

**Mercer County Community College**  
**Hotel, Restaurant and Institution Management**

<b>Course Outline</b>	HOS 218
<b>Course Title</b>	Baking II
<b>Credits</b>	3
<b>Division</b>	Business and STEM
<b>Prerequisites</b>	HOS 111, HOS 118, HOS 217
<b>Room</b>	ES110 for laboratory
<b>Revised</b>	<b>Spring 2019</b>
<b>Required Texts</b>	On Baking, 5th Edition, Sarah R. Labensky 2016

**Course Description**

The focus for this class will be the intermediate principles and procedure for preparing baked goods, pastries and desserts. Emphasis will continue to be on producing quality baked goods through our development of manual skills and equipment use. This is a valuable asset for working in a small pastry shop, bakery, restaurant or hotel. This class is an excellent foundation for further study and training in pastry arts.

**Outcome Competencies**

- Use of safe and sanitary methods for bake shop production
- Understanding the fundamentals for industry standards of baked goods
  1. An understanding of the selection of ingredients necessary to produce quality goods.
  2. An understanding of the formulas used in commercial bakeshops.
  3. An understanding of proper mixing methods, baking techniques, assembly and presentation of baked goods.
- Demonstrate the ability to evaluate products in terms of flavor, aroma, appearance and texture.
- Demonstrate techniques in making specialized and unique dessert and bakery products, including but not limited to: choux pastry, genoise, tortes, petit fours, bavarians, mousses, brioche, laminated Danish pastries, ice cream

**Method of Instruction**

Two components will make up the instruction of this class. The first, lecture, will be one 50 minute session per week. During this time, we will discuss information that is pertinent to the production of baked goods for that class, as well as other issues pertaining to pastry and baking. The second, laboratory, will consist of one 4 hour session per week. During this time, we will use the formulas and ingredients to prepare the weekly assignment.

**Student Evaluations**

- Class participation 10%
- Quizzes 10%
- Projects 10%
- Lab 40%
- Midterm written and practical exams 15%
- Final written and practical exams 15%

### **Attendance**

**All classes are mandatory. Ten points will be deducted for each class missed up to thirty points or three classes. Any student who misses three classes will not complete the class. All classes will start on time. Three late arrivals will count for one missed class.**

### **Proper Uniform**

- All students must be in full uniform by the second class.
- If a student is not in complete uniform by the second class or at any time when required, to be in uniform, the student would have five points deducted for each occurrence. The instructor reserves the right to dismiss anyone from class not in the proper uniform
- Students must be in uniform for both lecture and laboratory sessions.

### **Laboratory Notice**

Personal hygiene is extremely important in the culinary environment; therefore all students:

- Will be required to wear a clean uniform
- Will be personally odor free
- Will have clean fingernails –no nail polish or acrylics
- Will have hair tied back and under a cap
- Will not wear jewelry on the hands or wrists except for a wedding band
- Will not come to class ill

Any student with open sores or wounds must wear bandages and plastic protective gloves throughout the entire lab session.

**Courtesy and respect will be required at all times.**

### **Laboratory Supplies**

- Each student is required to bring a plastic coated binder or folder to hold recipes, handouts, notes and other information that is required to complete assignments, a pen for taking notes, a sharpie marker, a pocket thermometer.
- Required uniform for all lecture and lab sessions:
  - White chef jacket
  - Black/white checked pants
  - White chef hat or bakers cap
  - White bib apron
  - Non-slip sole shoes (no sandals)
  - Two side towels

**Please remember to be in uniform by the second scheduled class of the semester, that you must be in uniform for every class and to bring required texts to all classes.**

**Any student who knowingly represents the work of others as his/her own, uses, obtains unauthorized assistance in the execution of any academic work, or gives fraudulent assistance to another student is guilty of cheating. Consequences for any violations are dealt with in accordance to the college's policies.**

### Reasonable Accommodations for Students with Documented Disabilities

Mercer County Community College is committed to supporting all students in their academic and co-curricular endeavors. Each semester, a significant number of students document disabilities, which may require learning, sight, hearing, manual, speech or mobility accommodations to ensure access to academic and co-curricular activities. The college provides services and reasonable accommodations to all students who need and have a legal entitlement to such accommodations.

It will be the student's responsibility to arrange an accommodation. If you are a student with a disability or special need, please advise me within the first 2 weeks of the course so that appropriate accommodations can be made.

The instructor reserves the right to amend this syllabus as necessary during the course of the semester due to class cancellations, class needs, etc. Unless otherwise announced, the class activities listed above will be carried out in accordance with this syllabus.

