



Syllabus

CUL 225 Baking and Pastry

General Information

Date June 24th, 2019

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Department Business

Course Prefix CUL

Course Number 225

Course Title Baking and Pastry

Course Information

Catalog Description This course is designed to give students an understanding of the terminology and procedures involved in the successful operation of the bakeshop. Emphasis will be placed on the importance of developing the skills of proper production as well as ingredient identification, recipe conversions, accurate measurements, and the chemical changes associated with successful baked products.

Credit Hours 1

Lecture Contact Hours 0

Lab Contact Hours 2

Other Contact Hours 0

Grading Scheme Letter

Prerequisites

None

Co-requisites

None

First Year Experience/Capstone Designation

This course **DOES NOT** satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

None

Course Learning Outcomes

Course Learning Outcomes

1. Identify quality standards of bakeshop products
2. Produce properly made bakeshop goods
3. Apply available and emerging technologies

Outline of Topics Covered

Chocolate work
Cakes and cake decorating
Candy Making
Artisan Bread
French cookies and pastries

Program Affiliation

This course is not required as a core course in any programs.