

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 1063
COURSE TITLE:	Baking
PREREQUISITE(S):	FOS 1201
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	8
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	2
Laboratory:	6
Other _____:	
FACULTY WORKLOAD POINTS:	6.2
STANDARDIZED CLASS SIZE ALLOCATION:	20 Lecture, 12 Lab

CATALOG COURSE DESCRIPTION:

Students will acquire knowledge of the composition and properties of baking ingredients. They will utilize the proper equipment and tools, and standardized recipes to prepare yeast breads, rolls, pastries and cakes in the food service laboratory. The instructor will evaluate the products prepared by established food service standards.

SUGGESTED TEXT(S):	<u>On Baking</u> : Textbook (W-cd), Labensky, Pearson Education, Latest Edition
IMPLEMENTATION DATE:	November 14, 1987
REVIEW OR MODIFICATION DATE:	Fall Term, 1990 Fall Term, 2002 (20031) Fall Term, 2003 (20041) Fall Term, 2006 (20071) (was FSS 1246) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Baking as a Career A. Qualifications B. Employment Possibilities	2
II. Sanitation and Safety A. Hygiene and Appearance B. Food Handling Techniques C. Pest Control D. Cleaning and Sanitizing E. Safety and Fire Prevention F. Fire Emergency Procedures	6
III. Tools and Equipment A. Uses for Equipment B. Operation and Cleaning	4
IV. Weights, Measures, and Terminology A. Weighing and Measuring Ingredients B. Measurement and Weight Equivalents C. Abbreviations D. Baking Terms	4
V. General Math for Baking A. Increasing and Decreasing Recipes B. Mathematic Procedures	4
VI. Baking Ingredients A. Analysis of Flours B. Functions of Eggs C. Functions of Milk D. Sweetening Agents E. Functions of Fats F. Analysis of Leavening Agents G. Flavoring Ingredients	4

COURSE TOPICS (CONTINUED)		CONTACT HOURS <u>PER TOPIC</u>
VII.	Yeast-Made Products	8
	<ul style="list-style-type: none"> A. Varieties of Products B. Production States C. Mixing Methods D. Conditions for Fermentation E. Causes of Faults F. Preparation of Products 	
VIII.	Quick Breads	6
	<ul style="list-style-type: none"> A. Varieties of Quick Breads B. Production Techniques 	
IX.	Cakes and Icings	14
	<ul style="list-style-type: none"> A. Classification of Cakes B. Mixing Methods C. Analysis of Faults D. Varieties of Icings E. Preparation Techniques F. Cake Decoration 	
X.	Cookies	12
	<ul style="list-style-type: none"> A. Types of Cookies B. Mixing Methods C. Analysis of Faults D. Petit Fours 	
XI.	Pies	16
	<ul style="list-style-type: none"> A. Types of Crusts B. Techniques of Crust Preparation C. Varieties of Fillings D. Principles of Preparing Fillings E. Meringue 	
XII.	Puddings and Sauces	16
	<ul style="list-style-type: none"> A. Varieties of Puddings B. Principles of Preparation C. Dessert Sauces 	

COURSE TOPICS (CONTINUED)

CONTACT HOURS
PER TOPIC

XIII. Assorted Pastries and Desserts

16

- A. Puff Paste Dough
- B. Cream Puff and Eclair Paste
- C. Specialty Desserts
- D. Candies and Sugar Novelties

XIV. Proficiency Evaluation

8

After instruction, the student will be able to:

1. Use basic principles, methods, and techniques in the preparation and evaluation of baked products.
2. Use and care for baking food preparation equipment.
3. Use safe and sanitary practices in baking preparations.
4. Analyze functions of baking ingredients and make appropriate selections.

PROGRAM TITLE: Culinary Management

COURSE TITLE: Baking

CIP NUMBER: 0620.040100 (AAS) 1620.040100 (AS)

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

19.0 DEMONSTRATE METHODS OF COOKING-- The student will be able to:

- 19.06 Prepare baked foods.
- 19.05.01 Follow basic baking principles.
- 19.05.02 Follow the recipe specifically.
- 19.05.03 Prepare and bake non-yeast dough products.
- 19.05.04 Prepare and bake yeast dough products.
- 19.05.05 Decorate bakery products.
- 19.05.06 Prepare desserts.

