

2011.47

University of Hawaii Maui College  
Course Outline and CAR

Author(s): Teresa Shurilla

Department: Business/Hospitality

Date submitted to Curriculum Committee:

Type of action:

- Addition:*
- regular
  - other; specify:

- Modification:*
- alpha/number
  - title
  - credits
  - description
  - pre-requisite
  - co-requisite
  - recommended prep
  - other; specify: SLO's

Course:

- 1. Alpha: CULN
- 2. Number: 150
- 3. Title: Fundamentals of Baking
- 4. Credits: 4 per week
- 5. Contact Hours/Type: 2 hrs. lect. 6 hrs. lab

Existing course, if different from above:

Alpha: \_\_\_\_\_ Number: \_\_\_\_\_

Title: \_\_\_\_\_

Credits: credits \_\_\_\_\_ Contact Hours/Type \_\_\_\_\_

6. Course Description:

Studies the uses of bakery tools, equipment, materials, and recipes. Provides practical experience in working basic hotel and restaurant bakery stations. Involves quality production of bakery goods, pastries and desserts.

7. Pre-requisites: CULN 111 and 112, both with grade C or better, or concurrent

Pre-requisite may be waived by consent  yes  no

8. Co-requisites: N/A

9. Recommended Preparation: N/A

10. Cross-list: N/A

11. Reason for this curriculum action:

To realign this course in terms of the American Culinary Foundation Education Foundation Accrediting Commission (ACFEFAC) competencies for degree programs.

Course is taught at another UH campus:

no Explain why this course is proposed for UHMC:

yes, specify college(s), course, alpha, and number where same or similar course is taught: HCC CULN 150 (4), KAUCC CULN 150 (5), LCC CULN 150 (5), KCC CULN 150 (5)

12. Proposed term of first offering: Fall semester of 2012 year  
5-year Review Date 2017

13. Grading: Standard (Letter, Cr/NCr, Audit) Explain, if not Standard grading:

14. Is this course repeatable for credit?  no  yes; maximum is \_\_\_\_\_ credit or  unlimited.

*Many previous course outlines have SLOs and what are now called Competencies/Concepts/Issues/Skills combined in question number 6. In this form in number 15: SLOs are considered to be over arching "what the student will be able to do in the rest of life" type statements. In number 16: Competencies/Concepts/Issues/Skills are considered to be the more specific steps by which the SLOs are achieved.*

15. Student Learning Outcomes (SLOs). List one to four inclusive SLOs.

*Use roman numerals (I., II., III.) to designate SLOs..*

On successful completion of this course, students will be able to:

I. Identify and safely demonstrate individual culinary skills and practices necessary in the professional bakery with an emphasis on function and ID of ingredients and the different mixing methods involved in the process.

II. Identify, produce, and evaluate bakery products with emphasis on balancing proper flavors, seasoning, textures and using baking terminology, and pleasing visual presentation.

III. Identify and employ the use of standardized recipes, formulas and conversions, measurements, food cost formulas and baker's percentage.

IV. Identify and practice industry safety and sanitation standards including the safe handling and storage of food products and demonstrate good personal hygiene standards.

V. Define and demonstrate professionalism and teamwork and develop proper work habits and ethical behavior in the culinary workplace.

16. Competencies/Concepts/Issues/Skills. *Use lower case letters (a., b....zz) to designate competencies/concepts/issues/skills..*

On successful completion of this course, students will be able to:

