

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: BAK 95 **Credits:** 3

Course Title: Topics in Baking and Pastry Arts: Foundations of Baking and Pastry

Course Description:

Introduces students to theoretical aspects and application of basic preparations of baking and pastry related foods. Includes sanitation and safety, weights and measures, baking mathematics, baking and pastry specific tool usage, terminology, and concepts of high quality baked items, including convenience food products usage and production. Lecture 1 hour. Laboratory 4 hours. Total 5 hours per week. 3 credits

General Course Purpose:

This course explores the science and methodology to prepare a variety of baking and pastry products from scratch formulas and inclusion of select quality convenience products. Discusses various mixing techniques, baking methods, and components of desserts. Yields, scaling, batch baking, and other conversions for production is applied.

Course Prerequisites/Corequisites:

Prerequisite CUL 80

Course Objectives:

Upon completing the course, the student will be able to:

- Practice appropriate interpersonal skills, hygiene, safety and sanitation, and teamwork.
- Demonstrates professionalism through being punctual, dependable, and proper uniform.
- Practice following written and verbal food service instructions/procedures/responsibilities.
- Practice scaling recipes to desired yields and other related industry math.
- Demonstrate effective use and cleaning of industry equipment.
- Demonstrate and assessment of repetitive skills, correction and reinforcement.
- Explore and demonstrates preparing components of baking and pastry food products.
- Display time management, organizational and mise en place skills
- Demonstrate ability to properly prepare assorted baked goods and desserts.
- Identify equipment, tools, knives, pots, pans and proper usage used in baking and pastry.
- Discuss and compare differences between bakeries, pastry departments and other food service operations.
- Demonstrate application of proper baking methods on baked goods at high quality.
- Identify and properly prepare and use quality convenience products.

Major Topics to be Included:

- Identify and assess quality products
- Expanded communication in baking and pastry kitchens and usage of industry terminology
- Preparation of assorted baked goods and desserts
- Baking and Pastry related mathematics
- Sector discussion and exploration

- History of baked goods and desserts through current and future outlooks

Effective Date/Updated: August 1, 2024