

CULN 150 : Fundamentals of Baking

Credits: 5

Class Hours: 1 lecture and 9 lab and 2 lecture/lab

Prerequisites: "C" or higher in CULN 130.

Description: This course is an introduction to the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredient functions, product identification, weights, measures, and proper use and maintenance of bakeshop tools and equipment. Students identify the basic baking concepts and techniques in preparing items such as quick breads, yeast breads, pies, cakes, cookies, dessert sauces, custards, and creams.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Identify various food products, equipment, baking principles and techniques typically used in a production bake shop.
2. Identify standardized recipes, formulas and conversions, measurements, and baker's percentages.
3. Apply the fundamentals of baking science towards the preparation of a variety of products.
4. Demonstrate and evaluate skills in the preparation of various food products in a production bake shop.