

SEC 1: Baking

Total Credit: 3

Total Hours: 72

SYLLABUS

Objective:

The student will be able to Identify and explain baking terms, ingredients, equipment and tools, Employ safe food handling practices using contemporary guidelines, Scale and measure ingredients, prepare yeast dough, quick cookies, and biscuits, produce baked products using commercial ingredients and equipment

Unit 1: Introduction to roll-in dough

1. Principles of mixing
2. Principles of incorporation
3. Chilling procedures
4. Rolling procedures

Unit 2: Introduction to yeast, breads and rolls

1. Types of flours
2. Types of yeasts
3. Assembling processes
4. Mixing methods
5. Proofing process
6. Portioning/scaling procedures
7. Panning procedures
8. Baking procedures
9. Finishing a process

Unit 3: Preparation of cookies and biscuits

Factors affecting the quality of biscuits / cookies.

Plain biscuits; piping biscuits; cherry knobs; langue –de – chats; (cats tongue) salted biscuits; nut biscuits; coconut biscuits; chocolate biscuits; marble biscuits; nan-khatai; short bread biscuits. Ginger biscuits; cheese biscuits.

SEC 2: Baking

Total Credit: 3

Total Hours: 72

SYLLABUS

Objective:

The student will be able to identify and explain baking terms, ingredients, equipment and tools, Employ safe food handling practices using contemporary guidelines, Scale and measure ingredients, Prepare yeast dough, making and decorating cakes. Produce baked products using commercial ingredients and equipment

Unit 1. Introduction to cakes

1. Assembling and measurement of ingredients 2. Mixing processes 3. Panning procedures 4. Baking procedures 5. Cooling procedures 6. Student laboratory on cake construction 7. Quality standards for cakes

Unit 3: Basic Cake Making

Plain Sponge Madeira Cake, Rock Cake, Fruit Cake

Unit 4 Cake Decoration

Assemble of a three layer cake and basic decorating technique

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Unit 1: Basic Mixing Methods- Breads

Basic mixing methods; basic methods and uses in quick breads, Raw material required for bread making

Unit 2: Basic Pastries

Pastry making, principles & derivatives

Unit 3: Chocolate

Identify different forms of cocoa and chocolate, the process of chocolate tempering, Chocolate designs, garnishing and presentations

Suggested Reading:

1. On Baking Study Guide, Labensky, Martel, Van Damme, Pearson Prentice Hall ISBN 0-13-237305-X
2. On Baking 3rd Edition, Labensky, Martel, Van Damme, Pearson Prentice Hall ISBN 0-13-237456-0