

Washtenaw Community College Comprehensive Report

CUL 114 Baking I Effective Term: Fall 2011

Course Cover

Division: Health and Applied Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 114

Org Number: 13500

Full Course Title: Baking I

Transcript Title: Baking I

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: Three Year Review / Assessment Report

Change Information:

Rationale: Three year course review

Proposed Start Semester: Fall 2011

Course Description: This course introduces students to basic theory, practices, and production techniques required to produce quality baked goods, such as yeast raised and quick breads, pies, cakes, and cookies. Emphasis is placed on time management, safe food handling, storage, and proper utilization of ingredients and equipment.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 30 **Student:** 30

Lab: Instructor: 45 **Student:** 45

Clinical: Instructor: 0 **Student:** 0

Total Contact Hours: Instructor: 75 **Student:** 75

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

Requisites

Prerequisite

Academic Reading and Writing Levels of 6; CUL 110 minimum grade "C", may enroll concurrently

General Education

Request Course Transfer

Proposed For:

Student Learning Outcomes

1. Apply the basic principles of scaling ingredients, utilizing equipment, and the characteristics

and functions of ingredients.

Assessment 1

Assessment Tool: Competency Checklist.

Assessment Date: Winter 2011

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections.

How the assessment will be scored: Competency checklist will be scored using a rubric based on the competencies mandated by the American Culinary Federation.

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the checklist.

Who will score and analyze the data: Departmental faculty.

2. Apply the principles of producing yeast and quick breads.

Assessment 1

Assessment Tool: Competency Checklist.

Assessment Date: Winter 2011

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections.

How the assessment will be scored: Competency checklist will be scored using a rubric based on the competencies mandated by the American Culinary Federation.

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the checklist.

Who will score and analyze the data: Departmental faculty.

3. Demonstrate the basic principles of pie, cake, and cookie production

Assessment 1

Assessment Tool: Competency Checklist.

Assessment Date: Winter 2011

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections.

How the assessment will be scored: Competency checklist will be scored using a rubric based on the competencies mandated by the American Culinary Federation.

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the checklist.

Who will score and analyze the data: Departmental faculty.

Course Objectives

1. Demonstrate proficiency with weights and volume measurements.

Methods of Evaluation

Class Attendance, Participation or Work

Exams/Tests

Individual or Group Performance, Project or Presentation

Lab Activity, Report or Test

Quizzes

Matched Outcomes

1. Apply the basic principles of scaling ingredients, utilizing equipment, and the characteristics and functions of ingredients.
2. Describe the factors that control gluten development and the changes during the baking

process.

Methods of Evaluation

Class Attendance, Participation or Work
Exams/Tests
Individual or Group Performance, Project or Presentation
Lab Activity, Report or Test
Quizzes

Matched Outcomes

1. Apply the basic principles of scaling ingredients, utilizing equipment, and the characteristics and functions of ingredients.

3. Identify the tools and equipment in the bake shop.

Methods of Evaluation

Class Attendance, Participation or Work
Exams/Tests
Individual or Group Performance, Project or Presentation
Lab Activity, Report or Test
Quizzes

Matched Outcomes

1. Apply the basic principles of scaling ingredients, utilizing equipment, and the characteristics and functions of ingredients.

4. Describe the twelve basic steps of yeast production.

Methods of Evaluation

Class Attendance, Participation or Work
Exams/Tests
Individual or Group Performance, Project or Presentation
Lab Activity, Report or Test
Quizzes

Matched Outcomes

2. Apply the principles of producing yeast and quick breads.

5. Demonstrate mixing methods for yeast and quick breads.

Methods of Evaluation

Class Attendance, Participation or Work
Exams/Tests
Individual or Group Performance, Project or Presentation
Lab Activity, Report or Test
Quizzes

Matched Outcomes

6. Demonstrate basic mixing techniques for cakes and cookies.

Methods of Evaluation

Matched Outcomes

7. Demonstrate various methods of preparing cookies for baking, such as roll and cut, drop and piping.

Methods of Evaluation

Matched Outcomes

8. Demonstrate basic mixing, rolling and arranging techniques for pie crusts.

**Methods of Evaluation
Matched Outcomes**

9. Identify how various heat levels (high or low) interact with ingredients in cakes, pies and cookies to produce the desired effect.

**Methods of Evaluation
Matched Outcomes**

New Resources for Course
Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Reviewer

Faculty Preparer:

Department Chair/Area Director:
Terri Herrera

Dean: *Granville Lee*

Vice President for Instruction: *Stuart
Blacklaw*

Action

Faculty Preparer

Recommend Approval

Recommend Approval

Approve

Date

Jan 05, 2011

Mar 01, 2011

Mar 02, 2011

Apr 22, 2011