

2011.51

# 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:251
- 3. Title: Advanced Baking II
- 4. Credits: 5  
Lab per week
- 5. Contact Hours/Type: 2 hrs. Lecture; 9 hrs.

Existing course, if different from above:

- Alpha: CULN
- Number:251
- Title: Advanced Baking II
- Credits: 4
- Contact Hours/Type 2 hrs lect, 6 hrs. Lab

6. Course Description:

Develops skills used in the production of more advanced baked pastry and confectionery products. Emphasizes the techniques required to produce items such as soufflés, parfaits, ice creams and sorbets, plated desserts, marzipan, decorated specialties, sugar and isomalt decoration, and pastillage.

7. Pre-requisites: CULN 250 with a <sup>grade</sup> 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 plated desserts acceptable to industry standards
- II. Demonstrate the ability to plan, prepare and analyze bakery showpieces for display and buffet
- III. Discuss and prepare a variety of international and classical pastries and desserts
- IV. Prepare and demonstrate advanced confection techniques with regards to sugar and chocolate
- V. Prepare, analyze and define ice creams, sorbets and other frozen desserts.

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 and describe ice creams, sorbet, and other frozen desserts. (SLO: III, SLO: V)
- b. Discuss the methods of preparation of ice creams, sorbets, and other frozen desserts. (SLO: III, SLO: V)
- c. Prepare a variety of ice creams, sorbets and other frozen desserts. (SLO: III-V)

- d. Evaluate the quality of prepared ice creams, sorbets, and other frozen desserts. (SLO: V)
- e. Define and describe hot and cold soufflés. (SLO: III)
- f. Discuss methods of preparation of hot and cold soufflés. (SLO: III, SLO: V)
- g. Evaluate the quality of prepared hot and cold soufflés. (SLO: II, SLO IV)
- h. Define and describe marzipan. (SLO: II, SLO: III)
- i. Discuss the methods of preparation for marzipan. (SLO: II, SLO: III)
- j. Prepare marzipan and use it in the decoration of cakes, making of confections, or modeling fruits and figurines. (SLO: IV)
- k. Evaluate the quality of prepared marzipan items. (SLO: II, SLO: III)
- l. Define and describe various types of candies. (SLO: II, SLO: III)
- m. Discuss the method of preparation of various types of candies. (SLO: II, SLO: III)
- n. Prepare various types of candies. (SLO: IV)
- o. Evaluate the quality of various types of prepared candies. (SLO: II, SLO: III)
- p. Discuss the methods of preparation for cooking sugar and isomalt that is to be used for candies or sugar display pieces. (SLO: II, SLO: III)
- q. Cook sugar and isomalt for basic sugar display work. (SLO: IV)
- r. Prepare sugar and/or isomalt display pieces. (SLO: IV)
- s. Evaluate the quality of cooked sugar and isomalt and prepared sugar display pieces. (SLO: II, SLO: III)
- t. Define and describe pastillage and royal icing. (SLO: II, SLO: III)
- u. Discuss the methods of preparation for pastillage and royal icing. (SLO: II, SLO: III)
- v. Prepare pastillage and royal icing. (SLO: IV)
- w. Prepare display pieces using pastillage and royal icing. (SLO: IV)
- x. Evaluate the quality of pastillage, royal icing and prepared display pieces. (SLO: II, SLO: III)
- y. Demonstrate good personal hygiene, safety, sanitation, and health habits in a laboratory setting. (SLO: )
- z. Discuss the importance of proper work habits, attitudes, teamwork and professionalism within the food service operation. (SLO:IV).
- aa. Define baking terms. (SLO: III, SLO: V)
- bb. Identify equipment and utensils used in baking and proper use and care. (SLO: III, SLO: V)
- cc. Demonstrate proper selection of equipment and and utensils for specific application. (SLO: III, SLO: V)
- dd. Identify ingredients used in baking. (SLO: III, SLO: V)

#### 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 Introduction (SLO: I, SLO:II, SLO: III) (a-dd)
- Review of Safety and Sanitation (SLO: I), (y,z, cc)
- Review of Fundamentals of Baking (SLO: I, SLO: III), (aa,bb,cc,dd)
- Review of Tools and Equipment (SLO: III), (cc)

3 Weeks Frozen Desserts: Ice Creams, Gelatos and Sorbets and the Technology behind the process (SLO: I, SLO: III, SLO: V) (a,b,c,d,f)

4 Weeks Plated Desserts :Composition, Flavor Combinations, etc.(SLO: I, SLO: III, SLO: V) (a,b,c,d,e,f,g)

4 Weeks Sugar and Chocolate Decoration: Decoration with Pastillage, Isomalt, Nougatine, Marzipan, Confections, and Chocolates (SLO: II, SLO: IV) (h,i,j,k,l,m,n,o,p,q,r,s,t,u,v,w,x)

1 Week Souffles :Hot, Cold, and Frozen (SLO: I, SLO: III, SLO: V) (a,b,c,d,e,f,g)

2 Weeks Analysis and Review of Ingredients: (SLO: I-V) (a-dd)

#### 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-dd)

9% Discussion Board. (SLO: I-V) (a,b,d,e,g,h,i,k,m,o,p,s,t,u,x,z,aa,bb)

15% Quizzes and Tests. (SLO: II, SLO: III, SLO: V),  
(a,b,d,e,f,g,h,i,k,l,m,o,p,s,t,u,x,z,aa,bb,dd)

12% Homework (SLO: II, SLO: III, SLO: V),  
(a,b,d,e,f,g,h,i,k,l,m,o,p,s,t,u,x,z,aa,bb,dd)

12% Mid-Term Exam (SLO: II, SLO: III, SLO: V), (a-dd)

12% Competition (SLO: I, SLO: II, SLO: IV), (c,d,e,n,v,cc)

12% Written Final Exam (SLO: I-V) (a-dd)

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, and "Frozen Desserts", 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:

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

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

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

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

M. B. N. D. 11-21-11  
Recommended by: Curriculum Chair Date

William Up 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