Collin College - Continuing Education COURSE SYLLABUS

COURSE INFORMATION

Course Number: PSTR 2000

Course Title: Foundations of Baking Certificate Series (Breads and Cakes)

Course Description: This course is a study of the fundamentals of baking including, dough, quick breads, pies, cakes, cookies, tarts and basic items made in a bakery. Topics include baking terminology, mixing methods, tool and equipment use, formula conversions, functions of ingredients, and the use of proper flours.

Suggested Course Prerequisite(s): n/a

Course Resources:

Required Apparel:

- Apron
- Hair covering
- Long Pants
- ❖ Long Sleeve Shirt
- Non-slippery shoes

Student Learning Outcomes: Upon successful completion of the course, the student will be able to identify and explain baking terms, ingredients, equipment, and tools. Will possess an understanding of safe food handling practices. Attain skills in scaling and measuring ingredients, preparation of yeast dough, quick breads, cookies, and cakes. Also, produce baked products using commercial ingredients and equipment.

Student Audience: This course has been developed to provide students with knowledge and skills necessary to produce quality baked goods in commercial and home kitchen.

Certification Notes: Certificates will be issued to students who successfully complete the Pies and Tarts and the Breads and Cakes courses.

Next course recommendation: Pies and Tarts (PSTR2000)

Refund Policy: Please refer to www.collin.edu/ce/inforegistrar.html for our refund policy. No refunds after the start time of the first class.

Americans with Disabilities Act: Collin College will adhere to all applicable federal, state and local laws, regulations and guidelines with respect to providing reasonable accommodations as required to afford equal opportunity. It is the student's responsibility to contact the ACCESS office, SCC-D140 or 972.881.5898 (V/TTD: 972.881.5950) to arrange for appropriate accommodations. See the current Collin Student Handbook for additional information.