

Baking Theory

Course Outcome Summary

Course Information

Organization	Madison Area Technical College
Developers	Maureen Egan
Development Date	9/28/2005
Course Number	10-316-190
Instructional Level	One Year Technical Diploma
Potential Hours of Instruction	72
Total Credits	2

Description

Provides a general understanding of basic baking principles and knowledge of the functions and appropriate usage of the major ingredients used in production baking. Different types of bakery products are classified according to their characteristics. Ingredient cost-outs are calculated.

Types of Instruction

Instruction Type	Contact Hours	Credits
On-Campus Lab	72	2

Prerequisites

Completion of all core courses in the Baking/Pastry Arts program OR consent of instructor
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Exit Learning Outcomes

Core Abilities

- A. Critical thinking

Competencies

A. Examine baking organizations

You will demonstrate your competence:

- A.1. in an oral presentation to the class

Your performance will be successful when:

- A.1. you identify the major national bakery organizations
A.2. you summarize the goals and objectives of these organizations

B. Examine current trends in the baking industry

You will demonstrate your competence:

- B.1. with the completion of the written paper

Your performance will be successful when:

- B.1. written paper includes past trends in the bakery industry
B.2. written paper includes the current trends in the bakery industry
B.3. written paper shows evidence of logical critical thinking
B.4. written paper follows an effective organizational plan
B.5. written paper follows prescribed format, meeting criteria for all components
B.6. written paper exhibits correct and appropriate grammar, punctuation, spelling, syntax, and word

usage

C. Explore bakery publications online

You will demonstrate your competence:

C.1. with the condition of the written paper summarizing the information in an article from an online industry publication

Your performance will be successful when:

C.1. you select an appropriate article from an industry publications online

C.2. written paper shows evidence of logical critical thinking

C.3. written paper follows an effective organizational plan

C.4. written paper follows prescribed format, meeting criteria for all components

C.5. written paper exhibits correct and appropriate grammar, punctuation, spelling, syntax, and word usage

D. Explore bakery operations

You will demonstrate your competence:

D.1. with the completion of 4 written papers summarizing the bakery operations from 4 different bakeries

Your performance will be successful when:

D.1. you observe operations through field trips

D.2. each written paper entry is dated

D.3. each written paper includes observations

D.4. each written paper includes explorations of baking new concepts

D.5. each written paper includes an interpretation, analysis and/or description of new insights

D.6. each written paper includes baking questions and discussion of possible answers

D.7. each written paper includes baking problems and the exploration of possible answers

D.8. each written paper connects baking insights/thoughts to your personal life

D.9. each written paper evidences original and critical thinking

D.10. each written paper evidences correct grammar, punctuation, and spelling