- a. Define baking terms. (SLO: II)
- b. Identify equipment and utensils used in baking and proper use and care. (SLO: III)
- c. Demonstrate proper selection of equipment and and utensils for specific application. (SLO: III)
- d. Identify ingredients used in baking. (SLO: II)
- e. Demonstrate proper scaling and measurement techniques. (SLO: II, SLO: III)
- f. Apply basic math skill to recipe conversion. (SLO: III)
- g. Describe properties and list functions of various ingredients. (SLO: II)
- h. Define and describe the steps in the production of yeast-leavened breads. (SLO: I, SLO: III)
- i. Prepare a variety of yeast leavened breads. (SLO: I, SLO: II, SLO: IV)
- j. Evaluate the quality of yeast leavened breads. (SLO: I, SLO: II)
- k. Define and describe quick breads and mixing methods utilized to produce them. (SLO: I, SLO: II)
- l. Prepare and evaluate the quality of a variety of quick breads. (SLO: I, SLO: II, SLO: IV)
- m. Define and describe the various types of pies and tarts and the mixing methods utilized to produce them. (SLO: IV)
- n. Prepare a variety of pies and tarts. (SLO: II, SLO: V)
- o. Evaluate the quality of prepared pies and tarts. (SLO: I, SLO: V)
- p. Define and describe the variety of cookie types and the mixing methods utilized to produce them. (SLO: I, SLO: II)
- q. Produce a variety of cookies. (SLO: I, SLO: II)
- r. Evaluate the quality of prepared cookies. (SLO: I, SLO: II)
- s. Define and describe the variety of cake types and the mixing methods utilized to produce them. (SLO: I, SLO: II)
- t. Prepare a variety of cakes. (SLO: I, SLO:II, SLO: III)
- u. Evaluate the quality of prepared cakes. (SLO: II)
- v. Demonstrate basic icing and decorating techniques. (SLO: I-V)
- w. Evaluate the quality of iced and decorated cakes. (SLO: I, SLO: II)
- x. Define and describe the variety of laminated doughs. (SLO: I, SLO: II)
- y. Explain the process of laminated as it applies to doughs. (SLO: I, SLO II)
- z. Prepare a viariety of laminated products. (SLO: I-V)
- aa. Evaluate the quality of prepared laminated dough products. (SLO: I, SLO: II)
- bb. Define and describe pate choux, its uses, methods of preparation, baking and finishing. (SLO:I, SLO: II)
- cc. Prepare a variety of pate choux products. (SLO: I-V)
- dd. Evaluate the quality of prepared pate choux products. (SLO: II-V)
- ee. Define and describe meringues, its various types, uses, and methods of preparation. (SLO: I, SLO: II)
- ff. Prepare a variety of meringues. (SLO: II-V)
- gg. Evaluate the quality of prepared meringues. (SLO: I, SLO: II)
- hh. Define and describe creams, custards, puddings and related sauces. (SLO: I, SLO: II)
- ii. Describe the various types of uses of and preparation methods of various creams, custards, puddings and related sauces. (SLO: I, SLO: II)
- jj. Prepare a variety of creams, custards, puddings and related sauces. (SLO: II-V)

- kk. Evaluate the quality of prepared creams, custards, puddings and related sauces. (SLO: I, SLO II)
- ll. Define and describe the various types, uses, and methods of preparation of dessert sauces. (SLO: I, SLO: II)
- mm. Prepare a variety of dessert sauces. (SLO: II-V)
- nn. Evaluate the quality of prepared sauces. (SLO: I, SLO: II)
- oo. Discuss the application of mixes and other valued products. (SLO: I, SLO: II)
- pp. Define and describe a variety of fillings and toppings for pastries and baked goods. (SLO: I, SLO: II)
- qq. Discuss methods of preparation and finishing techniques for various fillings and toppings. (SLO: I, SLO: II)
- rr. Prepare a variety of fillings and toppings for pastries and baked goods. (SLO: II-V)
- ss. Demonstrate the presentations of baked goods and desserts. (SLO: I, SLO: II)
- tt. Evaluate the quality of presentations of baked goods and desserts. (SLO: I, SLO: II)
- uu. Discuss nutritional concerns as they apply to baking. (SLO: I, SLO: II)
- vv. Discuss the recipe modification to create more nutritionally beneficial baked goods and desserts. (SLO: I, SLO: II)

17. Suggested Course Content and Approximate Time Spent on Each Topic

*Linked to #15: Student Learning Outcomes and #16: Competencies/Concepts/Issues/Skills*

1/2 Week Introduction & Orientation to the Bakeshop (SLO: I-V), ( a,b,d,e,f,uu,vv)  
 History of Baking and Baking Terms (SLO: II), (g,h,m,s,bb,ee,ii)  
 Standard Weights, Measurements and Scaling (SLO: III), (c,e,f,g)  
 Equipment Safety Check (SLO: IV), (b,c,e)  
 Sanitation Review (SLO: I-V) (a-g, oo, uu, vv)

