



BAKER COLLEGE

STUDENT LEARNING OUTCOMES

BAK 1310 Classic Pastry Fundamentals

4 Semester Hours

Student Learning Outcomes and Enabling Objectives

1. Demonstrate safe and sanitary conditions in a lab environment.
 - a. Demonstrate proper sanitation, proper food handling procedures, and proper use and 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 proper techniques in pastry operations.
 - a. Demonstrate proper cake mixing and forming techniques.
 - b. Identify ingredients used in a commercial pastry shop.
 - c. Demonstrate recipe conversion and baker's percentage.
 - d. Demonstrate the use of various forms of heat treatments by using the appropriate techniques for such tasks as baking, frying and boiling.
 - e. Prepare classical cakes and other mousse style desserts using meringues or other foaming agents like leaveners.
 - f. Prepare international pastries using recipes that will be provided by the instructor.
 - g. Demonstrate the design and layout of charlottes and bombes.
 - h. Draw conceptual designs into cake diagrams and artistic sketches.
 - i. Decorate tortes and cakes using a variety of methods including spraying and glazing.
 - j. Demonstrate cake assembly techniques.
 - k. Demonstrate various shapes of puff pastry dough, such as: flourons, bouchees, vol-au vent.
4. Demonstrate using appropriate tools and equipment in pastry operations.

- a. Demonstrate the use and care for the tools and equipment used in pastry making and mousse forming.
 - b. Identify tools and equipment used in a commercial pastry shop.
 - c. 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.
 - d. Use appropriate tools to decorate and spray tortes and cakes using a variety of methods.
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These SLOs are not approved for experiential credit.
Effective: Fall 2017