

2011.50

University of Hawaii Maui College Course Outline and CAR

Author(s): Teresa Shurilla

Department: Business/Hospitality

Date submitted to Curriculum Committee:

Type of action:

- | | | | |
|--|---|---|--|
| <i>Addition:</i> | | <i>Modification:</i> | |
| <input type="checkbox"/> regular | <input type="checkbox"/> alpha/number | <input type="checkbox"/> pre-requisite | |
| <input type="checkbox"/> other; specify: | <input type="checkbox"/> title | <input type="checkbox"/> co-requisite | |
| | <input checked="" type="checkbox"/> credits | <input type="checkbox"/> recommended prep | |
| | <input checked="" type="checkbox"/> description | <input type="checkbox"/> other; specify: | |

Course:

- | | |
|--------------------------------|---|
| 1. Alpha: CULN | 2. Number:250 |
| 3. Title: Advanced Baking I | |
| 4. Credits: 5
lab per week. | 5. Contact Hours/Type: 2 hrs. lecture; 9 hrs. |

Existing course, if different from above:

- | | |
|--------------------------|---|
| Alpha: CULN | Number:250 |
| Title: Advanced Baking I | |
| Credits: 4
lab | Contact Hours/Type 2 hrs. lecture; 6 hrs. |

6. Course Description:

Develops skills used in the production of more advanced baked pastry and confectionary products: especially chocolates, candies and decorated specialties which include, speciality cakes and artisan bread.

7. Pre-requisites: CULN 150 with grade C or better.

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: LCC CULN 250 (2), HCC CULN 252, Patisserie (4), KCC CULN 252, Patisserie, (5), CULN 252, Confiserie, (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. Prepare a variety of advanced baking products, wedding cakes and chocolates.
- II. Demonstrate ability to create decorated specialties using advanced techniques.
- III. Analyze and compare all products using industry standards in order to assess and evaluate cost control issues in the bakeshop.
- IV. Demonstrate proficiency in specialized bakery equipment and tools.
- V. Classify, evaluate and discuss the more advanced techniques and complex preparations of pastry, confections and dessert products.

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. Develop advanced decorating and finishing techniques for cakes. (SLO:I, SLO: II, SLO: V)
- b. Assemble, plan and design a wedding or specialty cake using flower making techniques, basic airbrush, color combinations, and simple design approaches. (SLO: I-V)
- c. Evaluate the quality of decorated cakes. (SLO: III)

- d. Discuss methods of preparation for pastillage and royal icing. (SLO: V)
- e. Compose a pastillage showpiece using hand-painting techniques illustrated in class to finish off a piece for buffet presentation. (SLO: I, SLO: II, SLO: IV)
- f. Define and describe the various types of chocolate. (SLO: III)
- g. Temper chocolate (SLO: I, SLO: II, SLO: IV)
- h. Prepare and identify chocolate confections and chocolate display pieces. (SLO: I-V)
- i. Prepare and describe the steps in production of more complex artisan breads using fresh yeast and a natural wild starter. (SLO: I-V)
- j. Evaluate the quality of natural yeast leavened breads. (SLO: III)
- k. Prepare breads: show breads, brioches, international breads, braided, festive, holiday and other fancy breads. (SLO: I-V)
- l. Define and describe the variety of laminated doughs. (SLO: III)
- m. Explain the process of lamination as it applies to dough's and prepare a variety of laminated dough products. (SLO: III)
- n. Prepare and evaluate a variety of pate a choux products. (SLO: I-V)
- o. Prepare and describe the production of advanced cookies common and fancy, petit fours, and confections. (SLO: I-V)
- p. Evaluate the quality of production of advanced cookies, petit fours and confections. (SLO: III)
- q. Discuss the importance of proper work habits, attitudes, teamwork and professionalism within the food service operation. (SLO:IV).
- r. Demonstrate good personal hygiene, safety, sanitation, and health habits in a laboratory setting. (SLO: IV)

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

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

- 1 Week Review of weights and measurements (SLO: III, SLO: IV), (a-r)
 - Review of Bakers Percentage and Cost Control (SLO: III, SLO: IV), (p)
 - Review of Safety and Sanitation (SLO: III), (p,q,r)
 - Introduction to Advanced Baking and Decorating Techniques (SLO: I, SLO: II, SLO: IV, SLO: V), (a,b,c,d,h,i)
- 3 Weeks Advanced Cake and Decorating Techniques (SLO: I-V) (a,b,c,l,m,n) :
Wedding Cakes, Speciality Cakes, and Pastries
- 3 Weeks Chocolates (SLO: I-V) (f,g,h): Decoration and Tempering
- 3 Weeks Advanced Breads (SLO: I-IV) (i,j,k): Artisan Breads Sourdoughs and Bread Showpieces
- 2 Weeks Pastries made with Pate Choux and Puff Pastry: (SLO: I-V) (l,m,n)
- 1 Weeks Pastillage and beginning Sugar Decoration (SLO: II, SLO: IV) (d,e)

2 Weeks Petit Fours, Advanced Cookies and Confections (SLO: II, SLO: IV, SLO: V)
(o,p)

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:

- 28% Attendance, Participation, and Teamwork: a maximum of 5 points will be awarded on a daily basis to those students who are in proper attendance, are attentive, show comprehension and participate appropriately. Lab appraisals will reflect the student's ability to demonstrate organizational skills, proper safety and sanitation procedures, ability to be receptive to instruction and correction, display initiative, and show courtesy for classmates and/or group partners. (SLO: I-V) (a-r)

15% Quizzes and Tests will be worth a total of 15 points each for a total of 120 points. (SLO: I-V) (a-r)

12% Homework will be worth a total of 10 points and a total of 100 points (SLO: III, SLO: V), (b,c,d,f,j,l,m,n,o,p,q)

12% Mid-Term Exam will be worth a total of 100 points. (SLO: I-V) (a-r)

12% Wedding Cake Project (SLO: I, SLO: II, SLO: IV), (a,b,c,d,e)

12% The History and Pastry Presentation (SLO: III, SLO: V), (l,m,o,p,q,r)

12% Written Final Exam will be worth 100 points (SLO: I-V) (a-r)

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: "Advanced Bread and Pastry, A Professional Approach", Delmar Cengage Learning

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 Ciril Hitz Advanced Breads Sculptures, Ewald Notter Chocolate Video Series

24. Maximum enrollment: 15 Rationale, if less than 35: Safety, Space, Equipment, Supervision, Liability

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

26. Special scheduling considerations: no yes; explain: Production constraints

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

no yes; explain: Speciality Bakeshop 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 - Baking PR - Program Requirement List Additional Programs and Category:

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:

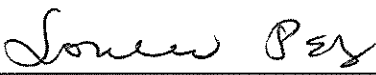
This course outline is standardized and/or the result of a community college or system-wide agreement. Name of the responsible committee/group: PCC


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*):

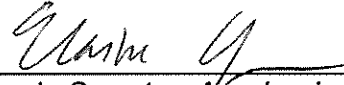
University of Hawaii Maui College
Course Outline and CAR Signature Page

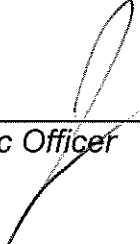

Proposed by: Author or Program Coordinator 10/13/2011
Date



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


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


Recommended by: Curriculum Chair 11-21-11
Date


Approved by Academic Senate: Academic Senate Chair 2-1-12
Date


Endorsed by: Chief Academic Officer 2-3-12
Date


Course Approved by: Chancellor 2/12/12
Date