



BAKER COLLEGE

STUDENT LEARNING OUTCOMES

BAK 1710 Café' and Bakery Operations
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 operation in a safe environment.
2. Demonstrate the ability to work as a professional as part of 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 a basic understanding between complex and simple dessert presentations.
 - a. Present foam based desserts.
 - b. Present perfectly set gelatin custards and other egg thickened desserts.
 - c. Demonstrate an understanding and proper preparation of mass produced desserts that include coulis, ganache, fruit inserts, specialty drinks, and edible garnishes.
 - d. Artistically and cleanly decorate desserts and pastries for bakeshop and restaurant patrons.
 - e. Identify ingredients and traditions involved in international pastries.
 - f. Prepare low calorie - low fat desserts.
 - g. Prepare and evaluate savory baking and pastry items.
 - h. Rotate prepared items to maintain par levels in pastry shops.
 - i. Select the appropriate vessel for the presentation of baking and pastry items.
4. Describe basic cooking methods.
 - a. Describe boiling, steaming, poaching, baking, and roasting methods.
 - b. Describe pan-frying, deep fat frying, sautéing, broiling, grilling, braising methods.
5. Demonstrate an understanding of guest service and customer relations.
 - a. Explain the possibility of handling of difficult situations, and accommodations for the disabled.

- b. Demonstrate guest check and cash control procedures through a working knowledge of POS systems.
- c. Compare interrelationships and work flow between the bakeshop and the café.

These SLOs are not approved for experiential credit.

Effective: Fall 2017