1 Week Quick Breads & Three Mixing Methods (SLO: I, SLO: III, SLO: IV), (k, l)

1 Week Yeast Doughs: Basic Bread Doughs, Danish and Laminated Croissant Dough (SLO: I, SLO: III, SLO: IV), (g, h, i, j, k)

1/4 Week Pate Choux and Puff Pastry: Choux Paste and Laminated Puff Pastry (SLO: I, SLO: III, SLO: IV), (x, y, z, aa, bb, cc, dd)

1 Weeks Pies and Tarts (SLO: I, SLO: III, SLO: IV), (m, n, o)

1/4 Weeks Custards, Icings, Sauces (SLO: I, SLO: III, SLO: IV), (hh, ii, jj, kk, ll, mm, nn)

1/4 Week Merigues: Three Types (SLO: I-V) (ee, ff, gg)

1/2 Week Cakes: Basic Decorating and Piping Work (SLO: I, SLO: III, SLO: IV), (s, t, u, v, w)

1/4 Week Cookies, Healthful Baking Techniques and Ingredient Modification (SLO: I-V) (a,b,c, e, f, p, q, r, uu, vv)

18. Suggested Course Requirements and Evaluation

*Linked to #15. Student Learning Outcomes and #16: Competencies/Concepts/Issues/Skills*  
Specific course requirements are at the discretion of the instructor at the time the course is being offered. Suggested requirements might include, but are not limited to:

- 10-40% Written quizzes, midterm(s), and/or a final exam covering lectures, discussions, media presentations, lab activities, field trips, guest speakers, and reading assignments. (SLO: I-V), (a-vv)

5-30% Lab practical exams and product identification (SLO: II, SLO: III, SLO: IV, SLO: V), (a-vv)

5-20% Reading related articles and/or watching or attending programs about related issues in the media (including newspapers, video, magazines, journals, lectures, web-based materials, etc.) and writing summaries and reactions. (SLO: II, SLO: IV, SLO: V), (a,b,d,g,n,j,k,m,o,p,r,s,u,w,x,y,aa,bb,dd,ee,gg,nn)

20-50% Laboratory and field skills (SLO: I, SLO: II, SLO: III), (c,e,i,l,n,q,t,v,z,cc,ff,jj)

5-40% Projects, reports and/or service learning (SLO: I, SLO: II), (a,b,d,f,g,h,j,k,o,p,v,r,s,u,w,x,y,aa,bb,dd,ee,gg,hh,ii)

5-10% Punctuality, attendance, and participation (SLO: V), (a-vv)

19. College-wide academic student learner outcomes (CASLOs) this course supports: (mark all that apply)

- Written Communications
- Quantitative Reasoning
- Information Retrieval and Technology
- Oral Communication
- Critical Reasoning
- Creativity

If this course supports one or more CASLO, then either complete the Assessment of Intended Student Learning Outcomes Standards (CCOWIQ) Grid (see Curriculum Committee website for grid form and submit it with this form) OR in the box following explain briefly how this course supports the particular CASLO or CASLOs:

20. Using the program student learning outcomes (PLOs) for the main program of which this course is a part, list only those PLOs this course supports:

PLO: 1. Apply principles and concepts of quality food procurement, food and baking preparation and cost controls, service, and proper use of tools and equipment to produce and serve a variety of professional food items.

PLO: 2. Apply the basic principles of culinary service, organization, sanitation and safety in a foodservice operation to maintain the optimum health of the consumer

PLO: 3. Demonstrate skills in various areas of the culinary hierarchy: human relations, leadership and personnel management, ethical decision making.

PLO: 4. Discuss the standards of restaurant regulations involving liquor protocol and health and safety regulations

PLO: 5. Practice standards in behavior, ethics, grooming and dress appropriate to culinary industry professionals.

