



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

Instruction Type	Credits/Hours
Lecture	1/16
Lab	3/96

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

Prepare custard pie
Prepare specialty tart
Prepare chiffon pie

12. Prepare pastry cream

Learning Objectives

Identify pastry cream
Prepare Bavarian dessert

13. Demomstrate 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 pate a choux desserts

Learning Objectives

Prepare cream puffs
Prepare eclairs

SCC Accessibility Statement

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