

Montgomery County Community College  
BPA 220  
Advanced Baking & Pastry  
3-1-4

**COURSE DESCRIPTION:**

This course provides an introduction to advanced baking & pastry techniques and builds upon basic baking techniques from Intro to Baking & Pastry. Topics covered include Custards, Mousse, Bavarian Cream, Ice Cream & Sorbet, Soufflés, Petit Four Glace, and Puff Pastry. 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.

**REQUISITES:**

*Previous Course requirements*

BPA 120 Introduction to Baking & Pastry with a grade of C or higher

*Concurrent Course requirements:* None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
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 assignments Written Exam Practical Exam
3. Practice and perform work in a logical, efficient, and organized manner; exhibit teamwork.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
4. Discuss and explain various ingredient functions.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
5. Understand and demonstrate recipe specifications and food costing.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
6. Demonstrate proper production, usage, and storage of a variety of Bavarian creams, mousses, baked custards, and stirred custards.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
7. Demonstrate the proper production, usage, and storage of pate a choux, baked souffles, frozen souffles, crepes, petit four glace, and puff pastry.	Written assignments Lecture Lab	Written assignments Written Exam Practical Exam
8. Demonstrate the proper production, usage, and storage of ice cream and sorbet.	Written assignments Lecture Lab	Written assignments Written Exam 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/Lab: Review of Basic Baking Skills, Introduction of French Baking Terms, Review of Baker's Math, Roll of Ingredients
2. Lecture/Lab: Crepes
3. Lecture/Lab: Baked Custards and Stirred Custards
4. Lecture/Lab: Pate a Choux & Puff Pastry
5. Lecture/Lab: Mousse & Bavarian Cream
6. Lecture/Lab: Ice Cream & Sorbet
7. Lecture/Lab: Petit Four Glace
8. Practical Exam and Kitchen Appreciation

## LEARNING MATERIALS:

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

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

## COURSE APPROVAL:

Prepared by: Francine Marz MBA, CEC Date: 8/24/2015

Director of The Culinary Arts Institute

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, Instructor

Date: 10/19/2017

VPAA/Provost or designee Compliance Verification:

Victoria L. Bastecki-Perez, Ed.D.

Date: 10/24/2017

Revised by: Joseph Jacques, CEPC, Instructor

Date: 3/23/2018

VPAA/Provost or designee Compliance Verification:

Victoria L. Bastecki-Perez, Ed.D.

Date: 11/9/2018

Revised by: Joseph Jacques, CEPC, Instructor

Date: 2/2024

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.*