PLO:

PLO:

21. No question. Question 21 will be part of the process used in Curriculum Central.

22. Method(s) of delivery appropriate for this course: *(mark all that apply)*

Traditional    HITS/Interactive TV    Cable TV    Online    Hybrid  
 Other, explain:

23. Text and Materials, Reference Materials, and Auxiliary Materials

Appropriate text(s) and materials will be chosen at the time the course is offered from those currently available in the field. Examples include: "Professional Baking" by Wayne Gisslen, John Wiley and Sons

Appropriate reference materials will be chosen at the time the course is offered from those currently available in the field. Examples include:

Appropriate auxiliary materials will be chosen at the time the course is offered from those currently available in the field. Examples include: DVD Cyril Hitz presents: Bread Art

24. Maximum enrollment: 15 Rationale, if less than 35: Safety, equipment, space and supervision

25. Course is restricted to particular room type:  no    yes; explain: Bakeshop

26. Special scheduling considerations:    no    yes; explain: coincide with culinary scheduling needs.

27. Special instructional resources (*personnel, supplies, etc.*) required:

no    yes; explain: Bakery instructional ingredients

28. Special student fees required:  no    yes; explain: Proposed CULN Student lab fee

29. Function/Designation: Mark all that apply.

AA\* First Category LE - Elective      Second Category, if appropriate Category  
 Fulfills Hawaii Emphasis (HI) Graduation Requirement

AS Program    Category    List Additional Programs and Category:

AAS Culinary Arts - Culinary Arts PR - Program Requirement    List Additional Programs and Category: Culinary Arts Baking

BAS Program    Category    List Additional Programs and Category:

Developmental/Remedial                       Other/Additional: Explain:

*\* Submit the appropriate form(s) to have the course placed in the requested category(ies) to both the Curriculum Committee and the Liberal Arts/AA Program Chair. If the course satisfies category I: Foundations/Skills: Foundations I or II, it needs to be submitted to the Foundations Board. If a course needs a diversity designation, it needs to be submitted to the Diversity Board. If a course needs a Hawaii/ Asia/ Pacific designation, it needs to be submitted to the HAPS board. See your Department Representative, the Curriculum Chair, or the Liberal Arts/AA Coordinator for information.*

30. Course  increases  decreases  makes no change to number of credits required for program(s) affected by this action. Explain, if necessary:

31. Course is:

Not appropriate for articulation.

Appropriate\* for articulation as a general education course at:

UHCC     UH Manoa     UH Hilo     UHWO

Previously articulated\* as a general education course at:

UHCC     UH Manoa     UH Hilo     UHWO

*\*Submit Course Articulation Form(available on the Curriculum Committee website) if course is already articulated, or is appropriate for articulation, as a general education (100-, 200-level) course. Check Curriculum Committee website under UH Courses for articulation sites.*

Standardized and/or appropriate for articulation by PCC or other UH system agreement at:

UHCC     UH Manoa     UH Hilo     UHWO    Explain:

Appropriate for articulation or has previously been articulated to a specific department or institution:  UHCC     UH Manoa     UH Hilo     UHWO     Outside UH system Explain:

This course outline is standardized and/or the result of a community college or system-wide agreement. Name of the responsible committee/group: PCC

32. List catalog used and then degrees, certificates, prerequisites, and catalog sections and their page numbers affected by this proposal: 2011-2012 UHMC General Catalog, CO, CC, CA, AAS; Certificate and Degrees, 46,47; Course Descriptions, pg. 106, 107.

33. Additional Information (*add additional pages if needed*):



University of Hawaii Maui College  
Course Outline and CAR Signature Page

Lorena Shumiller 10/13/2011  
Proposed by: Author or Program Coordinator Date

Lowell Pez 10/13/11  
Checked by Department Representative to Curriculum Committee Date

Cynthia Pascual 10/13/11  
Requested by Department: Department Chair Date

m. Brock 11-2-11  
Recommended by: Curriculum Chair Date

Yvonne H. 2-1-12  
Approved by Academic Senate: Academic Senate Chair Date

[Signature] 2-3-12  
Endorsed by: Chief Academic Officer Date

[Signature] 2/12/12  
Course Approved by: Chancellor Date