

Baking I Lab

CHEF2425 251

Instructor Information

Course Description

To apply the fundamentals of baking science to the preparation of a variety of products. To use and care for equipment normally found in the bakeshop or baking area. Activities are in a lab setting using hands-on experiences.

Prereq: CHEF 1300 and must hold a valid ServSafe certificate.

Coreq: CHEF 2420

Semester: All

To apply the fundamentals of baking science to the preparation of a variety of products. To use and care for equipment normally found in the bakeshop or baking area. Activities are in a lab setting using hands-on experiences.

Course Prerequisites

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.

Course Student Learning Outcomes

- Demonstrate proper scaling and measurement techniques.
- Gain experience in using various mixing and baking methods.
- Execute different cake formulas.
- Prepare a wide variety of baked items, pastries and desserts.
- Develop basic cake decorating skills.
- Maintains professional appearance and demeanor.
- Organizes workstation.
- Performs uncluttered work habits.
- Supervises waste.
- Manages deadlines.
- Executes complicated or advanced techniques with high level of accuracy.

Communication Plan

Example language:

I will respond to email within 24-48 hours.

I will offer feedback on major assignments within one week.

The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.

Keys for Success (how to succeed in the course)

To make the most out of your experience, we recommend that you:

- Check your email frequently
- Log on to your course every single day
- Keep in contact with your instructor-email for help if you have trouble understanding a concept or assignment (see tutorial if you don't know how)

- Allow a reasonable amount of time for instructor responses (24 - 48 hrs during the week)
- Interact with your classmates as much as possible

Required Text or Materials

Title: On Baking

Subtitle: A Textbook of Baking and Pastry Fundamentals

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

Authors: 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.

Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	Introduce Yourself	Discussion	0
	Quickbread Mixing Methods Read Me	Assignment	0
	Roll Call Attendance	Assignment	300
8/22	Country Biscuits	Assignment	25
8/22	Cranberry Sour Cream Scones	Assignment	0
8/22	Cream Scones	Assignment	25
8/25	Introduce Yourself	Discussion	25

Due Date	Assignment Name	Assignment Type	Points
8/27	Blueberry Muffins	Assignment	25
8/27	Lemon Tea Bread	Assignment	0
8/27	Sour Cream Coffee Cake/Alternate Quickbread	Assignment	25
8/29	Banana Bread	Assignment	25
8/29	Crêpes	Assignment	25
9/3	Pain Au Lait (Milk Bread) Loaf	Assignment	25
9/3	Soft Yeast Dinner Rolls	Assignment	25
9/5	Bagels	Assignment	25
9/5	Oatmeal Bread	Assignment	0
9/10	Focaccia (Roman Flatbread)	Assignment	25
9/10	Naan	Assignment	0
9/10	Pita	Assignment	25
9/12	Baguettes with Poolish	Assignment	25
9/12	Ciabatta with Poolish	Assignment	25
9/17	Challah	Assignment	25
9/17	Cinnamon Roll Dough	Assignment	25
9/19	Croissants	Assignment	0
9/19	Danish	Assignment	0

Due Date	Assignment Name	Assignment Type	Points
9/26	Croissant Finishing	Assignment	25
9/26	Danish Finishing	Assignment	25
9/26	Puff Pastry	Assignment	25
10/1	Oatmeal Cookies	Assignment	0
10/1	Salted Chocolate Chunk Cookies	Assignment	25
10/3	Chewy Brownies	Assignment	25
10/3	Fruit Filled Cookie Bars (Squares)	Assignment	0
10/3	Spritz Cookies	Assignment	25
10/8	Mid Term Blueberry Muffins Competency	Assignment	50
10/8	Mid Term Chocolate Chip Cookies Competency	Assignment	50
10/10	Mid Term Country Biscuit Competency	Assignment	50
10/10	Mid Term Soft Yeast Rolls Competency	Assignment	50
10/15	Pâte à Choux - Filling, & Glazing Upload Picture	Assignment	25
10/15	Pastry Cream	Assignment	0
10/15	Pâte à Choux	Assignment	0
10/22	New York Cheese Cake	Assignment	25

Due Date	Assignment Name	Assignment Type	Points
10/24	Crème Brûlée	Assignment	0
10/24	Toffee Caramel Flan	Assignment	0
10/31	Ice Cream Base	Assignment	25
10/31	Sorbet Base	Assignment	25
11/5	Fruit Pies	Assignment	25
11/5	Pie Dough	Assignment	0
11/7	Cream Pies	Assignment	25
11/7	Savory Pies	Assignment	10
11/12	Apple Tarte Tatin	Assignment	25
11/14	Chocolate Salted Caramel Pecan Tart	Assignment	25
11/14	Lemon Tart	Assignment	25
11/21	Fudge Frosting	Assignment	0
11/21	Midnight Chocolate Cake	Assignment	25
11/21	Simple Buttercream	Assignment	0
11/21	White Velvet Cake	Assignment	25
11/26	The Great Pumpkin Pie (your Thanksgiving treat)	Assignment	25
11/26	Tiramisu	Assignment	25
12/5	Baguette with Poolish Competency	Assignment	50

Due Date	Assignment Name	Assignment Type	Points
12/5	Chocolate Éclairs Competency	Assignment	50
12/5	Lemon Meringue Tart Competency	Assignment	50
12/10	Attendance & Participation	Assignment	50
12/10	Notebook/Final Portfolio	Assignment	90

Brief Description of Assignments/Exams

Lab assignments are built into course based on information from reading and slideshow presentations from Chef 2420/co-requisite. It is necessary to complete assignments in Chef 2420 to be successful in this class. Class demonstrations will be conducted by chef instructor on all competency based assignments. You will be working individually as well as in groups to complete class assignments.

Grading 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

Attendance & Punctuality 35%

Lab Grade 35%

Weekly Quizzes 5%

Journal/Portfolio 5%

Midterm Exam 10%

Final Exam 10%

Total 100%

How to Navigate to Canvas

Institutional Policies

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

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

Inclusivity Statement

"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.”

Attendance

ATTENDANCE/GRADING

Regular and prompt attendance is expected at all classes. Regular attendance and consistent study habits are necessary for success in college. Faculty members have the prerogative of lowering grades for excessive absence.