

## COURSE OUTLINE

Baking  
Course Title

TH118  
Dept. & Course No.

### I. COURSE DESCRIPTION:

This course will cover the skills necessary for work in the pastry department of a hotel or restaurant. The basics in preparing bread, pastries and fine desserts will be presented and practiced.

II. SEMESTER CREDITS: 3

III. CONTACT HOURS PER WEEK: 1 6 7  
Lecture Lab. Total

IV. PREREQUISITE: TH101

### V. PERFORMANCE OBJECTIVES:

At the end of the semester the student, with a combined accuracy of 65% , will:

1. Explain the reasons for accurate weighing and measuring.
2. List the statement concerning reasons for substitution in standard recipes.
3. Explain the techniques used in mixing basic ingredients and its correct temperature.
4. List common types of cookies.
5. Explain the general rules for Cookie preparation.
6. Identify standards of quality for cookies.

### VI. COURSE CONTENT:

- A. Basic Baking Measures & Substitution
  1. Baking Temperatures & Times
  2. Substitution of Ingredients
  3. Table of Equivalents
- B. The Basic Ingredients
  1. Working with the Ingredients
    - a. Flour Mixture
    - b. Mixing Techniques
  2. Temperature
- C. Cookies
  1. Types
  2. Rules for Cookie Prep.
  3. Standard of Quality for cookies

#### D. Biscuits/Muffins

- |  |   |
|--|---|
| 7. Prepare the standard recipe for biscuits and muffins. | 1. Standard Recipes                         |
| 8. Create a recipe variation for biscuits and muffins.   | 2. Recipe Variation                         |
|  | 3. Standard of Quality for Biscuits/Muffins |

#### E. Pastries

- |   |   |
|---|---|
| 9. Explain the standard of quality for pie shells, fillings and toppings. | 1. Standard of Quality for Pie Shells, Pie Fillings, and Toppings |
| 10. List the different types of pie fillings.                             | 2. Types of Pie Fillings  |
| 11. Prepare puff pastry.  | 3. Preparation of Puff Pastry                                     |

#### F. Bread

- |  |  |
|--|--|
| 12. Prepare basic lean and sweet dough recipe.                 | 1. Basic Lean Dough                              |
| 13. Create a recipe variation for lean and sweet dough.        | a. Methods                                       |
|  | b. Variations                                    |
| 14. Explain the standard of quality for yeast bread and rolls. | 2. Basic Sweet Dough                             |
|  | a. Methods                                       |
|  | b. Variations                                    |
|  | 3. Standard of Quality for Yeast Bread and Rolls |

#### G. Cakes/Icings

- |   |   |
|---|---|
| 15. List the different types of cakes.                              | 1. Types                                    |
| 16. Explain the methods used in preparing cake batter and icing.    | 2. Methods of Preparing Cake Batter & Icing |
| 17. Demonstrate the cutting guide for cakes.                        | 3. Cutting Guide                            |
| 18. Select standard of quality for cakes and icing containing fats. | 4. Standard of Quality for Cakes and Icing  |

### VII: EQUIPMENT AND MATERIALS:

- A. Routine Classroom Materials
- B. TV/VCR/DVD/PROJECTOR/PROJECTOR SCREEN
- C. Oven
- D. Mixer
- E. Misc:

    Assorted Baking Pans  
    Measuring/Weighing Tools

- F. Ingredients for baking pies, pastries, breads and cakes.

VIII: TEXT AND REFERENCES:

A. Text:

Instructor made handouts.

B. References:

Ceres-Verlag, Rudolf. The Encyclopedia of Baking. Slovenia: Rebo Productions Ltd., 1998.

The Food Editors of Good Housekeeping. Good Housekeeping Baking. New York, New York: Hearst Communications Inc., 1999.

IX: METHOD OF INSTRUCTION:

- A. Lecture
- B. Demonstration
- C. Field Trip
- D. Performance of Tasks

X: METHOD OF EVALUATION:

The components included in the computation of the final grade are:

Components	Weight
Test .....	10%
Final Exam - Theoretical.....	15%
Practical .. ..	15%
Mid Term Exam .....	20%
Reaction Paper .....	10%
Laboratory Participation .....	30%
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Total =	100

Transmutation of percentage to the letter grade is as follows:

Weight	Letter Grade
90 - 100.....	A
80 - 89 .....	B
70 - 79 .....	C
65 - 69 .....	D
0 - 64 .....	F

# TASK LIST

TH 118 - Baking  
Course No. & Title

Credits: 1 2 96  
Lec. Lab. Total Lab Hrs.

