

Milwaukee Area Technical College

BAKING-120 Basic Baking

Course Outcome Summary

Course Information

Description	This course introduces students to the fundamental concepts, skills, and techniques of basic baking and yeast dough production. Study of ingredient functions, product identification, and weights. Training is also given in a retail store setting.
Total Credits	3
Total Hours	144

Types of Instruction

Instruction Type	Credits/Hours
On-Campus Extended Lab	3 crs/ 144 hrs

To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Baking & Pastry Arts Department Chairperson John Reiss – reissj@matc.edu

Program Outcomes

1. Demonstrate Baking skills and pastry skills

Type *TSA* *Status* *WIP*

Summative Assessment Strategies

- 1.1. Skill Demonstration
- 1.2. Complete a written exam

Criteria

- 1.1. Demonstrate the techniques on how to make the three types of meringue
- 1.2. Bake a quick bread using the creaming method
- 1.3. Pass the servsafe sanitation exam with a score of 75% or above

2. Apply principles of safety and sanitation in food service operations

Type *State Aligned* *Status* *WIP*

3. Apply principles of nutrition

Type *TSA* *Status* *WIP*

4. Analyze food service financial information

Course Competencies

1. Perform tasks of bakery clerk.

Assessment Strategies

- 1.1. On-the-job Performance

Criteria

Your performance will be successful when:

- 1.1. you follow instruction from front end instructor
- 1.2. you display bakery products attractively in service cases
- 1.3. you package specials/promotions
- 1.4. you follow standard safety procedures
- 1.5. you follow standard sanitation procedures with a minimum of 90% precision.

Learning Objectives

- 1.a. Operate cash register with accuracy.
- 1.b. Ask customers what they need and when they are ready to check-out,

2. Perform tasks of baker.

Assessment Strategies

- 2.1. Performance

Criteria

Your performance will be successful when:

- 2.1. you follow the production schedule set by bakery instructor
- 2.2. you produce bakery products within the class time
- 2.3. you follow standardized recipes
- 2.4. you follow standard safety procedures
- 2.5. you follow standard sanitation procedures
- 2.6. you use commercial baking equipment
- 2.7. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 2.a. Produce salable baked goods.
- 2.b. Calculate recipes accurately.

3. Produce cookies.

Assessment Strategies

- 3.1. Product

Criteria

Your performance will be successful when:

- 3.1. you use commercial bakery equipment
- 3.2. you weigh ingredients with 100% accuracy
- 3.3. you mix ingredients according to the standardized recipe
- 3.4. you portion cookie doughs according to the cookie type
- 3.5. you produce cookies within the allotted time stated in the class performance checklist
- 3.6. you produce drop cookies
- 3.7. you produce rolled cookies
- 3.8. you produce icebox cookies
- 3.9. you bake products to doneness according to the recipes
- 3.10. you follow sanitation procedures
- 3.11. you follow safety procedures
- 3.12. you complete own share of tasks necessary when working in a group
- 3.13. cookies pass the taste test performed in the lab
- 3.14. cookies are stored properly to prevent staleness
- 3.15. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 3.a. Produce cookies that are salable.
- 3.b. Calculate recipes accurately

4. Produce bars.

Assessment Strategies

- 4.1. Product

Criteria

Your performance will be successful when:

- 4.1. you weigh ingredients with 100% accuracy
- 4.2. you mix ingredients according to the standardized recipe
- 4.3. you portion bars according to the bar recipe
- 4.4. you produce bars within the allotted time stated in the class performance checklist
- 4.5. you produce 4 different types of bars
- 4.6. you bake products to doneness according to the recipes
- 4.7. you follow safety procedures
- 4.8. you follow sanitation procedures
- 4.9. you complete own share of tasks necessary when working in a group
- 4.10. bars pass the taste test performed in the lab
- 4.11. bars are stored properly to prevent staleness
- 4.12. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 4.a. Produce bars that are salable.
- 4.b. Calculate recipes accurately.

5. Produce muffins.

Linked Career Essentials

Technological Competency

Linked Program Outcomes

Demonstrate Baking skills and pastry skills
Apply principles of safety and sanitation in food service operations
Analyze food service financial information

Assessment Strategies

- 5.1. Product

Criteria

Your performance will be successful when:

- 5.1. you use commercial bakery equipment
- 5.2. you weigh ingredients with 100% accuracy
- 5.3. you mix ingredients according to the standardized recipe
- 5.4. you portion muffins according to the recipes
- 5.5. you produce muffins within the allotted time stated in the class performance checklist
- 5.6. you produce muffins from mix
- 5.7. you produce muffins from scratch
- 5.8. you bake muffins to doneness according to the recipes
- 5.9. you follow safety procedures
- 5.10. you follow sanitation procedures
- 5.11. muffins pass the taste test performed in the lab
- 5.12. muffins are stored properly to prevent staleness
- 5.13. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 5.a. Produce muffins that are salable
- 5.b. Calculate recipes accurately.

6. Produce quick breads.

Assessment Strategies

6.1. Product

Criteria

Your performance will be successful when:

- 6.1. you use commercial bakery equipment
- 6.2. you weigh ingredients with 100% accuracy
- 6.3. you mix ingredients according to the standardized recipe
- 6.4. you portion batter according to recipes
- 6.5. you produce quick bread within the time allotted in the class
- 6.6. you bake quick bread to doneness according to the recipe
- 6.7. you follow safety procedures
- 6.8. you follow sanitation procedures
- 6.9. product passes the taste test performed in the lab
- 6.10. products are stored properly to prevent staleness and spoilage
- 6.11. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 6.a. Produce quick breads that are salable
- 6.b. Calculate recipes accurately.

