South Central College

CULN 1204  Baking 2

Course Outcome Summary

Course Information

Description  This course covers baking terminology, function of ingredients and the preparation of finished products: quick breads, pies, cakes, cookies, dessert sauces, custards, puddings, classical desserts, and specialty cake decorating. (Corequisite: CULN 1203)

Total Credits  4

Total Hours  112

Types of Instruction

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Pre/Corequisites

CULN 1203

Institutional Core Competencies

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Competencies

1. Demonstrate equipment operation safety principles
   Learning Objectives
   Write equipment profile safety sheets
   Assemble/disassemble baking production equipment

2. Demonstrate baking ingredient function
   Learning Objectives
   Identify flours
Identify sweetener functions
Identify leavening ingredients
Identify dairy product functions
Identify egg product functions

3. **Calculate formula adjustments**
   Learning Objectives
   Rescale baking formulas
   Calculate adjustments for ingredient substitutions

4. **Demonstrate laminated dough preparation methods**
   Learning Objectives
   Prepare puff pastry
   Prepare puff pastry desserts

5. **Demonstrate how to work with chocolate**
   Learning Objectives
   Temper chocolate
   Create chocolate decorations
   Critique chocolate
   Prepare chocolate desserts

6. **Prepare cakes**
   Learning Objectives
   Identify high ratio cake
   Prepare foam cakes
   Prepare cheese cake
   Prepare pound cake
   Decorate cakes with various techniques

7. ** Demonstrate different making of cookies**
   Learning Objectives
   Prepare cookie doughs
   Practice cookie makeup methods

8. **Demonstrate baking mixing methods**
   Learning Objectives
   Identify creaming mixing method
   Identify muffin mixing method
   Identify foam mixing method

9. **Demonstrate how to cook sugar**
   Learning Objectives
   Determine cooked sugar temperatures (thermometer)
   Identify different steps of cooking sugar

10. **Apply quick bread preparation methods**
    Learning Objectives
    Prepare popovers
    Prepare muffins
    Prepare loaf pan breads
    Prepare biscuits

11. **Demonstrate pie preparation methods**
    Learning Objectives
    Prepare pie dough
    Prepare fruit pie
    Prepare cream pie
12. **Prepare pastry cream**
   Learning Objectives
   - Identify pastry cream
   - Prepare Bavarian dessert

13. **Demonstrate cake decorating methods**
    Learning Objectives
    - Practice cake borders
    - Practice cake writing
    - Ice cake
    - Decorate marzipan cake

14. **Prepare sweet/soft fillings**
    Learning Objectives
    - Prepare ganache
    - Prepare mousse

15. **Prepare dessert sauces**
    Learning Objectives
    - Prepare fruit sauce
    - Prepare caramel sauce
    - Prepare cream anglaise
    - Prepare chocolate sauce

16. **Prepare pâte à choux desserts**
    Learning Objectives
    - Prepare cream puffs
    - Prepare eclairs

**SCC Accessibility Statement**

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Additional information and forms can be found at: [www.southcentral.edu/disability](http://www.southcentral.edu/disability)

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