in the baking process Teacher's signature: _____ Date outcome completed: _____
✓ Explain the use of formula and the bakers percentage as it relates to the baking process Teacher's signature: _____ Date outcome completed: _____
✓ Prepare a variety of baked products using creaming, sponge, muffin, basic custards methods, cake & dessert and bread preparation. Teacher's signature: _____ Date outcome completed: _____
✓ Describe and use the equipment typical to the baking process Teacher's signature: _____ Date outcome completed: _____
✓ Describe and demonstrate the basic baking science principles, ratio and technique. Teacher's signature: _____ Date outcome completed: _____

The course learning outcomes will be verified by one or more of the following assessments:

✓ Assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique
✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique
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✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to the quality of the finished product and how the student followed the

Teacher's Signature:

Date:

Student's Grade: Enter here and on page 1 _____



BAK 101 Introduction to Baking and Pastry – Course Syllabus

Course Description

This introductory-level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, meringues, cut-in, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

Prerequisites

N/A

Learning Outcomes

At the conclusion of this course, students will have the ability to:

- Identify and select ingredients for use in a variety of baked products
- Apply standards of professionalism to the baking industry
- Describe and apply the function of ingredients in the baking process
- Explain the use of formula and the bakers percentage as it relates to the baking process
- Prepare a variety of baked products using creaming, sponge, muffin, basic custards methods, cake & dessert and bread preparation.
- Describe and use the equipment typical to the baking process
- Describe and demonstrate the basic baking science principles, ratio and technique

Required Text, Materials and Equipment

- Book: Professional Baking 6e w/ Wiley Plus ISBN#978-1-118-25436-3
- Culinary Arts or Baking and Pastry Arts toolkit – Sold at COCC Bookstore
- Complete uniform – All uniform components are sold at the COCC Bookstore or via [ChefWorks](#)

BAK 101 Introduction to Baking and Pastry - Course Syllabus

Course Term:

CRN:

Course Day/Time:

Note: Refer to [COCC academic calendar](#) for campus holidays

Course Dates:

Course Location:

Final Exam Date:

Instructor:

Office Location:

Dept Phone:

Dept Fax: 1.877.541.2433

Email:

Office Hours:

Finals Week Office Hours:

I am also available by appointment if you cannot meet during my office hours.

Grading:

Grading Scale

To meet graduation requirements, students must complete every course with a minimum grade of a C. A = 93-100, A- = 90-92, B+ = 87-89, B = 83-86, B- = 80-82, C+ = 77-79, C = 70-76, D = 65-69, F = 0-64

Grading Weight

25% Daily Points (includes: professionalism, sanitation, organization, and competency-based learning)

5% Leadership Points (includes: Sous Chef, Sanitation Steward and Food Steward)

15% Quizzes (see MCO for schedule of quizzes)

10% Mid-term (includes mid-term exam)

5% Assignments (instructor will assign during the class)

15% Final Exam (includes written final exam)

25% Practical exam (includes practical exam)

Service Learning Initiatives:

In order to enhance the theoretical and experientially based learning that takes place in the CCI curriculum, formal service-learning initiatives are integrated into the student learning experience. Students can expect to be involved in a diversity of service learning activities that are relevant to the content within a program or course in which they are attending. The goal of service learning is to increase student confidence through reality-based learning and repetition, while also increasing

student awareness about social engagement and how the restaurant industry “gives back” to society via service.

Attendance:

Students are empowered to control their overall learning experience and success throughout their CCI learning experience. Consistent attendance is very important for student academic success. Regular classroom attendance is not only an essential ingredient for academic achievement, but is also a fundamental building block for success in the hospitality industry after graduation. If a student must be absent due to an emergency, they are encouraged to communicate in advance to the instructor.

Student Handbook:

Compliance with CCI uniform, personal grooming, conduct and classroom policies is a contributing factor to student success. Please review and download the *CCI Student Handbook* at cascadeculinary.com/ or cascadeculinary.com/wp-content/uploads/2018/01/Culinary-handbook-17-18.pdf.

Course Policies and Expectations:

Blackboard

This course will be supplemented with Blackboard use. Students that do not have access to the internet at home can access Blackboard via any campus computer lab.

Students Rights and Responsibilities

Please read the Students Rights and Responsibilities (cocc.edu/policies/general-policy-manual/student/student-rights-and-responsibilities.aspx) handbook including provisions for dishonesty, classroom behavior, children & pets on campus, acceptable computer usage, smoking, harassment, parking, etc.

Americans with Disabilities Statement

Students with documented disabilities who may need special instructional accommodations or who may need special arrangements in the event of an evacuation should notify the instructor as soon as possible, no later than the second week of the term. Students may contact COCC Disability Office in Boyle Education Center to discuss special needs at 541.383.7583.

COCC Non-Discrimination Policy

Central Oregon Community College is an affirmative action, equal opportunity institution. It is the policy of the Central Oregon Community College Board of Directors that there will be no discrimination or harassment on the basis of age, disability, gender, marital status, national origin, race, religion, sexual orientation, or veteran status in any educational programs, activities or employment. Persons having questions about equal opportunity and non-discrimination, please contact Human Resources for referral to the appropriate personnel, 541.383.7236.

Student Insurance

Students are not covered by medical insurance while on campus or involved in college classes and activities. Students are responsible for their own medical and dental insurance coverage. Information on student insurance coverage can be obtained at the cashier in Boyle Education Center.

Final Exam Policy

See cocc.edu/policies/general-policy-manual/academic/final-exam.aspx for information regarding emergency closure during finals week and deadlines for students requesting change in exam schedule.

Important Term Dates

See cocc.edu/departments/admissions/degrees-and-classes/academic-calendar-important-dates-by-term.aspx for tuition due, late fees, holidays, last day to drop without transcript impact, last date to drop with transcript W designation requiring instructor signature, etc.