Passaic County Community College
Academic Year: 2024-2025
Standard Syllabus

Department Chair: Chef Louis Hernandez

Course Code: PA 114 **Course Title:** Baking Fundamentals

Department: Culinary Arts **Semesters Offered: Fall**

Course Description: This course covers the essentials for entering the food service industry as a working professional baker's assistant. It covers baking terminology, techniques and theories, proper knife handling, cooking and baking methods, safe food handling, seasoning and tasting, production organization, and timing skills. Students are introduced and produce quick breads, yeast breads, cookies, pies and tarts, custards, creams, chocolates, tarts, and do beginning pastry work. This course is open to all non-majoring students but must obtain their uniform and knives.

Pre-requisites: *MA 025A, ENR 040, DE 020, DE025*

Co-requisites: *CU 102, CU 105, RM 101, RM 105*

Credits: 2 **Lecture Hours:** 0 **Lab/Studio Hours:** 4 **Clinical/Fieldwork Hours:** 0

Required Textbook/Materials:

1. Gisslen, Wayne. *Professional Baking*. Hoboken, NJ: Wiley.
2. Student Chef Uniform, knife kit, binder, paper, pen, and sharpie.
3. Access to the school website/blackboard for homework assignments

Additional Time and Supplemental Requirements: Based on a 15 week semester, students are expected to complete approximately 8 hours per week of assigned work outside of class.

Course Learning Outcomes: Upon completion of this course, students will be able to:

1. Demonstrate an understanding of basic terminology, ingredients, major concepts, principles and fundamentals of Baking.
2. Use professional knives to safely and properly perform basic and advanced knife cuts fruits.
3. Mise en place ingredients, and understand weighing and kitchen math by executing a recipe formula correctly.
4. Prepare quick breads using Chemical-leavening agents.
5. Make a variety of products using yeast.
6. Bake a variety of cookies using different techniques.
7. Prepare pies and tarts.
8. Prepare basic fruit and chocolate desserts, and dessert sauces
9. Make a variety of pastry creams and custards.
10. Convert a recipe from volume to weight

General Education Outcomes: This is not a general education course.

Grading Standards:

	Criteria	Grade
1.	Lab Performance	15%
2.	Attendance	10 %
3.	Portfolio	15%
4.	Quizzes	15%
5.	Practical I	15%
6.	Practical II	15%
7.	Final Exam	15%
		100 %

Course Content:

(Schedule and suggested topics, readings, and assignments subject to change based on instructor and instructional resource)

1. Introduction to Baking. Principles, measurement and Scaling. Bakeshop Ingredients
2. Quick Breads
3. Yeast Breads
4. Cookies I
5. Cookies II
6. Custards, Creams, and Sauces
7. Practical I
8. Pies
9. Tarts
10. Puff Pastry
11. Pate a Choux (Éclair Paste)
12. Chocolate
13. Cakes
14. Practical II
15. Written Test + Kitchen Sanitation

College Policies: For Information regarding:

- PCCC's Academic Integrity Code
- Student Conduct Code
- Student Grade Appeal Process

Please refer to the PCCC Student Handbook and PCCC Catalog

Inclement Weather:

In the event of inclement weather and the College is closed, all classes will switch to remote (Zoom) learning. The Zoom link for this course section is has been added here in this document by your instructor. Please also see BlackBoard for further instructions.

Panther Alert: The College will announce delayed openings, closings, and other emergency situations through the Panther Alert System. Students are encouraged to sign up for Panther Alert Notifications by logging into their student accounts through the PCCC website at www.pccc.edu and following Panther Alert System instructions.

Requesting Reasonable Accommodations at Passaic County Community College: Passaic County Community College Office of Accessibility Services, in accordance with Section 504 of the Rehabilitation Act of 1973, Americans with Disabilities Act (ADA) of 1990, and the Americans with Disabilities Act Amendments Act (ADAAA) of 2008 is committed to providing reasonable accommodations to students with documented disabilities. If you have a disability and believe you need accommodations, please contact the Office of Accessibility Services (OAS) at (973) 684-6395 or email ods@pccc.edu. Students should request accommodations as early as possible, since they may take time to implement.