**GROSSMONT COLLEGE**

 **COURSE OUTLINE OF RECORD**

 Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

# **CULINARY ARTS 177 – COMMERCIAL BAKING**

 1. **Course Number Course Title Semester Units**

 CA 177 Commercial Baking 3

**Semester Hours**

 2 hours lecture: 32-36 hours 64-72 outside of class hours 3 hours lab: 48-54 hours

 144-162 total hours

 2. **Course Prerequisites**

 A “C” grade or higher or “Pass” in Culinary Arts 165 and174 or equivalent.

 **Corequisite**

 None

 **Recommended Preparation**

 None

 3. **Catalog Description**

 Students will design and execute a broad spectrum of petit fours, breads and plated desserts for weekly on-campus banquet service. Emphasis will be placed on classical and modern techniques, organization, time management and production standards. Constructing a seasonal commercial dessert menu will be introduced and analyzed.

 4. **Course Objectives**

 The student will:

 a. Demonstrate modern commercial methods and techniques for banquet style breads and desserts including cookies, tarts, cakes and frozen desserts.

 b. Examine commercial pastry techniques, ingredients, cost and conditions for production.

 d. Examine baking techniques, ingredients, cost and conditions for commercial production.

 e. Plan, organize and carry out commercial recipe preparation according to industry standards.

 g. Demonstrate use and care of professional commercial baking equipment.

 h. Compare and evaluate finished commercial pastries and bread consistent with current industry standards.

 I. Compose a banquet style dessert menu with presentations.

 j. Apply job acquisition skills.

 5. **Instructional Facilities**

* 1. Standard Classroom
	2. Culinary Foods Laboratory

 6. **Special Materials Required of Student**

 a. White chef’s coat

 b. Chef’s toque (hat)

 c. Chef’s checkered pants

 d. Knives as required by instructors

 e. Safe industry standard working shoes

 7. **Course Content**

1. Dessert seasonality
2. Banquet dessert menus
3. Commercial baking equipment
4. Commercial baking recipes
5. Recipe techniques
6. Dessert presentation
7. Time management

 8. **Method of Instruction**

 a. Lecture and demonstrations

 b. Monitoring laboratory sessions

 c. Individual instruction

 d. Group discussion

 e. Product evaluation

 f. Multimedia presentations

g. Field trips

 9. **Methods of Evaluating Student Performance**

1. Quizzes on assigned reading from text and Chefs demonstration lectures.
2. Laboratory evaluations of recipe preparation based on competency rubric.
3. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.
4. Competency based final practical exam of dessert, bread and petit four production for 80 guests banquet assessing time management/quality standards/technique/cleanliness/ communication, sanitation and safety based on rubric.

10. **Outside Class Assignments**

* 1. Creative menu/recipe projects showcasing original seasonal 6 item banquet dessert menu for specific theme and location.
	2. Assigned reading from text.
	3. Prep list of ingredients and equipment for upcoming lab sessions.

11. **Representative Texts**

 a. Representative Texts

 Van Damme, Eddy. *On Baking: A Textbook of Pastry Fundamentals.* 4th edition, Pearson Education, Inc. 2020

 b. Supplementary texts and workbooks:

 None

 **Addendum: Student Learning Outcomes**

 Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate use of modern and classical pastry techniques for banquet dessert production.
	2. Demonstrate use of baking techniques for banquet bread production.
	3. Simulate functional banquet dessert menu for specific commercial kitchen.