

Montgomery County Community College
LLSI 3750
Baking & Pastry Foundations Boot Camp
0-1-5

Course Description:

The Baking & Pastry Foundations Boot Camp is designed to introduce and explain the theory behind basic baking skills in an accelerated format. This intensive 9-day course provides students the opportunity to understand and apply a broad base of knowledge to the development and execution of baked goods, breads, and pastries. Upon completion, students will possess the fundamental knowledge and needed skills required for success in the baking and pastry industry.

Requisites:

Previous Course Requirements

None

Previous or Concurrent Course Requirements

None

Course Comment(s)

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Understand the foundations and workflow of a professional baking kitchen	Lecture, assigned readings and guided learning	Formative Assessment
2. Learn how to safely and properly operate professional kitchen equipment	Demonstration and guided learning	Formative Assessment
3. Demonstrate and discuss basic baking methods and techniques and acquire the ability to implement them for production of pastry staples	Demonstration, hands on lab and practice	Practical exams, tests and quizzes

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
4. Acquire ability to decipher different functions and proper use of various ingredients in baking	Lecture, open discussion, assigned readings, demonstration and practice	Practical exams, tests and quizzes
5. Learn the importance of proper scaling, recipe guidelines, conversions and specifications	Using recipes for hands on food production, personal and instructor evaluation of final product	Formative Assessment

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 Associate Vice President of Academic Affairs. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria*.

Sequence of Topics:

1. Course overview, introduction to baking terms, ingredients, recipes
2. Quick breads, pie dough, tart production
3. Cookies and bars
4. Pâte à Choux, pastry cream and custards
5. Cheesecake and mousse
6. Introduction to cakes and frosting
7. Introduction to yeast doughs
8. Basic bread production
9. Puff pastry, Danish dough, final discussions and final practical

Learning Materials:

On Baking by Labensky, Martel and Van Damme – Published by Pearson Education, New Jersey, 3rd Edition ISBN: 978-0-13-388675-7

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: Can Uslu

Date: 9/10/18



Jim Fox, Executive Director, Workforce Development
Compliance Verification:

Date: 9/12/18

Revised by:
Jim Fox, Executive Director, Workforce Development
Compliance Verification:

Date:

Date:

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.