



| | | | | |
|------------------------|---------------------|---------------------|--------------------------------|--|
| Division: | Business | Area: | Culinary Skills and Management | |
| Course Number: | CSM 116-C | Course Name: | Baking II | |
| Prerequisite: | CSM 101-A/B/C/D | | | |
| Corequisite: | CSM 116-A/B/D | | | |
| Hours Required: | Class: 13.75 | Lab: 27.5 | Credits: 2 | |

Course Description/Purpose

Students study and demonstrate, through daily production, the basic baking skills used in modern bakery facilities, including the principles and mixing methods of pies and cakes. Weighing and portioning, recipe conversions and the study of ingredients are also explored. Students will prepare and bake pies, as well as finish cakes with different icings and decorations. Students are required to register for all modules of CSM 116 concurrently.

Major Units

- C Introduction
- C Pie doughs and fillings
- C Cakes and Icings

Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

Cognitive Each student will be expected to *Identify/Recognize...*

- C Basic principles of pie doughs and fillings
- C Many uses for doughs
- C Different ingredients for pies
- C Faults of pies
- C Special products for pies
- C Basic principles of cakes and icings
- C Ingredients of cakes and icings
- C Faults of cakes and why this happens
- C Special cake products and their uses

Performance Each student will be expected to *Demonstrate/Practice...*

- C Procedures of weighing ingredients
- C Different types of ingredients
- C Mixing procedures for pies and cakes
- C Conversion of recipes for pies and cakes
- C Use of icings for cakes

Reviewed 7/2006:KT