Identify each laboratory objective below and list its accompanying tasks.

Objectives	Tasks	Total Hours Per Week
1 - 3	Prepare basic ingredient with their correct temperature.	9
1 - 6	Produce a variety of cookies i.e., ice box, foam, drop, cut-out, bar and other types of cookies.	12
7 - 8	Prepare a variety of biscuits and muffins.	12
9 - 11	Make a selection of pies using different crust and prepared and ready made filling.	12
9 - 11	Prepare a puff pastry using different prepared filling.	6
12 - 14	Prepare a variety of yeast and quick bread.	12
15 - 18	Make a plain cake and demonstrate a variety of dessert based on the cake.	12
15 - 18	Prepare a variety of cake batter and icing.	12
1 - 18	Prepare different baked products for possible symposium of faculty and administrators.	9



Palau Community College  
TH 118 – Baking  
Course Learning Outcomes

During the course experience, the course learning outcomes (CLOs) will be assessed through the use of signature assignments. A rating scale will be used to determine the students' proficiency level of each CLO using specifically aligned assignments. The numerical ratings of 4, 3, 2, and 1 are not intended to represent the traditional school grading system of A, B, C, D, and F. The descriptions associated with each of the numbers focus on the level of student performance for each of the course learning outcomes listed below.

**Rating Scale:**    4 Outstanding                      2 Developing  
                             3 Proficient                                      1 Emerging

CLO 1. Basic Baking Measurement, Substitution and Conversion: Weigh and measure ingredients accurately, substitute ingredients needed in standard recipe and memorize and understand table of equivalents.

1. Accurately weigh and measure ingredients..
2. Explain the reasons for substituting ingredients in standard recipes.
3. Convert recipes using the table of equivalent

Outstanding 4	Perform all skills listed above and convert recipes with 90 to 100 percent accuracy.
Proficient 3	Perform all skills listed above with minimal supervision and convert recipes with 80 to 89 percent accuracy.
Developing 2	Perform all skills listed above with constant supervision and convert recipes with 70 to 79 percent accuracy.
Emerging 1	Requires considerable instruction to perform all skills listed above and need constant supervision. Convert recipes with 0 to 69 percent accuracy.

CLO 2. Ingredients and Temperature: Demonstrate the techniques in mixing basic ingredients with correct temperature.

1. Work with the ingredients using the flour mixture.
2. Work with the ingredients using the liquid mixture.
3. Follow standard temperature in mixing ingredients.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction.

CLO 3. Cookies, Biscuits and Muffins: Plan, prepare and bake different types of cookies, biscuits and muffins.

1. Demonstrate the proper set in preparing of cookies, biscuits and muffins.
2. Identify standards of quality for cookies, biscuits and muffins.
3. Create a recipe variation for cookies, biscuits and muffins.
4. Bake cookies, biscuits and muffins.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction

CLO 4. Pie Crust, Filling and Topping: Plan, prepare, bake and explain the standard quality for pie shell, filling and topping.

1. Demonstrate the standard of quality for pie shells, filling and topping.
2. Prepare different types of pie filling.
3. Prepares and bake single and double pie crust with filling and topping.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction.

CLO 5. Bread: Demonstrate proficiency with basic lean and sweet dough preparation.

1. Prepares basic lean dough.
2. Prepares basic sweet dough.
3. Demonstrate the standard of quality for yeast bread and rolls.
4. Create a recipe variation for lean and sweet dough recipe.

Outstanding 5	Perform all skills listed above.
Proficient 4	Perform all skills listed above with minimal supervision.
Developing 3	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction.

CLO 6. Cakes and Icings: Demonstrate proficiency in cakes and icings preparation and cutting guides for cakes.

1. Follow standard cutting guide for cakes.
2. Prepare a variety of cake batter and icing.
3. Select standard of quality for cakes and icing containing fats.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction

I certify that the student has completed all the competencies in this course and has achieved ratings as shown in each respective competency.

\_\_\_\_\_  
Instructor's Signature

\_\_\_\_\_  
Date