



BAKER COLLEGE
STUDENT LEARNING OUTCOMES
BAK1010 Baking Science
1 Semester Hour

Student Learning Outcomes & Enabling Objectives

1. Examine the chemistry involved in the baking process.
 - a. Explain the scientific principles of leavening agents in baking processes.
 - b. Explain the scientific principles of acids in baking processes.
 - c. Explain the scientific principles of emulsions in baking processes.
 - d. Explain the scientific principles of agitation in baking processes.
 - e. Explain the scientific principles of temperature in baking processes.
 - f. Explain the scientific principles of aeration in baking processes.
 - g. Explain the scientific principles of the Maillard reaction in baking processes.
 - h. Explain the scientific principles of the effect of altitude in baking processes.
 2. Examine the functionality of ingredients used in baking processes.
 - a. Explain the function of grains used in baking processes.
 - b. Explain the functions of flours used in baking processes.
 - c. Explain the functions of starches used in baking processes.
 - d. Explain the functions of proteins used in baking processes.
 - e. Explain the functions of gelatin, gums, and pectin used in baking processes.
 - f. Explain the functions of yeast used in baking processes.
 - g. Explain the functions of sugars and salt used in baking processes.
 - h. Explain the functions of dairy used in baking processes.
 - i. Explain the functions of fruit used in baking processes.
 - j. Explain the functions of chocolate used in baking processes.
 - k. Explain the functions of savory ingredients used in baking processes.
 - l. Explain the functions of acids used in baking processes.
 - m. Explain the functions of fats used in baking processes.
-

These SLOs are not approved for experiential credit.

Effective: Summer 2018