



Course Information

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| Division | Business |
| Contact Hours | Lecture 15, Lab 30 |
| Total Credits | 2 |
| Billable Contact Hours | 3 |

Co-requisite: CAFÉ 101 Intro to Culinary Arts and Foodservice Education

Course Description/Purpose

Students will study and demonstrate, through lecture, demonstration and daily production in the lab, the basic skills used in modern Foodservice operations. This includes principles of mixing and baking procedures for quick breads, yeast doughs and flatbreads; weighing and portioning; recipe conversions, and types of ingredients. Understanding the use of quick breads, yeast doughs, and flatbreads are the main objective of this course.

This course is a required core course for students pursuing an AAS in Culinary Arts & Foodservice Education.

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate a broad understanding styles of food preparation within a commercial kitchen setting
- E. Accurately weigh, measure, and convert quantities and amounts within recipes
- F. Prepare assorted breads, pastries, desserts, appetizers, soups and entrees

Course Outcomes

In order to evidence success in this course, the students will be able to:

- Demonstrate competence with measuring ingredients (PO – A)
- Practice converting recipes (PO-A,E)
- Identify tools and specialty equipment needed for the production of breads (PO-A)
- Identify principles of quick breads (PO-F)
- Demonstrate weighing and portioning (PO-E)
- Identify types of ingredients used for quick and yeast bread production (PO-F)
- Demonstrate competence in preparing quick breads, yeast breads and flatbreads (PO-F)
- Understand the use of leavening agents (PO-F)
- Understand the concepts involved with yeast fermentation (PO-F)
- Demonstrate competence and skill with mixing, proofing, retarding and scaling doughs (PO-F)
- Identify uses of doughs (PO-F)
- Identify the faults of quick breads and yeast breads (PO-F)
- Demonstrate competence in the production of quick breads, muffins, biscuits, scones (PO-F)
- Demonstrate competence in the production of yeast breads, flatbreads and specialty breads (PO-F)

Date Updated: 12/1/20
By Kevin Thomas