

# Central Arizona Consortia Program of Study Course Outline

Course outline for: **CUL 160 - Baking and Pastry I – 3 Credits**

High School Program: **Baking and Pastry I**

Credit awarded: **Spring Semester**

## CAC Learning Outcomes by Semester

1 <sup>st</sup> 9 Weeks	2 <sup>nd</sup> 9 Weeks	3 <sup>rd</sup> 9 Weeks	4 <sup>th</sup> 9 Weeks
<p>1. Define baking terms.</p> <p>2. Identify equipment and utensils used in baking; demonstrate proper selection, use, and care of equipment and utensils for specific applications.</p> <p>3. Identify ingredients used in baking and describe their properties and functions.</p>	<p>4. Demonstrate proper scaling and measurement techniques.</p> <p>5. Apply basic math skills to recipe conversions based on servings required.</p> <p>6. Prepare basic yeast-leavened breads and evaluate quality and sensory characteristics.</p>	<p>7. Differentiate between the basic mixing methods for quick-breads, cookies and cakes.</p> <p>8. Prepare a variety of quick breads, cakes, cookies, and pies then evaluate quality &amp; sensory characteristics of the products.</p> <p>9. Prepare pate au choux, pastry cream, and crème anglaise then evaluate their quality &amp; sensory characteristics.</p>	<p>10. Demonstrate ability to mise en place ingredients and equipment, increase speed and accuracy, and work as a team member.</p> <p>11. Utilize safe food practices in all aspects of food production and service.</p>