

# Baking I - Intro to Baking

CHEF2420 501

## Instructor Information

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## Course Description

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An introduction to the principles and techniques used in the preparation of high-quality baked goods and pastries and evaluation of quality characteristics.

Prereq: CHEF 1300 and must hold a valid ServSafe certificate

Coreq: CHEF 2425

Semester: Fall & Spring

An introduction to the principles and techniques used in the preparation of high-quality baked goods and pastries and evaluation of quality characteristics. CHEF 2425 co-requisite aligns learning outcomes or practical knowledge with technical proficiency in the baking lab. The courses are aligned to progress together so as you learn about each subject category in CHEF 2420, the skills are adapted in the lab setting of CHEF 2425.

## Course Student Learning Outcomes

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- List the scientific methods, principles and techniques of various mixing and baking methods.

- Outline and detail the principles and procedures of standard weights and measures used for proper scaling and measurement techniques.
- Catalogue the types, properties and uses of commonly used baking ingredients such as: Flour, Fats, Sugars, Liqueurs, Dairy items, Dried fruit, nuts and coconut, Chocolates, Chemical leavening agents, Yeast.
- Outline and detail the proper procedure for replicating recipes.
- Present a compare-and-contrast report of chefs and recipes through research.
- Engage in creative thinking and expression by participating in discussions, assisting classmates and cooperating with colleagues.

## Course Prerequisites

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Student must have ServSafe certification, or passed an endorsed ServSafe class with a C grade or better or be concurrently enrolled in a course that would lead to a ServSafe certificate. Also a C or better in CHEF 1300.

## Communication Plan

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Example language:

- I will respond to email within [insert your timeline]. I will offer feedback on major assignments within [insert your timeline]. The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.
- In this course I will be posting interactive announcements which will offer specific opportunities for class questions and extra credit every other week.
- Additionally, I will be participating in the discussion forums with you to share my perspective within the discipline and to offer some nuances of interpretation that may not be present in your textbook.
- Lastly, we'll be holding small group Q & A sessions, where we can learn from our peers (and faculty) on some of the more difficult units within the course.

## Course Content Warnings/Trigger Warnings

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### Note about responsibility

Your instructor will provide materials for you to read, exercises for you to participate in, and homework assignments for you to complete. Your instructor will present material, moderate class discussions and evaluate your work. He or she will hold you responsible for developing your understanding and skills relative to the course content. Your instructor will assume that if you are having difficulty in the course, you will make arrangements for a consultation. Instructors will remain available to you for assistance in your understanding of assignment requirements, for clarification of evaluation processes, and for general discussion of your questions and concerns related to the course.

## Required Text or Materials

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**Title:** Textbook On Baking: A Textbook of Baking and Pastry Fundamentals

**ISBN:** Print ISBN: 9780135240144, 013524014X eText ISBN: 9780135238882, 0135238889

**Authors:** By Sarah R Labensky; Priscilla A. Martel; Eddy Van Damme

**Publisher:** Pearson

**Publication Date:** Copyright year: 2020

**Edition:** Edition: 4th

For more information on textbook accessibility, contact Accessibility & Disability Services at [ads@slcc.edu](mailto:ads@slcc.edu).

## Assignment Schedule

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Due Date	Assignment Name	Assignment Type	Points
	<a href="#">What Questions Do You Have? (optional)</a>	Discussion	0
8/22	<a href="#">Orientation Quiz</a>	Quiz	5

<b>Due Date</b>	<b>Assignment Name</b>	<b>Assignment Type</b>	<b>Points</b>
8/22	<a href="#">Get to know your classmates</a>	Discussion	10
8/25	<a href="#">Chapter 1 Assignment</a>	Assignment	10
8/25	<a href="#">Discussion Boards</a>	Discussion	10
8/25	<a href="#">Introduce Yourself</a>	Discussion	10
8/27	<a href="#">Chapter 2 Assignment</a>	Assignment	20
8/29	<a href="#">Quick Breads Discussion</a>	Discussion	10
8/29	<a href="#">Chapter 3 Assignment</a>	Assignment	25
9/1	<a href="#">Chapter 5 Assignment</a>	Assignment	25
9/1	<a href="#">Chapter 6 Assignment</a>	Assignment	25
9/8	<a href="#">Chapter 7 Assignment</a>	Assignment	25
9/10	<a href="#">Chapter 8 Assignment</a>	Assignment	25
9/15	<a href="#">Basic Yeast Breads Quiz</a>	Quiz	24
9/15	<a href="#">Chapter 9 Assignment</a>	Assignment	25
9/16	<a href="#">Resource Video Presentations on Laminated Dough</a>	Assignment	0
9/22	<a href="#">Chapter 10 Assignment</a>	Assignment	25
9/22	<a href="#">Enriched Yeast Breads Quiz</a>	Quiz	27
9/26	<a href="#">Laminated Doughs Discussion</a>	Discussion	10

