CATALOG DESCRIPTION: The Baking and Pastry Arts course provides students the opportunity to develop the skills and knowledge needed for employment in the baking and pastry field. Students will have the opportunity to apply their skills by operating an on-site restaurant with a "made-to-order" bakery service. Baking and pastry skills are essential elements in being prepared for the food and beverage management field.

PREREQUISITE(S): None
COREQUISITE(S): None
CREDITS: 3 HOURS: Lecture 2; Lab 2
REQUIRED TEXT(S): Professional Baking (Sixth Edition)
Gisslen, Wayne
ISBN: 9 781118083741

SUPPLEMENTAL MATERIALS:

INSTRUCTOR INFORMATION:

OFFICE HOURS:
**CORE COMPETENCIES:** The following core competencies are embedded in this curriculum: Apply appropriate mathematical and statistical concepts and operations to interpret data to solve problems; Use computer systems or other appropriate forms of technology to achieve educational and personal goals; Understand the importance of a global perspective and culturally diverse peoples; Address an information need by locating, evaluating, and effectively using information.

### LEARNING ASSESSMENT

<table>
<thead>
<tr>
<th>Student Learning Outcomes:</th>
<th>Suggested Means of Assessment:</th>
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<tbody>
<tr>
<td>Follow safety and sanitation procedures in a food production setting</td>
<td>Laboratory experiences</td>
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<tr>
<td>Produce products by following formulas and procedures</td>
<td>Prepare recipes in food laboratory</td>
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<tr>
<td>Develop understanding of ingredient composition and functions of ingredients</td>
<td>Research, readings, and short answer response to text questions and in-class discussion.</td>
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<td></td>
<td>Apply properly in a food lab setting</td>
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<tr>
<td>Perform mixing and baking methods relative to units</td>
<td>Laboratory experiences</td>
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<tr>
<td>Practice presentation of food products</td>
<td>Final project/ Final exam</td>
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<tr>
<td>Use mathematical skills to manipulate formulas</td>
<td>Adjusting yield of recipes</td>
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<tr>
<td>Evaluate and critique products</td>
<td>Verbal/written final product analysis and self-evaluation</td>
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<tr>
<td>Safely use kitchen equipment in a food production setting</td>
<td>Laboratory experiences</td>
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### GRADING SYSTEM:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Description</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>A</td>
<td>90 &lt; 100</td>
<td></td>
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<tr>
<td>B+</td>
<td>87 &lt; 90</td>
<td></td>
</tr>
<tr>
<td>B</td>
<td>80 &lt; 87</td>
<td></td>
</tr>
<tr>
<td>C+</td>
<td>77 &lt; 80</td>
<td></td>
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<tr>
<td>C</td>
<td>70 &lt; 77</td>
<td></td>
</tr>
<tr>
<td>D</td>
<td>60 &lt; 70</td>
<td></td>
</tr>
<tr>
<td>F</td>
<td>Below 60</td>
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</tbody>
</table>

### DISABILITY SERVICES STATEMENT:

Warren County Community College is committed to providing all students equal access to learning opportunities. Student Services is the campus office that works with students who have disabilities to provide and/or arrange reasonable accommodations. Students who have, or think they may have, a disability (e.g. mental health, learning, vision, hearing, physical or systemic), are invited to contact Student Services to arrange a confidential discussion at (908) 835-2300 or by email at StudentServices@Warren.edu as soon as possible. Students registered for Disability Services with Student Services, who have requested accommodations for the current semester will be provided with an electronic letter detailing individual accommodations and are encouraged to contact the instructor early in the semester to discuss accommodations outlined in their letter.
INSTRUCTIONAL SUPPORT CENTER: The Instructional Support Center (ISC), located in Room 105 across from the library, provides academic support at no cost to WCCC students and is available for courses in which they are currently enrolled. The ISC is staffed with trained professional and peer tutors who are ready to help you understand and succeed. For scheduling or further information, visit the ISC in person, online at http://www.warren.edu/tutoring/ or by telephone at (908)835-2354.

