

Milwaukee Area Technical College

# BAKING-101 Specialty Baking and Pastry Techniques 1

## Course Outcome Summary

### Course Information

<b>Description</b>	This course involves such learning experiences as the preparation of yeast rolls, breads, pies, cakes, cookies, tarts, doughnuts, holiday specialties and tortes. Proper use and care of equipment, together with sanitation and hygiene, are emphasized.
<b>Total Credits</b>	3
<b>Total Hours</b>	144

### Types of Instruction

Instruction Type	Credits/Hours
Extended Lab	3cr/144hrs

### To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Baking & Pastry Arts Department Chairperson John Reiss – [reissj@matc.edu](mailto:reissj@matc.edu)

### Program Outcomes

**1. Demonstrate Baking skills and pastry skills**

*Type*      *TSA*                      *Status*      *WIP*

**Summative Assessment Strategies**

- 1.1. Skill Demonstration
- 1.2. Complete a written exam

**Criteria**

- 1.1. Demonstrate the techniques on how to make the three types of meringue
- 1.2. Bake a quick bread using the creaming method
- 1.3. Pass the servsafe sanitation exam with a score of 75% or above

**2. Apply principles of safety and sanitation in food service operations**

*Type*      *State Aligned*      *Status*      *WIP*

**3. Apply principles of nutrition**

*Type*      *TSA*                      *Status*      *WIP*

**4. Analyze food service financial information**

## Course Competencies

### 1. Demonstrate how to control dough temperatures.

#### Linked Career Essentials

Technological Competency

#### Linked Program Outcomes

Demonstrate Baking skills and pastry skills

#### Assessment Strategies

1.1. Skill Demonstration

1.2. Product

#### Criteria

*Your performance will be successful when:*

- 1.1. you weigh ingredients with 100% accuracy
- 1.2. you mix ingredients according to the recipe
- 1.3. you take dough temperatures
- 1.4. you adjust water temperature
- 1.5. you follow safety and sanitation procedures
- 1.6. dough comes off mixer at targeted temperature
- 1.7. you complete own share of tasks necessary when working in a group

#### Learning Objectives

- 1.a. Assemble yeast rolls
- 1.b. Follow standard recipe

### 2. Prepare seasonal bakery products.

#### Linked Program Outcomes

Demonstrate Baking skills and pastry skills

#### Assessment Strategies

2.1. Follow standard recipe

2.2. Product is uniform in shape

#### Criteria

*Your performance will be successful when:*

- 2.1. you weigh ingredients with 100% accuracy
- 2.2. you follow safety and sanitation procedures
- 2.3. you mix ingredients according to the recipe
- 2.4. you portion seasonal bakery products according to the recipe
- 2.5. you bake seasonal bakery products to doneness
- 2.6. you complete own share of tasks necessary when working in a group
- 2.7. you finish seasonal bakery products within the allotted time stated in the class performance checklist
- 2.8. seasonal bakery products pass the taste test performed in the lab
- 2.9. seasonal bakery products are of uniform consistency as stated in the class performance checklist
- 2.10. seasonal bakery products are stored properly to prevent spoilage

#### Learning Objectives

- 2.a. Produce a variety of seasonal bakery
- 2.b. Follow standardized recipes

### 3. Demonstrate how to prepare a variety of yeast products.

#### Linked Program Outcomes

Demonstrate Baking skills and pastry skills

#### Assessment Strategies

3.1. Product

## Criteria

*Your performance will be successful when:*

- 3.1. you weigh ingredients with 100% accuracy
- 3.2. you portion yeast products according to the recipe
- 3.3. you follow safety and sanitation procedures
- 3.4. you mix ingredients according to the recipe
- 3.5. yeast products are uniform consistency as stated in the class performance checklist
- 3.6. you complete own share of tasks necessary when working in a group

## Learning Objectives

- 3.a. Produce a variety of 4 rolls
- 3.b. Follow standard recipe

## 4. Demonstrate how to condition a laminated dough.

### Linked Career Essentials

Technological Competency

### Linked Program Outcomes

Demonstrate Baking skills and pastry skills

Apply principles of safety and sanitation in food service operations

Apply principles of nutrition

Analyze food service financial information

### Assessment Strategies

- 4.1. Performance

## Criteria

*Your performance will be successful when:*

- 4.1. you weigh the ingredients with 100% accuracy
- 4.2. you follow safety and sanitation procedures
- 4.3. you mix ingredients according to the recipe
- 4.4. you spot in fat according to the recipe
- 4.5. you give the dough a 3-fold or a 4-fold
- 4.6. laminated products are uniform consistency as stated in the class performance checklist
- 4.7. laminated products are stored properly to prevent spoilage
- 4.8. you complete own share of tasks necessary when working in a group