<b>Due Date</b>	<b>Assignment Name</b>	<b>Assignment Type</b>	<b>Points</b>
9/29	<a href="#">Laminated Dough Quiz</a>	Quiz	29
10/3	<a href="#">Cookies &amp; Brownies Discussion</a>	Discussion	20
10/6	<a href="#">Cookies &amp; Brownies Quiz</a>	Quiz	25
10/6	<a href="#">Chapter 11 Assignment</a>	Assignment	25
10/10	<a href="#">Midterm Discussion</a>	Discussion	10
10/13	<a href="#">Mid-Term Exam</a>	Quiz	50
10/20	<a href="#">Early Feedback Assignment</a>	Assignment	25
10/24	<a href="#">Custards Discussion</a>	Discussion	20
10/27	<a href="#">Custards Quiz</a>	Quiz	30
10/27	<a href="#">Chapter 16 Assignment</a>	Assignment	25
11/3	<a href="#">Ice Cream &amp; Frozen Desserts Quiz</a>	Quiz	25
11/3	<a href="#">Chapter 17 Assignment</a>	Assignment	25
11/7	<a href="#">Ice Cream and Frozen Desserts</a>	Discussion	20
11/10	<a href="#">Pies &amp; Tarts Quiz</a>	Quiz	28
11/17	<a href="#">Cakes Quiz</a>	Quiz	32
11/17	<a href="#">Chapter 12 Assignment</a>	Assignment	25
11/24	<a href="#">Icings Quiz</a>	Quiz	26

Due Date	Assignment Name	Assignment Type	Points
11/24	<a href="#">Chapter 14 Assignment</a>	Assignment	25
11/24	<a href="#">Chapter 15 Assignment</a>	Assignment	25
11/25	<a href="#">Extra Credit Events or extra credit for staying late to clean</a>	Assignment	0
12/5	<a href="#">Reflection</a>	Assignment	25
12/10	<a href="#">Final Exam</a>	Quiz	100

## Brief Description of Assignments/Exams

**Principles, techniques, formulas and procedures necessary to comprehend or produce:**

1. Professionalism in the kitchen, tools and equipment and bakeshop ingredients
2. Quick Breads
3. Artisan and Yeast Breads
4. Laminated Dough
5. Custards, Creams and Sauces
6. Cookies and Brownies
7. Pies and Tarts
8. Cakes and Icings
9. Ice Cream and Frozen Desserts

## Grading Scale

**Course grades are determined by the students' achieved percentage based upon the relative weighting for homework assignments and examinations. Grades are assigned using the following scale:**

A 93-100%

A- 90-92.9

B+ 87-89.9

B 83 - 86.9

B- 80-82.9

C+ 77-79.9

C 73-76.9

C- 70-72.9

D+ 67-69.9

D 63-66.9

D- 60-62.9

E 59.9 or less

**Your course will be weighted according to the following weights.**

Participation/Discussions 5%

Assignments 45%

Quizzes 25%

Midterm Exam 10%

Final Exam 15%

Total 100%

## How to Navigate to Canvas

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### Online Tutoring

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Students at SLCC have access to online tutoring through Canvas. From your Canvas course click Online Tutoring in the course navigation and follow the steps to set up an appointment. If this is your first time using the Online Tutoring we recommend you click "Take a Tour" to familiarize yourself with the service.

Note that students only receive 480 minutes of tutoring time each semester. After that we encourage you to use the resources found through this link:

<https://www.slcc.edu/tutoring/index.aspx>

If you have any additional questions reach out to [elarningsupport@slcc.edu](mailto:elarningsupport@slcc.edu).

### Institutional Policies

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As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>

### Learning Support and Tutoring Services

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We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab:



<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

## Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

## Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

[SLCC Student Academic Calendar](#)

## Additional Policies

### **Generative AI**

The SLCC Dean of Students states that the Code of Student Rights and Responsibilities provides language that already governs unethical use of generative AI in student work.

“Generative artificial intelligence (AI) software is a rapidly emerging tool that students may be interested in using. If doing so, SLCC students are expected to adhere to the same standards as the Code of Student Rights and Responsibilities statement on plagiarism. Presenting generative AI software content as your own is a violation of academic integrity. If you use generative AI in your work, you must indicate that you have done so.”

## Inclusivity Statement

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"The SLCC Culinary Institute warmly welcomes students from all over the world, embracing their diverse backgrounds, cultures, and identities. We are committed to creating a teaching environment that celebrate and values the diversity of our student body, including but not limited to age, religion, nationality, socioeconomic background, sexual orientation, gender identity and disability. We strive to foster and inclusive and supportive learning environment that respects and uplifts every individual in our community."