

Montgomery County Community College
BPA 120
Introduction to Baking & Pastry
3-1-4

COURSE DESCRIPTION:

This course presents the basic principles of baking for foodservice establishments. This is a foundations course which includes terms, equipment, and an introduction to the basic mechanics of the pastry kitchen. Topics covered include the identification, production, and evaluation of quick breads, cookies, macarons, meringues, pate a choux, pastry cream and pies. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITE(S):

Previous Course Requirements

Concurrent Course Requirements: None

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
Upon successful completion of this course, the student will be able to:		
1. Demonstrate and practice proper safety and sanitation practices.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
2. Demonstrate correct weight and volume measurement.	Written assignments Lecture Lab	Written Exam Practical Exam

3. Practice and perform work in a logical, efficient, and organized manner; exhibit teamwork.	Written assignments Lecture Lab	Written Exam Practical Exam
4. Discuss and explain various ingredient functions.	Written assignments Lecture Lab Journals	Practical Exam
5. Demonstrate correct methods for creaming, biscuit, sponge, meringue, pate a choux, muffin, cooked juice pie, cooked fruit pie, custard pie, and cream pie.	Written assignments Lecture Lab Journals	Practical Exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture: Course overview, syllabus review, history and introduction to baking & pastry kitchen mechanics
2. Lecture/Lab: Quick breads
3. Lecture/Lab: Cookies
4. Lecture/Lab: Macarons & Macaroons
5. Lecture/Lab: Meringues
6. Lecture/Lab: Pate a Choux
7. Lecture/Lab: Pastry Cream
8. Lecture/Lab: Pies
9. Practical Exam and Kitchen Appreciation

LEARNING MATERIALS:

Gisslen, Wayne. *Professional Baking* 8th ed. New Jersey, Wiley 2022.

COURSE APPROVAL:

Prepared by: Stephen O'Donnell, CEC, AAC	Date: 1/2009
VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr.	Date: 5/19/2009
Revised by: Christopher Allen Tanner, CEC, WCC, CHE Director of The Culinary Arts Institute	Date: 4/16/2012
Revised by: Christopher Allen Tanner, CEC, WCC, CHE, AAC Director of The Culinary Arts Institute	Date: 11/28/2012
Revised by: Julia Quay, CUL 130 Instructor	Date: 5/27/2014
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 6/11/2014
Revised by: Joseph Jacques, CUL 130 Instructor	Date: 4/22/2015
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 4/28/2015
Revised by: Francine Marz, MBA, CEC Director of The Culinary Arts Institute	Date: 8/24/2015
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 12/22/2015
Revised by: Debbie Dalrymple	Date: 6/27/2016
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 6/27/2016
Revised by: Joseph Jacques, CEPC, BPA120 Instructor	Date: 10/19/2017
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 10/23/2017
Revised by: Joseph Jacques	Date: 3/2024
VPAA or designee Compliance Verification:	Date: 4/1/2024



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.

