

## COURSE OUTLINE

Revision: D. Wittmann-Rick CEPC, CCE July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Cookies I
COURSE NUMBER:	FSD 167
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 6
PREREQUISITES:	FSD 160 (Pastry and Baking Orientation) or instructor's permission

## COURSE DESCRIPTION:

This is the first of two modules each for two weeks in duration. During this two week module the student will be introduced to the basic mixing methods. The student will prepare assorted cookie doughs using the one stage creaming, sponge methods, prepare basic types of cookies and their assorted finishes. During this course, the student will gain an understanding of ingredients and their uses, correct scaling, baking and finishing methods, and practice safety and sanitation procedures. Selection, care and handling of equipment will be emphasized.

## STUDENT LEARNING OUTCOMES ADDRESSED:

1. Personal Responsibility - Professional behavior, punctuality, motivation and self-assessment will be required.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Communication - Read and listen actively to learn and communicate. Process information regarding selection of ingredients, mixing methods, baking and finishing of product.
3. Computation - Use arithmetic and other basic mathematical operations to calculate the cost of recipes. Find the yield and adjust recipe sizes to the needed production.
4. Human Relations - Use social interactive skills to work in groups effectively. Interact within the team while creating a positive atmosphere.
5. Critical Thinking and Problem Solving - Together with the lead, diagnose and solve problems within the parameters of a given project. Research of specialty product.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Prepare cookie doughs by the three basic mixing methods.
2. Understand the causes of crispness, moistness, chewiness and spread in cookies.
3. Portion and bake seven basic types of cookies, dropped, bagged, rolled, molded, icebox, bar and sheet.
4. Portion and cut specific uniform portion sizes and shapes.
5. Bake and cool cookies properly.
6. Apply assorted finishes and decorations.
7. Practice safety and sanitation procedures.
8. Follow organizational guidelines.

TOPICAL OUTLINE:	APPROX. HOURS
I. Selection and measuring of ingredients	10
II. Mixing skills using the basic mixing methods	15
III. Portion control of raw and baked products	12
IV. Piping, dipping and decorating of basic cookies	13
V. Packaging, plating and recording of product for function and retail	5
VI. Sanitation and safety application	<u>5</u>
Total	60

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