## Learning Objectives

- 4.a. Create a danish pastry from the dough
- 4.b. Follow a standard recipe

## 5. Produce a variety of pastries.

### Linked Program Outcomes

Demonstrate Baking skills and pastry skills

Apply principles of safety and sanitation in food service operations

Apply principles of nutrition

Analyze food service financial information

### Assessment Strategies

- 5.1. Project

## Criteria

*Your performance will be successful when:*

- 5.1. you weigh pastries with 100% accuracy
- 5.2. you hand shape a variety of pastries
- 5.3. you follow safety and sanitation procedures
- 5.4. pastries are uniform consistency as stated in the class performance checklist
- 5.5. pastries are stored properly to prevent spoilage
- 5.6. you complete own share of tasks necessary when working in a group

### **Learning Objectives**

- 5.a. Assemble 6 different shapes of pastries
- 5.b. Follow a standard recipe

## **6. Demonstrate how to bake a variety of pastries.**

### **Linked Program Outcomes**

Demonstrate Baking skills and pastry skills  
Apply principles of safety and sanitation in food service operations  
Apply principles of nutrition  
Analyze food service financial information

### **Assessment Strategies**

- 6.1. On-the-job Performance

### **Criteria**

*Your performance will be successful when:*

- 6.1. you bake pastries with 100% accuracy
- 6.2. you bake pastries to doneness
- 6.3. pastries are uniform in color
- 6.4. pastries pass the taste test performed in the lab
- 6.5. you follow safety and sanitation procedures
- 6.6. pastries are stored properly to prevent spoilage
- 6.7. you complete own share of tasks necessary when working in a group

### **Learning Objectives**

- 6.a. Coordinate the correct temperature for each product
- 6.b. Determine when the pastries are finished baking

## **7. Demonstrate how to prepare a variety of creams.**

### **Linked Career Essentials**

Technological Competency

### **Linked Program Outcomes**

Apply principles of safety and sanitation in food service operations  
Apply principles of nutrition  
Analyze food service financial information

### **Assessment Strategies**

- 7.1. in the production of creams
- 7.2. following a standardized recipe
- 7.3. using commercial restaurant baking equipment

### **Criteria**

*Your performance will be successful when:*

- 7.1. you weigh ingredients with 100% accuracy
- 7.2. you mix ingredients according to the recipe
- 7.3. you portion creams according to the recipe
- 7.4. you produce each cream variety within the allotted time stated in the class performance checklist
- 7.5. you follow safety and sanitation procedures
- 7.6. creams pass the taste test performed in the lab class
- 7.7. creams are of uniform appearance and consistency as stated in the class performance checklist
- 7.8. creams are stored properly to prevent contamination
- 7.9. you complete own share of tasks necessary when working in a group

### **Learning Objectives**

- 7.a. Coordinate the correct temperature for creams
- 7.b. Produce a cold cream

## **8. Demonstrate how to mix a variety of tarts.**

### **Linked Program Outcomes**

Demonstrate Baking skills and pastry skills  
Apply principles of safety and sanitation in food service operations  
Apply principles of nutrition  
Analyze food service financial information

### **Assessment Strategies**

8.1. Demonstration

#### **Criteria**

*Your performance will be successful when:*

- 8.1. you weigh the ingredients with 100% accuracy
- 8.2. you mix ingredients according to the recipe
- 8.3. you follow safety and sanitation procedures
- 8.4. tarts are uniform consistency as stated in the class performance checklist
- 8.5. tarts are stored properly to prevent spoilage
- 8.6. you complete own share of tasks necessary when working in a group

#### **Learning Objectives**

- 8.a. Choose the correct ingredients
- 8.b. Follow the recipes directions

## **9. Produce a variety of tarts.**

### **Linked Program Outcomes**

Demonstrate Baking skills and pastry skills  
Apply principles of safety and sanitation in food service operations  
Apply principles of nutrition  
Analyze food service financial information

### **Assessment Strategies**

9.1. Performance

#### **Criteria**

*Your performance will be successful when:*

- 9.1. you bake tarts with 100% accuracy
- 9.2. tarts are uniform in color
- 9.3. you bake tarts to doneness
- 9.4. you follow safety and sanitation procedures
- 9.5. you finish various types of tarts within the allotted time stated in the class performance checklist
- 9.6. tarts pass the taste test performed in the lab
- 9.7. tarts are stored properly to prevent spoilage
- 9.8. you complete own share of tasks necessary when working in a group

#### **Learning Objectives**

- 9.a. Create a variety of different tarts
- 9.b. Follow the recipe directions

## **10. Produce a variety of baked cookies.**

### **Linked Program Outcomes**

Demonstrate Baking skills and pastry skills  
Apply principles of safety and sanitation in food service operations  
Apply principles of nutrition

### **Assessment Strategies**

10.1. Product

#### **Criteria**

*Your performance will be successful when:*

- 10.1. you bake cookies with 100% accuracy
- 10.2. cookies are uniform in color
- 10.3. you bake cookies to doneness according to the recipes
- 10.4. you produce cookies within the allotted time stated in the class performance checklist

- 10.5. cookies pass the taste test performed in the lab
- 10.6. cookies are stored properly to prevent staleness
- 10.7. you follow safety and sanitation procedures
- 10.8. you complete own share of tasks necessary when working in a group

**Learning Objectives**

- 10.a. Manufacture 4 varieties of cookies
- 10.b. Follow standard recipe