COURSE TITLE:
HRM 220 – Advanced Baking Techniques

PREREQUISITES:
HRM 110 – Introduction to Baking

CREDITS/HOURS:
3 credits; 1 hours lecture, 3 hours laboratory

COURSE CLASSIFICATION:
HRM 220 is a required core course for the AAS degree in the Catering/Banquet Management curriculum; for the Culinary Arts Certificate curriculum; and for the Professional Cooking Certificate of Achievement curriculum. It may be used as an elective for other disciplines provided the prerequisite is met.

COURSE DESCRIPTION:
Advanced Baking Techniques continues the theory of baking and the skill of producing baked products. Laboratory work includes elaborate cake and pastry-making, showpiece desserts, and delicate marzipan, pastillage and chocolate presentations.

COURSE CONTENT:
Units of the course will consist primarily of hands-on preparation of quality baked products, especially suited to the commercial bakery, restaurant, hotel, and institutional foodservice. Demonstrations will be given for most practicums, and detailed professional preparation methods and techniques, as well as presentation will be emphasized. Each of the following may constitute one or more lessons, or it may be a component of one or more lessons:
1. Preparing Cakes for Later Classes
2. Preparing Yeast Specialties
3. Preparing Flat Breads
4. Preparing Specialty Cookies
5. Preparing Gum And Candy Paste
6. Preparing Meringues And Macaroons
7. Preparing Pettits Fours and Other Specialty cookies/cakes
8. Preparing Pate a Choux Products
10. Working With Chocolate and Marzipan
11. Baking For Passover
12. Pizza Preparation
13. Final Project: Gingerbread House Assembly

STUDENT LEARNING OUTCOMES/BEHAVIORAL OBJECTIVES:

Given a textbook, instruction sheets, lecture, demonstrations, ingredients, and formulas, the student will, by using scientific methodology, artistic flair and guidelines set by the AMERICAN INSTITUTE OF BAKING, THE WHEAT FLOUR INSTITUTE, THE AMERICAN CULINARY FEDERATION and others, choose and manipulate ingredients to produce baked products that satisfy formula requirements.
Course participants will:
1. Compare finished products to accepted standards;
2. Use standardized handling and holding techniques;
3. Demonstrate use of standardized preparation methods and techniques;
4. Practice sanitation and cleanliness of work and work habits;
5. Apply practical, contemporary, professional theories used in the hospitality industry to the art and science of baking and pastry making in a laboratory setting, and
6. Produce high quality baked goods, choosing acceptable ingredients and preparation methods, and comparing them to written standards of quality. (The standards of quality of student prepared products should attain at least 85% of acceptable industry standard for authenticity, preparation and presentation.)

MATERIALS AND SUPPLIES:

MANUALS:
Baking Supplement
SUPPLIES:

Recommended:
Cutting, paring, and decorating tools and equipment

PROPER LABORATORY ATTIRE:
Chef’s Coat or Jacket
Apron
Head Covering (Hairnet, Cap)

REQUIRED TEXTBOOK:
Gisslen, W. Professional Baking, 4th ed.
John Wiley & Sons, New York 2005

EVALUATION AND GRADING:
All practicums will be graded. Practical exams cannot be made-up unless arrangements have been made with the instructor and/or Divisional Dean, and have been authorized by the Divisional Dean.

1. Total Laboratory Practicums = (70%)
   A. Fourteen Practicums, each FIVE Percent (5%)
      i. Grading Criteria
         a. Standard of quality for finished products
         b. Application of handling and holding techniques
         c. Application of preparation methods and techniques
         d. Sanitation and cleanliness of work and work habits
         e. Presentation
         f. Timing of work
         g. Personal grooming and appearance

2. Class Mark = (15%)
   A student’s class participation, attitude, and observed effort will be considered in determining the student’s class mark for EACH laboratory.

3. Final Exam or Project = (15%)

NOTES: All laboratory practicums will be graded. When a student is absent from one or more laboratory practicums, a grade cannot be recorded for those practicums since the student was not there to earn a grade. Absence from a practicum will result in a FIVE PERCENT penalty. Failure to present final project will result in exam practicum will result in a FIFTEEN PERCENT penalty or a grade of INCOMPLETE.
Absences from practicums may be made-up on another laboratory day or evening, with another class, PROVIDED there is another laboratory class on another laboratory day or evening; that the practicum is the same as the one which was missed, and that permission from the instructor is obtained PRIOR to the make-up.

If you are not in attendance during a scheduled quiz, exam, or project due for any legitimate reason, it is your responsibility to bring written, verifiable evidence such as a doctor's note and to be prepared to take a makeup quiz or exam during the next scheduled class and/or lose the credit for the project due, unless other arrangements have been made beforehand. A zero for the quiz or exam will otherwise be issued.

Occasionally, Food Preparation classes may run overtime. Inexperienced students; improper reading of recipes; misunderstanding the recipe instructions; and a number of other actions, may cause a class to run overtime. It is suggested that students do not register for a class which starts within 30 to 50 minutes of the scheduled ending time of the Food Preparation class. ALL STUDENTS ARE EXPECTED TO REMAIN UNTIL DISMISSED BY THE INSTRUCTOR.

If the student's schedule and the instructor's office hours conflict, please do not hesitate to make an appointment to meet with him/her at a time which is convenient to both. Even for a scheduled office hour, please let the instructor know, if possible, that the student be stopping by. The instructor will indicate his/her office hours at the beginning of the course, or the student may find out the instructor's office hours by calling the divisional office. IT IS THE STUDENT'S RESPONSIBILITY TO DISCUSS ANY PROBLEM THAT STUDENT MAY HAVE IN THIS COURSE WITH THE INSTRUCTOR AS SOON AS POSSIBLE, SO THAT ADVICE AND/OR TUTORING CAN BE ARRANGED IF NEEDED.
OTHER COLLEGE, DIVISIONAL, & DEPARTMENTAL POLICY STATEMENTS  
STUDENT AND FACULTY SUPPORT SERVICES

The Distance Learning Office – for any problems you may have accessing your online courses Room C-334 201-612-5581; psimms@bergen.edu; Smarthinking Tutorial Service On Line at: www.bergen.edu/library/learning/tutor/smart/index.asp. The Tutoring Center Room L-125 201-447-7908 The Writing Center Room L-125 201-447-7908 The Online Writing Lab (OWL) On Line at: www.bergen.edu/owl The Office of Specialized Services (for Students with Disabilities) Room S-131 201-612-5270 www.bergen.edu/oss. The Sidney Silverman Library – Reference Desk Room L-226 201-447-7436

Special Note on the Tutoring Center The Henry and Edith Cerullo Learning Assistance Center encompasses the Tutoring Center, the English Language Resource Center, and the Writing Center. The website of the Learning Assistance Center is located at www.bergen.edu/pages/2192.asp. Tutoring services are available for this course in the Tutoring Center. I strongly recommend that you make use of those services as we progress through the semester. As listed above, the Tutoring Center is located in Room L-125, and its phone number is 201-447-7908. You can also make appointments for tutoring online through the BCC Virtual Campus, which is located at www.bergen.edu/pages/2864.asp. Click on the link for the “Tutoring Appointment System.”

Important College Policies – See the 20097-2010 BCC Catalog


RECOMMENDED OPTIONAL REFERENCES:


Wilton, M. and Wilton, N. The Homemaker's Pictorial Encyclopedia
RESOURCES AND BIBLIOGRAPHY:

American Culinary Federation. APPRENTICESHIP MANUAL FOR CULINARIANS. American Culinary Federation, Chicago, IL 1982.