## Baking II

### Class 1

#### Lecture:

- Course requirements
- Safety and Sanitation
- Bake Shop Equipment
- Review of equipment
- Pate a Choux, Pastry Cream, Diplomat Cream

**Homework: Read Ch 13, review & prepare recipe notes for next time**

#### Lab:

- Pate a choux p. 408 (1/2 recipe),
- Paris Brest p.419
- Pastry Cream p. 492

### Class 2

#### Lecture:

- Cake Bases Chapter 13

**Homework: Read Ch 17, study guide ch 17, review & prepare recipe notes for next time**

#### Lab:

- Classic Spongecake p. 442
- Chocolate Spongecake p.442

### Class 3

#### Lecture:

- Sponge Cakes Chapter 13

**Homework: study for quiz, review & prepare recipe notes for next time**

#### Demo:

- Genoise

#### Lab:

- Vanilla Genoise p.440
- Chocolate Genoise p.440
- German Chocolate Cake p. 473 (hold for Tuesday)

### Class 4

**QUIZ 1 (pate a choux, spongecake, genoise, diplomat & pastry cream, etc.)**

#### Lecture:

- Specialty Cakes, Gateaux, Tortes Chapter 17

**Homework: Review Chapter 11, Tarts; review & prepare recipe notes for next time**

#### Demo:

- Assembly of German Chocolate Cake

#### Lab:

- Chocolate Lava Cakes p. 616

**Class 5**

**Lecture:**

- Coconut Pecan Icing p. 473
- Tarts chapter 11

**Homework: Read Ch 18, study guide ch 18; review & prepare recipe notes for next time**

**Lab:**

- Lemon Curd Tart, pg 394
- Lemon Curd, pg 493
- Coconut Almond Tart Dough, 1/3 recipe=600g per student, pg 383
- Italian Meringue, 1/2 recipe = 345g per student, pg 413
- 300 g tart dough per tart; use extra tart dough to make cookies, etc.

**Class 6**

**Lecture:**

- Petit Fours Chapter 18

**Homework: study for quiz; review & prepare recipe notes for next time**

**Demo:**

- Icing Petit Fours

**Lab:**

- Joconde Spongecake p. 605
- Crème Fondant

**Class 7**

**QUIZ 2 (tarts, curds, meringues, petit fours, etc.)**

**PROJECT 1 ASSIGNED (Costing Assignment)**

**Using a dessert recipe of your choice, determine:**

- the food cost for the full batch
- how many servings the full batch makes
- the food cost per serving
- the retail price per serving

**Lecture:**

- Recipe costing

**Homework: study for Midterm, review & prepare recipe notes for Practical Exam**

**Lab:**

- Vanilla Spongecake pg 478 (1 full sheet per student), freeze for class 10

## **Class 8**

**(Written Midterm at Testing Center this week)**

### **Practical Midterm**

- Lemon Curd Tart pg 394
- Lemon Curd, pg 493
- Coconut Almond Tart Dough, make 1/3 recipe=600g, pg 383, use 300g for tart shell
- Italian Meringue, ½ recipe: 300-350g per tart, pg 413

**Homework: Read Frozen Desserts Ch 15, study guide ch 15, review & prepare recipe notes for next time, Project 1 due next time**

## **Class 9**

### **PROJECT 1 DUE (Costing Assignment)**

#### **Lecture:**

- Frozen Desserts Ch 15

**Homework: read/ review Ch 14 Bavarians, Mousses, Jocondes, review & prepare recipe notes for next time**

#### **Demo:**

- Paco-Jet, Ice Cream Maker

#### **Lab:**

- Ice Cream Base, pg 545
- Orange Scented Chocolate Souffles, pg 500 ¼ recipe per student

## **Class 10**

### **PROJECT 2 ASSIGNED (baked item critique)**

**Go to a bakery and purchase a dessert item.**

**In a written report, evaluate:**

- |                  |                       |
|------------------|-----------------------|
| • Flavor & Taste | • Presentation        |
| • Texture        | • Price               |
| • Aroma          | • Hospitality/Service |
| • Display        |                       |

#### **Lecture:**

- Bavarian and Mousses, Joconde Chapter 14

**Homework: study for quiz, review & prepare recipe notes for next time**

#### **Demo:**

- Bavarian- make

#### **Lab:**

- Raspberry Bavarian- handout
- Mocha Torte (using sheet cake from week 7) p. 603
- Chocolate Spongecake p. 442 (hold/freeze for next class)

## **Class 11**

### **QUIZ 3 (Bavarians, Mousses, Ice Cream)**

**Homework: Read Ch 8, ch 8 study guide, review & prepare recipe notes for next time, Project 2 due next time**

**Demo:**

- Chocolate Mousse

**Lab:**

- Chocolate Mousse p.506
- Chocolate glaze p.456

**Class 12**

**PROJECT 2 DUE (baked item critique)**

**Lecture:**

- Enriched Yeast Breads Chapter 8

**Homework: read ch 9, ch 9 study guide, review & prepare recipe notes for next time**

**Lab:**

- Brioche p. 244
- Cinnamon Babka Twist Loaf p. 254

**Class 13**

**Lecture:**

- Sweet dough/Laminated Dough Chapter 9

**Homework: study for quiz next time, read ch 16, ch 16 study guide, review & prepare recipe notes for next time**

**Lab:**

- Danish Pastry Dough p. 290 (shape into pinwheels)  
Danish Fillings

**Class 14**

**QUIZ 4 (brioche, laminated breads)**

**Lecture:**

- Special Needs Baking Chapter 16

**Homework: study for Final Written Exam, review & prepare recipe notes for Final Practical Exam next time**

**Lab:**

- Gluten Free Brownies, pg 593
- Lactose Free Crème Brulee pg 597

**Class 15**

**Final written exam at Testing Center**

**FINAL PRACTICAL EXAM: Recipe(s) TBD by instructor**