



<b>Division:</b>	Business	<b>Area:</b>	Culinary Skills and Management
<b>Course Number:</b>	CSM 101-C	<b>Course Name:</b>	Baking I
<b>Prerequisite:</b>	None		
<b>Corequisite:</b>	None		
<b>Hours Required:</b>	<b>Class:</b> 13.75	<b>Lab:</b> 27.5	<b>Credits:</b> 2

## Course Description/Purpose

Students study and demonstrate, through daily production, the basic baking skills used in modern food service establishments. This includes principles and mixing procedures for quickbreads and yeast doughs, weighing and portioning, recipe conversions and types of ingredients. The use of yeast doughs and sweet doughs is an important objective of this course. Students are required to register for all modules of CSM 101 concurrently.

## Major Units

- C Introduction
- C Quickbreads
- C Rolls/Sweet Dough

## Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

**Cognitive** Each student will be expected to *Identify/Recognize...*

- C Basic principles of quickbreads
- C Uses of dough
- C Ingredients of quickbread recipes
- C Faults of quickbreads
- C Types of ingredients
- C Special products for quickbreads
- C Basic principles of roll dough/sweet dough
- C Uses for roll and sweet dough
- C Faults of rolls and sweet dough
- C Special products for roll dough and sweet dough

**Performance** Each student will be expected to *Demonstrate/Practice...*

- C Demonstrate weighing and proportioning - the use of the baker's scale
- C Proficiency in converting recipes
- C Preparation and mixing methods of yeast dough
- C Icings for sweet dough
- C Mixing procedures for rolls and sweet dough