7. Produce biscuits.

Assessment Strategies

7.1. Product

Criteria

Your performance will be successful when:

- 7.1. you use commercial baking equipment
- 7.2. you weight ingredients with 100% accuracy
- 7.3. you mix ingredients according to the standardized recipe
- 7.4. you portion dough according to the recipe
- 7.5. you produce biscuits within the allotted time stated in the class performance check list
- 7.6. you bake biscuits to doneness according to the recipe
- 7.7. you follow safety procedures
- 7.8. you follow sanitation procedures
- 7.9. biscuits pass the taste test performed in the lab
- 7.10. product is stored properly to prevent staleness and spoilage
- 7.11. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 7.a. Produce biscuits that are salable
- 7.b. Calculate recipes accurately.

8. Produce pound cake.

Assessment Strategies

8.1. Product

Criteria

Your performance will be successful when:

- 8.1. you use commercial bakery equipment
- 8.2. you weigh ingredients with 100% accuracy
- 8.3. you mix ingredients according to the standardized recipe
- 8.4. you portion batter according to the recipe
- 8.5. you produce a pound cake within the allotted time stated in the class performance checklist
- 8.6. you bake pound cake to doneness according to the recipe
- 8.7. you follow safety procedures
- 8.8. you follow sanitation procedures
- 8.9. pound cake passes the taste test performed in the lab
- 8.10. product is stored properly to prevent staleness and spoilage

8.11. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 8.a. Produce pound cake that are salable
- 8.b. Calculate recipes accurately.

9. Produce items using Puff dough from bulk frozen laminated dough.

Assessment Strategies

- 9.1. Product

Criteria

Your performance will be successful when:

- 9.1. you use commercial baking equipment
- 9.2. you produce puff dough within the allotted time stated in the class performance checklist
- 9.3. you make three different products using frozen puff dough
- 9.4. you bake puff pastry items to doneness
- 9.5. you follow safety procedures
- 9.6. you follow sanitation procedures
- 9.7. puff pastry products pass the taste test performed in the lab
- 9.8. puff pastry products are of uniform consistency as stated in the class performance checklist
- 9.9. puff pastry products are stored properly to prevent spoilage
- 9.10. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 9.a. Produce puff dough from bulk frozen laminated dough that are salable
- 9.b. Calculate recipes accurately.

10. Produce items using Danish dough from bulk frozen laminated dough.

Assessment Strategies

- 10.1. Product

Criteria

Your performance will be successful when:

- 10.1. you use commercial baking equipment
- 10.2. you produce danish pastry products within the allotted time stated in the class performance checklist
- 10.3. you follow a standardized recipe
- 10.4. you bake danish pastry items to doneness
- 10.5. you produce three different products using frozen danish dough
- 10.6. you follow safety procedures
- 10.7. you follow sanitation procedures
- 10.8. danish pastry products pass the taste test performed in the lab
- 10.9. danish pastry products are of uniform consistency as stated in the class performance checklist
- 10.10. danish pastry products are stored properly to prevent spoilage
- 10.11. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 10.a. Produce danish dough from bulk frozen laminated dough that are salable
- 10.b. Calculate recipes accurately.

11. Produce cake donuts.

Assessment Strategies

- 11.1. Product

Criteria

Your performance will be successful when:

- 11.1. you use commercial bakery equipment
- 11.2. you weigh ingredients with 100% accuracy
- 11.3. you mix ingredients according to the standardized recipe
- 11.4. you portion batters according to the recipe
- 11.5. you produce donuts within the allotted time stated in the class performance checklist

- 11.6. you fry donuts to doneness according to recipe
- 11.7. you produce cake donut holes
- 11.8. you produce cake donut rings
- 11.9. you follow safety procedures
- 11.10. you follow sanitation procedures
- 11.11. donuts pass the taste test performed in the lab
- 11.12. donuts are stored properly to prevent staleness and spoilage
- 11.13. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 11.a. Produce cake donuts that are salable
- 11.b. Calculate recipes accurately.

12. Produce yeast raised donuts.

Assessment Strategies

- 12.1. Product

Criteria

Your performance will be successful when:

- 12.1. you use commercial bakery equipment
- 12.2. you follow the frozen dough directions
- 12.3. you produce donuts within the allotted time stated in the class performance checklist
- 12.4. you produce a variety of yeast raised donuts
- 12.5. you fry donuts to doneness according to the recipe
- 12.6. you follow safety procedures
- 12.7. you follow sanitation procedures
- 12.8. donuts pass the taste test performed in the lab
- 12.9. donuts are stored properly to prevent staleness and spoilage
- 12.10. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 12.a. Produce yeast raised donuts that are salable
- 12.b. Calculate recipes accurately.

13. Produce large volume seasonal bakery products.

Assessment Strategies

- 13.1. Product

Criteria

Your performance will be successful when:

- 13.1. you weigh ingredients with 100% accuracy
- 13.2. you follow safety and sanitation procedures
- 13.3. you mix ingredients according to the recipe
- 13.4. you portion seasonal bakery products according to the recipe
- 13.5. you bake seasonal bakery products to doneness
- 13.6. you complete own share of tasks necessary when working in a group
- 13.7. you finish seasonal bakery products within the allotted time stated in the class performance check-list
- 13.8. seasonal bakery products pass the taste test performed in the lab
- 13.9. seasonal bakery products are of uniform consistency as stated in the class performance checklist
- 13.10. seasonal bakery products are stored properly to prevent spoilage
- 13.11. Product meets industry standards with a minimum of 90% precision.

Learning Objectives

- 13.a. Produce large volume season products that are salable
- 13.b. Calculate recipes accurately.