



STARK STATE COLLEGE

GENERAL SYLLABUS

Course Information

Course Name: Bakery & Pastry-Prep III
Course Number: CUL221

Required Materials

Textbook(s): Professional Baking 8th edition Publisher: Wiley Author: Glisson
Required Readings: None
Additional Materials: Uniform & Culinary Tools (see culinary uniform policy)

Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

16-week Calendar	
Week	Chapter/Topic/Lab
1	Introductions/ Presentation on Chapter 1-4 Reads chapters 5, 6 & 7. Introductory Baking Quiz
2	Holiday/No Classes
3	Chapter 5-7 Presentation. Read Chapter 8 Prepare Starter.
4	Chapter 8 Presentation Prepare Lean yeast doughs: Straight & pre-ferment Read Chapter 9
5	Chapter 9 presentation. Prepare Rich Yeast dough. Read Chapter 10. Yeast Dough Quiz
6	Chapter 10 Presentation. Lab: Prepare Quick Breads Read chapter 11& 12 Mixing method quiz.
7	Chapter 11 & 12 Presentation Prepare syrups/creams & fritters, doughnuts, pancakes, Read Chapters 13-15
8	Presentation of Chapter 13-15 Prepare Pasteries/pies Read Chapter 16. Quiz on formulas
9	Presentation Chapter 16 Prepare cakes Read chapters 17 & 18 Cake quiz
10	Presentation chapters 17 & 18 Decorate Cakes and prepare cookies Read chapters 19 & 20
11	Presentation chapters 19 & 20 Prepare custards and frozen desserts read chapter 21 & 22. Quiz on custards.
12	Presentation on Chapter 21 & 22 Prepare desserts and plan for plated dessert Read chapters 23-25
13	Presentation on chapters 23-25 Lab work and plated dessert production Quiz on plate presentation.
14	Plated dessert production and presentation Read chapter 26
15	Presentation of chapter 26 Prepare special diet baked good and Review for final exam. Gluten/subs. Quiz
16	Final Exam Session and Practical presentation

8-week Calendar	
Week	Chapter/Topic/Lab
1	Introductions/ Presentation on Chapter 1-4 Reads chapters 5, 6 & 7. Introductory Baking Quiz Chapter 5-7 Presentation. Read Chapter 8 Prepare Starter.
2	Chapter 8 Presentation Prepare Lean yeast doughs: Straight & pre-ferment Read Chapter 9 Chapter 9 presentation. Prepare Rich Yeast dough. Read Chapter 10. Yeast Dough Quiz.
3	Chapter 10 Presentation. Lab: Prepare Quick Breads Read chapter 11& 12 Mixing method quiz. Chapter 11 & 12 Presentation Prepare syrups/creams & fritters, doughnuts, pancakes, Read Chapters 13-15
4	Presentation of Chapter 13-15 Prepare Pastries/pies Read Chapter 16. Quiz on formulas. Presentation Chapter 16 Prepare cakes Read chapters 17 & 18 Cake quiz.
5	Presentation chapters 17 & 18 Decorate Cakes and prepare cookies Read chapters 19 & 20. Presentation chapters 19 & 20 Prepare custards and frozen desserts read chapter 21 & 22. Quiz on custards.
6	Presentation on Chapter 21 & 22 Prepare desserts and plan for plated dessert Read chapters 23-25 Presentation on chapters 23-25 Lab work and plated dessert production Quiz on plate presentation.
7	Plated dessert production and presentation Read chapter 26 Presentation of chapter 26 Prepare special diet baked good and Review for final exam. Gluten/subs. Quiz
8	Specialty Baking Final planning preparation Final Practical Exam and Project presentation