STATEMENT AND POLICY ON CHEATING, PLAGIARISM AND ACADEMIC DISHONESTY: Students are required to perform all the work specified by the instructor, and are responsible for the content and integrity of all academic work submitted. A violation of academic integrity will occur if a student: (1) knowingly represents work of others as one’s own, (2) uses or obtains unauthorized assistance in any academic work, (3) gives fraudulent assistance to another student, or (4) furnishes false information or other misuse of college documents.

In cases of suspected violation of academic integrity, the incident is to be reported to the Office of Academics. A student found guilty of violating the rule of academic integrity by the Vice President of Academics will be considered to have failed in personal obligation to the College; such failure will be subject to disciplinary action by the College. Unless otherwise notified, the instructor will allow students who are pending disciplinary action to attend class.

REQUIRED FORMAT FOR RESEARCH PAPERS: Research papers written for any Warren County Community College class must conform to the required documentation style. Papers written for humanities (and some social science) classes will follow the most recent edition of the Modern Language Association (MLA) in-text citation and bibliographic methods. Social science and science papers will require the use of the most recent edition of the American Psychological Association (APA) in-text citation and bibliographic methods.

Please consult with your instructor regarding the correct documentation style to use in his/her class.

ATTENDANCE POLICY: Students are expected to attend all class sessions of courses in which they are enrolled and are responsible for all material presented in class and all homework assignments.

Grades are based on the quality of work completed in meeting the requirements for a particular course, as stated in the course syllabus and catalog description.

Excessive absence may be considered sufficient cause for dismissal from class by an instructor or other appropriate college staff member. Any decision to exclude a student from class or the College due to excessive absence shall be subject to review by the President in accordance with established procedures. Students who have not attended class are not entitled to a refund of tuition.
Library Hours

Monday-Thursday 8am-8pm
Friday 8am-3pm

Check the Academic Calendar for specific holiday dates. Exceptions may apply during breaks and summer sessions. Any changes to the Library’s hours are posted on the Library’s web page and near the Library doors.

- **Passwords and Log-Ins**-The Library is responsible for resetting passwords for your Network account (email, computers, Wi-Fi, library resources, and printing). This cannot be reset over the phone. Please stop by the Library for help.

- **College IDs**-College IDs are required for all students. The Library is responsible for producing all ID cards. To get an ID card you must bring to the Library a current copy of your class schedule and another form of ID. Your student ID is also your library card and is needed to check materials out of the Library. Your first ID card is free and replacement cards are issued at a cost to the student.

- **Inter-Library Loan (ILL)**-The Library participates in a nation-wide inter-library loan program which is available free to all students and faculty. You can either submit ILL requests via the Internet (form available on the Library’s web page) or in person at the circulation desk.

**TOPICAL OUTLINE:**

Artisan Breads and Lean Yeast Dough
Rich Yeast Dough
Quick Breads
Doughnuts and Fritters
Pies
Pastry Basics
Tarts & Special Pastries
Cake Mixing, Baking & Decorating
Cookies
Custards, Pudding, Mousses & Souffles
Fruit desserts and Dessert Presentation
GRADING METHODS:
Students are graded on a 100-point system. The breakdown of available points is shown below:

Each student will receive a performance evaluation grade for each laboratory session. This grade is calculated based upon the following criteria:

- Cleanliness and wearing proper uniform                        5 points
- Demonstration of general kitchen proficiency                10 points
- Following proper safety and sanitation practices            10 points
- Following recipes, instruction and directions                  15 points
- Station and lab clean-up                                                   10 points
- Total for each lab session                                                 50 points

- 45-50 points = A
- 40-44 points = B
- 30-39 points = C
- 25-29 points = D
- Below 25 points = F

Completion of homework assignments: Students are required to complete the assigned Questions for Discussion found at the end of each chapter. Responses should be typed or neatly written. Students may also email the assignment prior to the beginning of class. Homework assignments are due at the beginning of each lecture.

Final Project: Using cookbooks or the internet, students will research 4 baking/pastry recipes. Students will prepare and then photograph the completed, plated recipe. Students will also write a review of the recipe and the final product. Details discussed during the semester.

Final Exam:
Students will prepare a recipe or recipes assigned by the instructor.

Points for Grading:

- Performance evaluation for Labs                                   50% of final grade
- Completion of homework assignments                              25% of final grade
- Final Project                                                      15% of final grade
- Final Exam                                                          10% of final grade
ITINERARY: