

Articulation Request and Agreement 2018-2019

Discipline:	Hospitality Management
High School:	Tioga High School
High School Course:	Baking 101
Columbia College Course:	HPMGT 134
Date Accepted:	2018-2019
Renewal:	2021-2022

This request and agreement is submitted for consideration of the following course as an articulated course at Columbia College. Students would receive course credit at Columbia College.

Directions:

- Complete a separate form for each course.
- Attach the course outline for the course.
- Attach the course final if course is to be considered for credit.
- Mail to: Dean of Career Technical Education, 11600 Columbia College Drive, Sonoma, CA 95370

Completed by High School Instructor:

High School/ROP:	Tioga High School
Instructor Name:	Karen Seals
Mailing Address:	19304 Ferretti Road, Groveland, CA 95321
Email Address:	kseals@bofq.org
Contact Number:	510-333-9301

High School / ROP/CTE Course Title:	Baking 101
HS/ROCP Credits:	10.0
HS/ROCP Prerequisite(s):	None
High School / ROP/CTE Course Description:	This introductory-level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, meringues, cut-in, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

College Course Title:	HPMGT 134 – Commercial Baking: Beginning
College Units:	2.5
College Prerequisite(s):	None
Advisories/Recommendations:	None

Course Content and Format: Lecture and Lab (See course outline below)

Competencies and Skill Requirements (Use additional pages as necessary)

At the conclusion of this course, the student should be able to:

Learning Outcomes

Identify and select ingredients for use in a variety of baked products

Apply standards of professionalism to the baking industry

Describe and apply the function of ingredients in the baking process

Explain the use of formula and the bakers percentage as it relates to the baking process

Prepare a variety of baked products using creaming, sponge, muffin, basic custards methods, cake & dessert and bread preparation.

Describe and use the equipment typical to the baking process

Describe and demonstrate the basic baking science principles, ratio and ratio and technique

Measurement Methods (include any industry certification or licensure):

Note: Students that complete an articulated high school course and meet the specific articulation requirements for course will be awarded Columbia College credit. The transcript will be noted as CBE (Credit by Exam). In order to receive above credit, students must complete a Columbia College Application for Admission within six (6) months of completing the high school course.

Sample Textbooks or Other Support Materials (including Software):

On Baking a textbook of baking and pastry Fundamentals

Website: www.atomicgourmet.com

Website: www.chefsden.com

Website: www.cheftalk.com

Website: www.greatfood.ie

Website: www.starchefs.com

CC faculty Signature:



Date:

12-10-2018

[Office use only.]

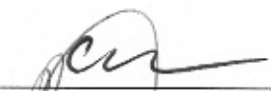
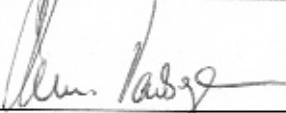

TOPs Code:

[Office use only.]

Internal Tracking Number:

Completed by Columbia College

Columbia College faculty and Tioga High School faculty have met and agree on the terms of the articulation agreement.

Department Faculty Signature	x 	<input checked="" type="checkbox"/> Approved <input type="checkbox"/> Not Approved	<u>12</u> / <u>10</u> /2018
CTE Dean Signature	x 	<input checked="" type="checkbox"/> Approved <input type="checkbox"/> Not Approved	<u>12</u> / <u>10</u> /2018
CTE Transition Officer Signature	x 	<input checked="" type="checkbox"/> Approved <input type="checkbox"/> Not Approved	<u>12</u> / <u>10</u> /2018
Admissions and Records Notified			<u>12</u> / <u>10</u> /2018
High School Notified			<u>12</u> / <u>10</u> /2018

Course OutLine**BAK 101: Introduction to Baking and Pastry Master Course Outline**

Course Introduction
<p>• Lecture</p> <ul style="list-style-type: none"> <input type="checkbox"/> Program Overview <input type="checkbox"/> Syllabus and MCO Review <input type="checkbox"/> Review Professional Baking Textbook <input type="checkbox"/> Baking Equipment Overview <input type="checkbox"/> Flour and Ingredient Review <p>• Learning Objectives</p> <ul style="list-style-type: none"> <input type="checkbox"/> Describe the Properties of Wheat Based Ingredients Including Flour. <input type="checkbox"/> Make correct Flour Choices to Achieve Correct Texture in Finished Product. <input type="checkbox"/> Demonstrate the Ability to Make a Variety of Breads Using the Straight Dough Method. <input type="checkbox"/> Define Baking Terms. <p>• Demo</p> <ul style="list-style-type: none"> <input type="checkbox"/> Soft Rolls <p>• Competency-Based Learning Activity</p> <ul style="list-style-type: none"> <input type="checkbox"/> Population of Emergency Contact List <input type="checkbox"/> Flour Identification <input type="checkbox"/> Soft Rolls, Hamburger Buns <p>• Recipes</p> <ul style="list-style-type: none"> <input type="checkbox"/> Variety of Flours for Identification Purposes Soft Rolls, pg. 149

•Reading / Homework Assignment

- ☐ Professional Baking, Chapter 5: Basic Baking Principles & Chapter 6: Understanding Yeast Doughs

•Assessment

- ☐ Uniform Standards / Line-Up Soft Rolls, Hamburger Buns

Breads / Rolls, Loaves, Boules

• Lecture

- ☐ Straight Dough Method
☐ Shaping – Loaf / Rolls / Boules
☐ The 12 Stages of Yeast Dough Production

• Learning Objectives

- ☐ Define and Describe the Steps in the Production of Yeast Leavened Breads.
☐ Prepare a Variety of Yeast Leavened Breads.
☐ Evaluate the Quality of Yeast Leavened Breads.
☐ Define Baking Terms.

• Demo

- ☐ Pullman Loaf
☐ Boule

• Competency-Based Learning Activity

- ☐ Loaves and Boules
☐ Baking Science Experiment with Flours in Breads

Recipes

- ☐ Pullman Loaf: Pain Au Lait - pg. 151
☐ Cuban Bread, pg. 146
☐ Rolls Made with a Variety of Flours

• Reading / Homework Assignment

- ☐ Professional Baking, Chapter 6: Understanding Yeast Doughs & Chapter 8 Lean Yeast Doughs

• Assessment

- ☐ Uniform Standards / Line-Up Cuban Boule
☐ Pullman Loaf

Breads – Pizza Dough / Flatbreads

• Lecture

- ☐ Flour
☐ Natural Leavening Agents and Preferments
☐ Flatbreads

• Learning Objective

- ☐ Prepare a Variety of Breads Using Lean Straight Dough Mixing Methods.
☐ Evaluate the Properties of Leavening Agents.
☐ Evaluate the Quality of Yeast Leavened Breads.
☐ Define Baking Terms.

• **Demo**

- ☐ Focaccia Dough - *If using the sponge method allow 8 – 16 hrs. @ 70 degrees.*

• **Competency-Based Learning Activity**

- ☐ Focaccia
☐ Pizza Dough

4

• **Recipes**

- ☐ Italian Bread-Pizza Margherita, pg.143
☐ Herb Focaccia – pg. 166, *If using the sponge method allow 8 – 16 hrs. @ 70 degrees.*

• **Reading / Homework Assignment**

- ☐ Professional Baking Chapter 7: Understanding Artisan Breads

• **Assessment**

- ☐ Focaccia (straight dough or sponge method) Pizza dough

Day 4: Flatbreads / Hearth Baking / Fermentation

• **Lecture**

- ☐ Fermentation
☐ Leavening Agents
☐ Hearth Baking
☐ Flatbreads

• **Learning Objective**

- ☐ Prepare a Variety of Breads Using Lean Straight Dough Mixing Methods. ☐ Evaluate the Properties of Leavening Agents.
☐ Describe and Apply the Function of Ingredients in the Baking Process.
☐ Evaluate the Quality of Yeast Leavened Breads.
☐ Define Baking Terms.

• **Demo**

- ☐ Pizza

• **Competency-Based Learning Activity**

- ☐ Pizza Margherita
☐ Focaccia

Recipes

- ☐ Complete Focaccia from Day 3, pg. 166
☐ Pizza Margherita - pg.143
☐ Pizza Margherita Focaccia

Basic Custards: Crème Anglaise / Pastry Cream

• **Lecture**

- ☐ The Function of Dairy and Eggs in The Baking Process
☐ Basic Custards and Creams
☐ Pastry Cream
☐ Crème Anglaise

- **Learning Objectives**

- ☐ Define and Evaluate Basic Creams and Custards.
- ☐ Demonstrate the Ability to Prepare Pastry Foundations; Including Pastry Cream,

Pâte à Choux, Crème Anglaise.

- ☐ Evaluate the Quality of Prepared Creams, and Sauces.
- ☐ Describe and Apply the Function of Ingredients in the Baking Process.

- **Demo**

- ☐ Crème Anglaise

- **Competency-Based Learning Activity**

- ☐ Crème Anglaise
- ☐ Pastry Cream

- **Recipes**

- ☐ Crème Anglaise, pg. 265 - 1/2 recipe
- ☐ Pastry Cream, page 267 - Full recipe

- **Reading / Homework Assignment**

- ☐ Professional Baking - Chapter 14: Pastry Basics

- **Assessment**

- ☐ Uniform Standards / Line-Up Crème Anglaise
Pastry Cream

- **Lecture**

- ☐ The Function of Eggs in the Baking Process
- ☐ Pâte à Choux
- ☐ Savory and Sweet Applications
- ☐ Basic Piping

- **Learning Objectives**

- ☐ Define and Evaluate Basic Pastry Doughs.
- ☐ Demonstrate the Ability to Prepare Pastry Foundations; Including Pâte à Choux.
- ☐ Evaluate the Quality of Prepared Pastries.
- ☐ Describe and Apply the Function of Ingredients in the Baking Process.

- **Demo**

- ☐ Pâte à Choux

- **Competency-Based Learning Activity Pâte à Choux**

- ☐ Pastry Cream

- **Recipes**

- ☐ Pâte à Choux, pg. 334, 1/3 recipe Pastry Cream – From Day 5

- **Reading / Homework Assignment**

- ☐ Professional Baking -Chapter 10: Quick Breads

- **Assessment**

- ☐ Uniform Standards / Line-Up Pâte à Choux
Quick Breads: Creaming and Muffin Method

- **Lecture**

- ☐ Quick Breads

- ☐ Creaming Method
- ☐ Muffin Method
- ☐ Altitude Adjustments

• **Learning Objectives**

- ☐ Define and Describe the Variety of Cake Types
- ☐ Demonstrate the Ability to Prepare a Variety of Cakes and Quick Breads.
- ☐ Describe Mixing Methods Utilized to Produce Quick Breads.
- ☐ Evaluate the Quality of a Variety of Cakes and Quick Breads.

• **Demo**

- ☐ Creaming Method Altitude Adjustments

• **Competency-Based Learning Activity**

- ☐ Cornbread Muffins
- ☐ Blueberry Muffins

Recipes

- ☐ Cornbread Muffins, page 222, 1/4 recipe
- ☐ Blueberry Muffins, page 224, 1/8 recipe
- ☐ **Reading / Homework Assignment**
- ☐ Professional Baking, Chapters 10: Quick Breads & Chapter 16: Cake Mixing and Baking

Assessment

- ☐ Uniform Standards / Line-Up Muffin Method
- ☐ Creaming Method

Quick Breads - Biscuit Method / Fats and Oils

• **Lecture**

- ☐ Quick breads-Biscuit Method
- ☐ The Function of Fats and Oils in the Baking Process ☐ Short Dough
- ☐ Whipped Cream

• **Learning Objectives**

- ☐ Define and Describe the Variety of Cake Types
- ☐ Demonstrate the Ability to Prepare a Variety of Cakes and Quick Breads.
- ☐ Describe Mixing Methods Utilized to Produce Quick Breads.
- ☐ Evaluate the Quality of a Variety of Cakes and Quick Breads.

• **Demo**

- ☐ Biscuit Method

• **Competency-Based Learning Activity**

- ☐ Biscuit Method
- ☐ Shortcake
- ☐ Whipped Cream
- ☐ Brown Sugar Spice Cake – *Freeze for day 9*

• **Recipes**

- ☐ Biscuit I, pg. 220

- ☐ Crème Chantilly, pg. 261
- ☐ Brown Sugar Spice Cake, pg. 397

• **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 17: Assembling And Decorating Cakes

• **Assessment**

- ☐ Uniform Standards / Line-Up Biscuit Method /

Cake and Icing Assembly

• **Lecture**

- ☐ Icing
- ☐ Cake Assembly
- ☐ Cake Finishing and Decor

• **Learning Objectives**

- ☐ Define and Describe the Variety of Cakes and Icings.
- ☐ Demonstrate the Ability to Prepare and Finish a Variety of Cakes.
- ☐ Describe Mixing Methods Utilized to Produce Quality Cakes and Icings.
- ☐ Evaluate the Quality of a Variety of Cakes and Icings

• **Demo**

- ☐ Cake Assembly and Icing Basic Piping

• **Competency-Based Learning Activity**

- ☐ Cake Assembly
- ☐ Cream Cheese Icing
- ☐ Basic Piping

• **Recipes**

- ☐ Cream Cheese Icing, page 423 or Instructor HO

• **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 17: Assembling and Decorating Cakes

• **Assessment**

- ☐ Uniform Standards / Line-Up Cake Assembly

Celebration of Student Success Buffet

• **Lecture**

- ☐ Buffet Presentation

• **Learning Objectives**

- ☐ Buffet Presentation and Display.

• **Demo**

- ☐ TBD

- **Competency-Based Learning Activity**

- ☐ Brown Sugar Spice Cake with Cream Cheese Icing

- **Recipes**

- ☐ Brown Sugar Spice Cake, pg. 397
- ☐ Cream Cheese Icing, pg.423 or Instructor HO

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 19: Cookies

- **Assessment**

- ☐ Uniform Standards / Line-Up Buffet Presentation

Cookies / Leavening Agents

- **Lecture**

- ☐ Cookies-Drop
- ☐ Cookies-Rolled
- ☐ The Function of Leavening Agents in The Baking Process

- **Learning Objectives**

- ☐ Describe and Apply the Function of Ingredients in the Baking Process.
- ☐ Prepare a variety of baked products using Creaming, Sponge and Muffin Methods.

- **Demo**

- ☐ Cookies

- **Competency-Based Learning Activity**

- ☐ Cookies - Drop Method Cookies - Rolled Method

- **Recipes**

- ☐ Chocolate Chip Cookies, page 493 Sugar Cookies, page 495

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 24: Chocolate

- **Assessment**

- ☐ Uniform Standards / Line-Up, Cookies-Drop Method Cookies-Rolled Method

Basics of Chocolate

- **Lecture**

- ☐ Ingredient Function - Chocolate
- ☐ Chocolate Handling
- ☐ Chocolate Tempering - Seeding Method
- ☐ Ganache
- ☐ The Function of Chocolate in The Baking Process

- **Learning Objectives**

- ☐ Demonstrate the ability to Temper Chocolate Using the Seeding Method.
- ☐ Demonstrate the Ability to Use Chocolate in Desserts.
- ☐ Explain the Effect that Chocolate has on Desserts.

- **Demo**

- ☐ Chocolate Tempering-Seeding Method

- **Competency-Based Learning Activity**

- ☐ Chocolate Tempering - Seeding Method Ganache
- ☐ Rolled Truffles

- **Recipes**

- ☐ Dark Chocolate Truffles, page 649, 1/4 recipe

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 26: Sugar Techniques

- **Assessment**

- ☐ Uniform Standards / Line-Up Rolled truffles

Sugars and Sweeteners and Confectionary

- **Lecture**

- ☐ Cooking Sugar
- ☐ Candied Nuts
- ☐ Caramel
- ☐ The Function of Sugar and Sweeteners in The Baking Process

- **Learning Objectives**

- ☐ Demonstrate the Ability to Cook Sugar.
- ☐ Demonstrate the ability to Use Sugar and Caramel in a Variety of Desserts.

- **Demo**

- ☐ Candied Nuts Caramel

- **Competency-Based Learning Activity**

- ☐ Cooking Sugar
- ☐ Candied Nuts/ Praline
- ☐ Caramel

- **Recipes**

- ☐ Caramel Sauce, page 276
- ☐ Candied Nuts / Praline – HO per Instructor

- **Reading / Homework Assignment**

- ☐ Professional Baking,

- **Assessment**

- ☐ Uniform Standards / Line-Up, Candied Nuts
- ☐ Caramel

Service Learning Day

- **Lecture**

- ☐ Discuss importance of service in our industry.

- **Learning Objectives**

- ☐ Discuss and demonstrate the importance of service in our industry

- **Competency-Based Learning Activity**

- ☐ Community and Industry Volunteer Service.

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 22: Fruit Desserts

- **Assessment**

- ☐ Uniform Standards / Industry Service

Fruit Desserts / Poached, Baked,

- **Lecture**

- ☐ Fruit desserts Poaching fruit Baked fruit

- **Learning Objectives**

- ☐ Prepare a variety of fruit based desserts
- ☐ Identify and select ingredients for use in a variety of baked products

- **Demo**

- ☐ Poached Fruit

- **Competency-Based Learning Activity**

- ☐ Fruit desserts Poaching fruit

- **Recipes**

- ☐ Baked Apple - Handout BB Poached Pears i Fruit-per instructor

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 13: Pies and Chapter 14: Pastry Basics

- **Assessment**

- ☐ Uniform Standards / Line-Up Baked Apples
- ☐ Poached Pears

Pies and Tarts

- **Lecture**

- ☐ Pâte Brisée
- ☐ Pâte Sucrée
- ☐ Pâte Sablée

- **Learning Objectives**

- ☐ Define Terms Commonly Used in Pies and Tarts.
- ☐ Demonstrate the Ability to Make a Variety of Pie and Tarts.
- ☐ Evaluate the Quality of Pies and Tarts.

- **Demo**

- ☐ Pie and Tart Dough

- **Competency-Based Learning Activity**

- ☐ Pie and Tart Dough

- **Recipes**

- ☐ Pâte Brisée pg. 317 X 1
- ☐ Pâte Sablée Chocolate, pg. 317

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 13: Pies and Chapter 14: Pastry Basics

- **Assessment**

- ☐ Uniform Standards / Line-Up
- ☐ Pie and Tart Dough

Pies and Tarts – Assembly and Decor

- **Lecture**

- ☐ Pies and Tarts
- ☐ Assembly and Decor

- **Learning Objectives**

- ☐ Define Terms Commonly Used in Pies and Tarts.
- ☐ Demonstrate the Ability to Make a Variety of Pie and Tarts.
- ☐ Evaluate the Quality of Pies and Tarts.

- **Demo**

- ☐ Pie and Tart Assembly and Decor

- **Competency-Based Learning Activity**

- ☐ Individual Chocolate Tarts
- ☐ Apple Pie

- **Recipes**

- ☐ Chocolate Tart, pg. 359
- ☐ Old Fashioned Apple Pie, pg. 299
- ☐ Streusel Topping, pg. 198

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 23: Dessert Presentation

- **Assessment**

- ☐ Uniform Standards / Line-Up Chocolate Tarts
- ☐ Apple Pie

Plated Desserts

- **Lecture**

- ☐ Dessert Plating and Presentation ☐ Chocolate Mousse

- **Learning Objectives**

- ☐ Discuss a Variety of Plating and Presentation Styles.
- ☐ Demonstrate the Ability to Make Basic Pastry Foundations: Syrups, Creams and Sauces.
- ☐ Demonstrate the Ability to Create an Appealing Plate Design.

- **Demo**

- ☐ Chocolate Mousse Plating

- **Competency-Based Learning Activity**

- ☐ Chocolate Mousse
- ☐ Florentine
- ☐ Fruit Coulis

- **Recipes**

- ☐ Chocolate Mousse II, pg. 273
- ☐ Florentine, pg. 515 x 1/4
- ☐ Fruit Coulis, pg. 278

- **Reading / Homework Assignment**

- ☐ Professional Baking, Chapter 23: Dessert Presentation

- **Assessment**

- ☐ Uniform Standards / Line-Up Chocolate Mousse
- ☐ Plating / Presentation

Practical Exam –

- **Lecture**

- ☐ Review for Final Exam

- **Learning Objectives**

- ☐ Prepare a variety of Desserts, Pies and Tarts.
- ☐ Prepare a variety of Yeast-Risen Breads Utilizing the Straight Dough Method.
- ☐ Prepare Pastry Foundations Including Pastry Cream, Pâte à Choux, Crème Anglaise.

- **Competency-Based Learning Activity**

- ☐ Practical exam

- **Recipes**

- ☐ Soft Rolls, pg. 149
- ☐ Old Fashioned Apple Pie, pg. 299
- ☐ Streusel Topping, pg. 198
- ☐ Crème Anglaise, pg. 265

- **Assessment**

- ☐ Uniform Standards / Line-Up
- ☐ Practical Exam

Practical Exam – Day 2

NOTE: This is a one-day practical. Half of the class will be scheduled on day 19, the other half will be scheduled on day 20.

• Lecture☐ Review for Final Exam**• Learning Objectives**☐ Prepare a variety of Desserts, Pies and Tarts.☐ Prepare a variety of Yeast-Risen Breads Utilizing the Straight Dough Method.☐ Prepare Pastry Foundations Including Pastry Cream, Pâte à Choux, Crème Anglaise**• Competency-Based Learning Activity**☐ Practical Exam**• Recipes**☐ Soft Rolls, pg. 149☐ Old Fashioned Apple Pie, pg. 299☐ Streusel Topping, pg.198☐ Crème Anglaise, pg. 265**• Assessment**☐ Uniform Standards / Line-Up☐ Practical Exam**Final Exam****• Assessment**☐ Uniform Standards / Line-Up☐ Written Final Exam**BAK 101 Introduction to Baking and Pastry – Course Syllabus****Course Description**

This introductory-level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, meringues, cut-in, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

Prerequisites

N/A

Learning Outcomes

At the conclusion of this course, students will have the ability to:

- • Identify and select ingredients for use in a variety of baked products
- • Apply standards of professionalism to the baking industry
- • Describe and apply the function of ingredients in the baking process
- • Explain the use of formula and the bakers percentage as it relates to the baking process

- • Prepare a variety of baked products using creaming, sponge, muffin, basic custards methods, cake

& dessert and bread preparation.

- • Describe and use the equipment typical to the baking process
- • Describe and demonstrate the basic baking science principles, ratio and technique **Required Text, Materials and Equipment**