



THE **CULINARY** INSTITUTE *of* MICHIGAN®
A DIVISION OF BAKER COLLEGE

BAKER COLLEGE
STUDENT LEARNING OUTCOMES
CUL 2160 Baking for Culinary Students
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 and storage of common kitchen chemicals.
 - b. Demonstrate knife skills, hand tools, and equipment operation in a safe environment.
2. Demonstrate proper baking techniques.
 - a. Describe quick-breads and the mixing methods utilized to produce them.
 - b. Apply basic math skill to recipe conversions.
 - c. Prepare a variety of yeast-leavened breads.
 - d. Demonstrate proper scaling and measurement techniques.
 - e. Prepare a variety of pies and tarts.
 - f. Produce a variety of types of cookies.
 - g. Prepare a variety of cakes.
 - h. Discuss methods of preparation and finishing techniques for various fillings and toppings.
 - i. Prepare a variety of fillings and toppings for pastries and baked goods.
 - j. Prepare a variety of creams, custards, puddings and related sauces.
 - k. Describe the various types, uses, and methods of preparation of dessert sauces.
 - l. Demonstrate basic icing and decorating techniques.
 - m. Prepare a variety of pate choux products.
 - n. Prepare a variety of meringues.
3. Use appropriate ingredients needed for various baking activities.
 - a. Identify ingredients used in baking.
 - b. Explain the quality of yeast-leavened breads.
 - c. Describe properties and list function of various ingredients.
 - d. Produce a variety of types of cookies.
 - e. Prepare a variety of pies and tarts.
 - f. Prepare a variety of cakes.
 - g. Prepare a variety of meringues.
 - h. Prepare a variety of laminated dough products.

- i. Prepare a variety of creams, custards, puddings and related sauces.
 - j. Discuss nutritional concerns as they apply to baking.
 - k. Discuss recipe modification to create more nutritionally beneficial baked goods and desserts.
4. Use the appropriate tools, equipment and presentation methods for various baking activities.
 - a. Demonstrate proper selection of equipment and utensils for specific application.
 - b. Identify equipment and utensils used in baking.
 - c. Explain the process of lamination as it applies to dough.
 - d. Demonstrate the presentations of baked goods and desserts.
5. Evaluate the quality of your finished baking product.
 - a. Evaluate the quality of prepared pies and tarts.
 - b. Evaluate the quality of prepared cookies.
 - c. Evaluate the quality of prepared cakes.
 - d. Evaluate the quality of prepared breads.
 - e. Evaluate the quality of decorated and iced cakes.
 - f. Evaluate the quality of prepared of laminated dough products.
 - g. Evaluate the quality of prepared pate choux products.
 - h. Evaluate the quality of prepared meringues.
 - i. Evaluate the quality of prepared creams, custards, puddings and related sauces.
6. 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 i
 - ii. Conservation

These SLOs are not approved for experiential credit.

Effective: Fall 2017