CUA240 Baking Principles I Syllabus

Course Information

Credits
4

Campus
Washburn Institute of Technology

Address
5724 SW Huntoon

City/State/Zip
Topeka, Kansas 66604

Office Fax
785-273-7080

Description
This course presents relevant information and training relating to commercial preparation of bakery products and ingredients used. This includes discussion of baking formulas and baking percentages. Dough and batter mixing and the information of gluten are covered along with the baking process. Primary ingredients and their use in the bake shop are examined. An initial look at bakery production is made through examining artisan and sour dough breads and the production of lean and rich dough yeast breads.

Textbooks

Student Learning Outcomes:
A. Communicate effectively
B. Integrate technology
C. Learn effectively
D. Demonstrate cooperative teamwork skills
E. Apply safety in the workplace
F. Think critically and creatively
G. Demonstrate responsible work ethics

Competencies
1. Apply sanitation and safety principles while preparing food.
2. Explain and control gluten development.
3. Use bakers' percentages to convert formulas.
4. Prevent staling in baked goods.
5. Classify methods of leavening baked goods.
6. Distinguish between the mixing methods used for yeast doughs.
7. Control factors affecting the fermentation process.
8. Prepare lean dough yeast leavened breads.
10. Prepare laminated (rolled in) doughs.
11. Distinguish between mixing methods for quick breads.
12. Prepare quick breads.
13. Prepare doughnuts, fritters, and pancakes

**Guidelines for Success**

**Assessment Plan**
Assessment is an integral part of the educational process at Washburn Tech and accurate feedback is an important tool in continuously improving the institution’s technical programs. Students can expect to participate in assessment activities prior to entry into programs, within specific courses and following program completion for specific fields of study.

**Grading Rational and Grading Scale**
Students will be assessed over all chapters covered in the class texts. These assessments represent 50% of the overall grade. The other 50% of the grade results from the students' timely completion of workbook assignments along with any quiz and prep sheet grades (20%), and their daily participation grade (30%). The daily participation grade consists of the student receiving 2 points per day.

At the end of each semester, a written general knowledge exam will be given to assess fundamental knowledge in food preparation. Any student not passing this exam (C or better) will receive a D in the final (3 credit or more) course of that semester. A minimum grade point average of 2.0 must be maintained along with an attendance rate of at least 90%, for continued participation in the culinary arts program or to receive a certificate of completion in the program.

**Grading Scale**

<table>
<thead>
<tr>
<th>Percentage Range</th>
<th>Grade</th>
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<tbody>
<tr>
<td>90% - 100%</td>
<td>A</td>
</tr>
<tr>
<td>80% - 89%</td>
<td>B</td>
</tr>
<tr>
<td>70% - 79%</td>
<td>C</td>
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<tr>
<td>60% - 69%</td>
<td>D</td>
</tr>
<tr>
<td>Below 60%</td>
<td>F</td>
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**Attendance**
Attendance is tracked over the course of the entire program, with only eight hours of attendance may be made up for any reason throughout the program. Hours of attendance are based on complete hours of attendance; after the two (10 minute or less) allowed tardies, any tardy or portion of an hour missed counts as a complete hour of attendance missed. Any student missing from class without permission will be counted absent for that hour. Workbook assignments may ONLY be made up by the student contacting the instructor ON the day they return to school after missing an assigned workbook day and showing the instructor their completed workbook. Missed tests must be made up during the course in which they occur.
Disability
The Special Support Services (SSS) Office is responsible for assisting in arranging accommodations and for identifying resources at Washburn Institute of Technology for persons with disabilities. Qualified students with disabilities MUST register and provide documentation with the office to be eligible for services. New requests for accommodations should be submitted two months or more prior to the date services should begin; however, contact the SSS Office as soon as a need may arise. Depending on the accommodation request, four to eight week lead time may be needed for timely and effective provision of services. SSS coordinates and assist in arranging services it deems appropriate of eligible students on a case-by-case basis.

If you are a student with a disability that may substantially limit your ability to participate in this class and believe you will need accommodations, it is your responsibility to contact:

Special Support Services Coordinator
Phone: 785-228-6356
E-Mail: ssscoordinator@washburntech.edu