

Montgomery County Community College
BPA 263
Bakery Production
3-1-4

COURSE DESCRIPTION:

This course provides an introduction to large volume production and plated desserts. Students will learn proper and efficient production of various baked goods based on large batch production. Students will also be introduced to plated desserts and various plating techniques. 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*

CUL105 Safety & Sanitation with a grade of C or higher

BPA 131 Breads & Rolls with a grade of C or higher

Students must have a current ServSafe Managers Certification and/or permission from the Program Coordinator

Concurrent Course Requirements:

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Discuss proper safety and sanitation practices.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
2. Discuss correct weight and volume measurement.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
3. Perform work in a logical, efficient, and organized manner while exhibiting teamwork.	Lecture Lab	Practical Exam

4. Explain the function of various ingredients.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
5. Analyze the creation of a business plan.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
6. Demonstrate the proper production, usage, and storage of lean doughs, rich doughs, cakes, cookies, pies, tarts, pate a choux, quick breads, cakes, assorted fillings, and icings.	Lab	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, Safety & Sanitation, and Creating a Business Plan
2. Lecture/Lab: Baking Production
3. Lecture/Lab: Dessert Production
4. Lab: 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: Joseph Jacques, CEPC

Date: 3/23/2018

Instructor of Baking & Pastry

VPAA/Provost or designee Compliance Verification:

Victoria L. Bastecki-Perez, Ed.D.

Date: 5/3/2018

Revised by: Joseph Jacques, CEPC

Date: 2/6/2024

Assistant Professor of Baking & Pastry Arts, Program & Discipline
Coordinator for Baking & Pastry and Culinary Arts

VPAA or designee Compliance Verification:

Date: 4/1/2024

A handwritten signature in cursive script, appearing to read "Chad West", is written in black ink on a light-colored background.

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.