JEFFERSON COLLEGE
COURSE SYLLABUS

CUL106
BAKING

2 Credit Hours

Prepared by
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January 2006

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CUL106 Baking

I. CATALOGUE DESCRIPTION

A. Pre-requisite: None

B. 2 Semester Hours Credit

C. Baking is the study of the age-old process of this staple food product. This course is an in-depth focus of the process of baking, its diverse potential, and experimentation in the various methods and techniques used in all parts of the world. This course will involve actual production of breads and baked products and experimentation in breads production. Each student will be involved in all aspects of the course and furnish his or her individual renditions of the topics studied. This is primarily a laboratory instructed course.

II. GENERAL COURSE OBJECTIVES

The main goal of this course and instructor is to expand the individual student’s knowledge of baking and baking skills. At the end of the course, each student will have an excellent understanding of breads and how to effectively produce these products.

III. OUTLINE OF TOPICS

A. Introduce the Baking Process
   1. Students become acquainted with the baking process during this introductory period
   2. Simplistic baking projects are produced

B. Dinner Rolls
   1. Dinner roll products are studied and several types will be produced
   2. Mass production of dinner roll products will educate students on the logistics of baking in a commercial kitchen

C. European Breads
   1. European breads will be studied and produced by students in our lab

D. Specialty Bread Products
   1. Specialty breads will be evaluated and produced to familiarize student with the potential and use in a commercial environment
E. Mass Production of Baked Products

F. Individual Experimentation
   1. Mid-term and final projects allow individual students to experiment with products most interesting and challenging to them

IV. METHOD(S) OF INSTRUCTION

A. Instructor Demonstrations

B. Lab Assignments

V. REQUIRED TEXTBOOK(S)


VI. REQUIRED MATERIALS

A. Textbook

B. The specified Jefferson College Culinary Uniform, worn at all times

VII. SUPPLEMENTAL REFERENCES

None

VIII. METHOD OF EVALUATION

<table>
<thead>
<tr>
<th>Attendance</th>
<th>10%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Participation/Effort</td>
<td>20%</td>
</tr>
<tr>
<td>Mid-Term Project</td>
<td>30%</td>
</tr>
<tr>
<td>Final Project</td>
<td>40%</td>
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</tbody>
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Grading Scale

A=100-90
B=89-80
C=79-70
D=69-60
F=59-0

Mid-Term Project: To complete the mid-term project, the student will: develop a version of a baked product that would complement a commercial kitchen establishment; define the establishment and the market it serves; define the chosen product and justify the choice of establishment; produce a
recipe/procedure for the product; report the choice to the class and produce the product.

Final Project: Each student must choose a baked product or a type of product, make that product unique to the individual, develop a recipe and procedure for the product and produce it.

Professionalism: As with all culinary classes, professionalism is included and expected from all students in class. The faculty will display this behavior at all times and students are expected to aspire to that example. It is not assumed; it is expected.

IX. ADA AA STATEMENT

Any student requiring special accommodations should inform the instructor and the Coordinator of Disability Support Services (Technology Center 101; phone 636-481-3169).

X. ACADEMIC HONESTY STATEMENT

All students are responsible for complying with campus policies as stated in the Student Handbook (see College website, http://www.jeffco.edu).

XI. ATTENDANCE STATEMENT

Regular and punctual attendance is expected of all students. Any one of these four options may result in the student being removed from the class and an administrative withdrawal being processed: (1) Student fails to begin class; (2) Student ceases participation for at least two consecutive weeks; (3) Student misses 15 percent or more of the coursework; and/or (4) Student misses 15 percent or more of the course as defined by the instructor. Students earn their financial aid by regularly attending and actively participating in their coursework. If a student does not actively participate, he/she may have to return financial aid funds. Consult the College Catalog or a Student Financial Services representative for more details.

XII. OUTSIDE OF CLASS ACADEMICALLY RELATED ACTIVITIES

The U.S. Department of Education mandates that students be made aware of expectations regarding coursework to be completed outside the classroom. Students are expected to spend substantial time outside of class meetings engaging in academically related activities such as reading, studying, and completing assignments. Specifically, time spent on academically related activities outside of class combined with time spent in class meetings is expected to be a minimum of 37.5 hours over the duration of the term for each credit hour.