

Fundamentals of Baking PSTR-1401
Chef Bren Young
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TYPE OF COURSE: LAB/ THEORY CREDIT HOURS: 4

Professor: Chef Bren Young phone (903) 434-8392 EMAIL: Byoung@ntcc.edu
Instructor's Office Hours: Immediately after class: other times by appointment.

Required text and uniform/materials: On Baking Third Edition, ISBN 013307827

UNIFORM: Dept. approved clean BUTTONED chef jackets, chef checkered pants, chef hat, knife kit, slip resistant shoes, instant read thermometer, clean shaven faces only and all hair should be restrained under hat. No nail polish, fake nails or perfume is allowed! No facial jewelry and only stud ear-rings may be worn. Books are required without your book you will be considered absent.

Course objectives: Upon completion of this course student should be able to:

Knowledge based:

- Identify and explain baking terms, ingredients, equipment and tools.
- Demonstrate safe handling practices using contemporary guidelines.
- Critique and evaluate baked products they create in class to enhance their understanding of the course material.

Skill based:

- Demonstrate scaling and measure ingredients in the proper manner.
- Prepare quick breads such as blueberry muffins, scones, biscuits, pancakes, yeast breads such as bagels, sourdough bread, pizza dough, and dinner rolls, enriched yeast breads such as cinnamon rolls, challah bread, laminated dough including puff pastry and croissants, milk bread, doughnuts, and sticky buns.
- Produce good quality baked goods and pastries with an emphasis on fundamental production techniques and evaluation of quality characteristics using commercial ingredients and equipment.
- Prepare baked goods with a working knowledge of the major methods such as chemical leavening agents, mixing methods such as biscuit method, creaming method

and muffin method, types of yeast, 12 stages of bread-making, and laminated dough including single book folds, and double book folds.

TARDINESS: Class will start on time and habitual tardiness will not be tolerated. Tardiness of (3) times equals one day absence of class.

ACADEMIC DISHONESTY (Cheating): Students in this course are expected to adhere to a strict personal code of conduct beyond reproach. Students are encouraged to read the section on academic dishonesty in the college catalog.

INSTRUCTIONAL METHODS: This course is divided between lecture and lab with 50% of the grade being derived from the lecture and 50% of the grade derived from the lab (kitchen). The lecture will be a comprehensive based study of the basics of professional baking science and production. The lab will emphasize hands-on experience with baking and pastry techniques. All students are to observe proper safety and sanitation rules.

WITHDRAWAL POLICY: Students who stop attending class regularly are responsible for officially withdrawing themselves from the class. The instructor will not initiate student withdrawal procedures for students who stop attending class.

Breakdown of Grades:

Lecture: Daily Grade/Attendance

10% of your grade Recipe /Homework Assignments

10% of your grade Quizzes

10% of your grade Pastry Portfolio

20% of your grade Final Exam

LECTURE=_____50% of your grade

Lab: Kitchen Manager

10% of your grade Daily Production

20% of your grade Fundamentals of Baking Skills sheet

20% of your grade Practical (formula will be assigned and graded)

LAB=_____50% of your grade

Daily Grade/Attendance Grade:

Students should be on time and in FULL UNIFORM with a good attitude with book, assignments or homework ready to turn in. Part of your grade comes from KITCHEN CLEAN UP which is the last 15-20 minutes of class and everyone stays and helps until the kitchen is FULLY CLEAN and ready to be checked out by Chef Bren. The only person allowed in the classroom during KITCHEN CLEAN UP is the Kitchen Manager for the following week, Kitchen manager does not participate during clean up during their week in charge.

Mandatory Semester Clean-up: SEMESTER CLEAN-UP (1 day per semester) 100 Points will be subtracted if you do not attend Clean-up day!

Quiz Make-up: Quizzes worth 10 points or less will not be made up.

Homework: Homework is to be turned in the day after you missed class and within the first 5 minutes of class. IT IS NOT MY JOB TO REMIND YOU THAT YOU HAD HOMEWORK DUE, nor is it an excuse that you were sick, text someone in the class to find out the assignment so you can hand it in.

Course Grade: Total Points Grade

90-100 points A (signifies excellent prep and work ethic)

80-89 points B (signifies above average prep and work ethic)

70-79 points C (signifies average prep and work ethic)

60-69 points D (signifies below average prep and work ethic)

0-59 points F (signifies no course credit)

Final Exam: 20% of your grade comes from the Final Mid-term Exam (8 weeks) it is comprehensive and covers all chapters in the course. No review will be given out; all test questions will be taken off the notes given in lecture, from your book and prior quizzes. Students may compute their grade at any time during the course by computing their percentage grade from the total points they have earned and the total possible points they could have earned at that point.

Final Practical: 20 % of your grade is from the "practical" is given at the end of the Mid-term (8 weeks) a formula will be assigned by the Instructor and the student will be given an up-time, that formula will be made and plated by the up-time for a grade. All areas of prep, dishes, etc. should be cleaned before turning in practical for a grade. If the dessert is not presented on time, deductions will incur for each minute late.

The FINAL PRACTICAL (16 weeks) will be held in the final weeks before the Semester is over. I will assign you a formula to make and it will be presented for our dessert table for "FRIENDS AND FAMILY". Your grade will be assessed by your use of mise en place, use of equipment, conversion of recipe, proper use of safety and

sanitation, clean-up, plating of final product, taste of your final product. You will be setting up a dessert table at "Friends and Family" and how well you present your dessert will also be graded.

Portfolio: The portfolio will be a compilation of all works done while in Fundamentals of Baking. It should be in a 3 ring binder, with a title page and table of contents for easy reference. It should be sectioned chronologically by week, lecture notes, hand-outs, formulas with pictures and 1-5 star rating with comments on recipes. Each recipe should have a 1-5 star rating; what you would do differently or what you liked or didn't like about the recipe and pictures should be taken of your final plated product. This portfolio will be used by you in the future to acquire a culinary job, it should be professional and neat in appearance, keep decorations to a minimum. Kitchen Etiquette: The only thing you will bring into the kitchen is your formula. All knife kits, cell phones, books, etc. will be left in the classroom. Cell phones will be turned off in the lecture room. Cell phones are turned in during all quizzes/tests and retrieved after tests taken.

ADA Statement: It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to arrange an appointment with a College counselor to obtain a Request for Accommodations form. For more information, please refer to the NTCC Catalog or Student Handbook.

Video Recording of Course Activities

Certain portions of this course may be recorded via video conferencing software to assist students in course material review or later viewing by a student who was not able to attend the live session. The recordings will be made available only to students within the course and will cease to be available upon completion of the course. Students may not retain, reproduce, or share recordings.

I, _____ have read and understand the rules and regulations of this Fundamentals of Baking PSTR-1401 syllabus.

signature _____ date _____