



BAKER COLLEGE
STUDENT LEARNING OUTCOMES
BAK1110 Baking Fundamentals
4 Semester Hours

Student Learning Outcomes & Enabling Objectives

1. Demonstrate safe and sanitary conditions in a lab environment.
 - a. Demonstrate proper sanitation, proper food handling procedures, and proper use of storage of common kitchen chemicals.
 - b. Demonstrate knife skills, hand tools, and equipment in a safe environment.
2. Demonstrate the ability to work as a professional as part of a team.
 - a. Demonstrate proper cleanup procedures.
 - i. Washing dishes
 - ii. Garbage removal
 - iii. Sweeping
 - iv. Sanitation
 - b. Demonstrate kitchen organization.
 - i. Getting product prepared
 - ii. Getting tools and equipment prepared
 - c. Demonstrate effective storage practices.
 - i. Proper storage
 - ii. Effective storage techniques
 - d. Demonstrate sustainable practices.
 - i. Recycling
 - ii. Conservation
3. Demonstrate use of appropriate tools and equipment during baking activities.
 - a. Apply the basic mixing methods to the production of yeast breads.
 - b. Apply the proper procedures in to the production of yeast raised breads.
 - c. Demonstrate the proper use of a double boiler for melting and warming ingredients.
 - d. Explain the use of convenience items used in a commercial bakeshop.
 - e. Demonstrate the use of various forms of heat treatments by using the appropriate piece of equipment, such as: convection ovens, hearth ovens, deep fat fryers, and induction burners.
4. Demonstrate use of proper techniques during backing activities.
 - a. Use bakery terminology in baking activities.
 - b. Demonstrate the proper measuring and scaling procedures for ingredients.
 - c. Demonstrate the use of the baker's percentage.
 - d. Demonstrate proper mise' en place procedures.

- e. Identify basic bakery ingredients and their functions.
- f. Demonstrate basic baking and pastry related knife skills.

These SLOs are not approved for experiential credit.

Effective: Summer 2018