Course Description:

Advanced Baking & Pastry Techniques Boot Camp builds on the fundamental skills acquired in our Baking & Pastry Foundations Boot Camps or through industry experience and expands on the topics covered in the foundations camps. This intensive 9-day course provides students the opportunity to focus on production timing, evaluation of finished baked goods and advanced skill development such as advanced cake production and advanced bread making.

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. Demonstrate and discuss safe and proper use of industrial baking kitchen equipment	Demonstration and guided learning	Formative Assessment
3. Acquire advanced baking methods and techniques and learn how to implement them for baked goods and pastry production	Demonstration, hands on lab and practice	Practical exams, tests and quizzes
4. Acquire ability to decipher different functions and proper	Lecture, open discussion, assigned readings, demonstration 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
use of various ingredients in baking and pastry		
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, advanced cake production
2. Sponge, rolled, foam and butter cakes
3. Advanced frostings and buttercreams
4. Ice Cream and Sorbet
5. Crepes, petit fours
6. Glazes and candies
7. Advanced Breads including challah, sourdough, raisin bread, whole wheat
8. Proper use of pre-ferments, biga and other starters
9. 12 stages of bread making, final assessment

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: 10/17/18

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