

COURSE OUTLINE

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

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Cakes I
COURSE NUMBER:	FSD 168
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 permission of instructor

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 following mixing methods: two stages, flour batter, sponge, high ration, chiffon, angel food and modified sponge methods. The student will prepare assorted breakfast items, fill, mask, pour and finish basic cakes and roulades. During this course, the student will gain an understanding of ingredients and their uses, correct scaling and baking methods.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Read and listen actively to learn and communicate. Process information and apply to course production.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation – Use arithmetic and other basic mathematical operations as required.
3. Human Relations – Use social interactive skills to work in groups effectively. Interact within team while creating a positive atmosphere.
4. Critical Thinking and Problem Solving - Diagnose and solve problems within perimeters of given projects together with lead. Research of specialty product.
5. Personal Responsibility - Professional behavior, punctuality, motivation and self-assessment will be required.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Prepare and decorate/finish assorted pound cakes using the two stage mixing method
2. Prepare and portion assorted breakfast items
3. Prepare and decorate/finish assorted quick breads, angel food cake
4. Prepare assorted chiffon cakes
5. Prepare sponge sheets and finish as roulades
6. Prepare tarts and cakes using puff sough, sugar dough and assorted fillings
7. Prepare garnish and candied decoration
8. Prepare whipped cream, bakers topping
9. Practice safety and sanitation guidelines
10. Follow organizational guidelines

TOPICAL OUTLINE:

APPROX. HOURS

I. Selection and measuring of ingredients	10
II. Mixing skills using the three basic mixing methods	15
III. Portion control on raw and baked products	5
IV. Productions of basic deli items	10
V. Preparation of product for function and retail	5
VI. Sanitation and safety application	5
VII. Laboratory experience <u>10</u>	
Total	60

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