

OHHS (Department Name) Department Course Syllabus



Course Name: Baking & Pastry

Course Code: 120501

Length: 2 trimesters (1 Credit)

Course Description:

Students will learn and practice basic baking and pastry principles with emphasis on commercial baking operation. Students will learn to identify various ingredients used in the bakery and the functions of each ingredient in baking formulas. Students will prepare a variety of yeast doughs, laminated doughs, quick breads, pies, tarts, and cakes utilizing a variety of mixing methods, classic pastries, creams, custards, puddings, dessert sauces and cake decorating. Basic baking math and scaling of formulas will be utilized. Students will coordinate with and prepare baked goods for Wildcat Catering. Students will be required to work a total of 6 hours in outside events during the two-trimesters. Students will be required to obtain a Washington State Food Handler's card. Note: Completion of this course with a grade of "B" or better qualifies for credits from Skagit Valley College (pending approval).

Prerequisites

Completion of Foods for Today is recommended but not required

Course Resources

Understanding Baking: The Art and Science of Baking by Joseph Amendola & Nicole Rees (students will be issued this text book for use during the course)

Culinary Institute of America training resources. Teacher generated resources

Course Fees

There are fees required for this course that include WA Food Handler's card. Students who have a WA Food Handlers' card that will be current through 06/18/2020 will have the appropriate fee waived.

Course Outline/Instructional Units

1. Baking Sanitation
2. Baking Math & Costing
3. Baking Nutrition
4. Ingredient Function in Commercial Baking
5. Chemistry & Science in Commercial Baking
6. Current Trends in Commercial Baking
7. Yeast doughs & laminated doughs
8. Custard Products/Fillings/Icings
9. Chocolate Basics
10. Cakes & Quick Breads
11. Pies, Cookies & Short Doughs
12. Savory Baking
13. Dessert Sauces/ Plate Design
14. Employability Skills & Workplace Safety

Major Assessments

1. WA Foodhandlers' Test (a score of 80% or higher is required)
2. Written assessment of Ingredients, baking science, baking methods, baking & pastry principles
3. Practical final exam: Plated dessert incorporating the following components: cake, custard element, sauce, crunch component. Yeast dough and pie crust.

Kitchen Production Lab Expectations:

- Students should be prepared for Labs and should have all recipes, game plans and notes necessary for successful completion of the day's project.
- Students should be dressed appropriately for Labs, including close-toed shoes, hat and apron, students not dressed for lab production will not be allowed to participate and their grade will be affected— this is in accordance with Washington State Health Regulations.
- Professionalism & Punctuality are an integral part of any work environment and will be part of the daily grade for production labs.
- We run a catering business and students are expected to adhere to all sanitation and food safety regulations at all times. Any illnesses or injuries should be reported to the instructor.
- If you are absent from class, assume you have make-up work. It is your responsibility to check and see what assignments have been missed.

Classroom Work: ● Reading & research assignments will be assigned from time to time & are expected to be completed in preparation for classroom instruction ● Assignments and resources for additional information will be available on my classroom website Projects: ● Projects should be legible and neat. ● Team projects will be due even if team members are absent, no exceptions. Communication and cooperation between teammates is part of learning to function in a work environment. ● Projects often culminate in providing food for

an outside, paying entity – students must communicate with teammates and the Chef if they will be absent during project production. Outside Events: ● Students are required to work 3 hours of outside events per quarter. ● Students signing up to work outside events are expected to arrive on time and work the entire shift they sign up for. If students are not able to fulfil a commitment to work, students are responsible for finding a replacement within the class. Students must call or email if they will not be able to work, 12 hours notice is preferred. Students failing to notify the event manager or Chef Arthur will have points deducted. The best way to reach Chef Arthur is via email: marthur@ohsd.net ● Students should be dressed appropriately to work the event, generally black pants or chef pants, a white dress shirt and black close-toed shoes. ● Students will need to provide their own transportation to and from an event, unless otherwise noted. Occasionally students will ride in an OHSD van to and from events.

Professionalism:

● A separate weekly grade (10%) for the following will be assessed in accordance with CTE Department policy - 1 point will be awarded daily for each of the following categories.

- o Attendance
- o Punctuality
- o Be Prepared (students should have close-toed shoes, recipes, notebook, etc)
- o Be on Task (students should be working on class projects or cleaning)
- o Be Respectful (students should be respectful of classmates & adults)

Extra Help

Teachers will provide information regarding tutoring in classroom procedures. Students are encouraged to take advantage of tutoring opportunities and assistance will be offered in class.

RE-DO POLICY:

OHHS is an effort based school where we believe all students can learn. We also know that students learn at different rates. Thus, we are implementing a re-do policy that recognizes the needs of individual learners.

- 100% Re-do
 - o Assessments (with exception of the Final semester exam)
 - o Key Assignments: Evidence that demonstrates mastery of a standard
- Teachers may:
 - o require completion of supporting assignments prior to re-do opportunities for students to show they can meet the standard.
 - o require students to complete re-do of work outside of class time.
 - o limit the number of re-do opportunities for each assignment.
 - o assign zero grades when students choose not to do key assignments and/or assessments to standard.

- All opportunities for re-do work will come with a deadline as assigned by the teacher.

Weighted Categories

Set department categories and weighting

Category	Percentage of Overall Grade

Grading Scale:

Regular Scale	
Letter Grade	Percentage
A	93% and Above
A -	90%-92.99%
B+	87%-89.99%
B	83%-86.99%
B-	80-82.99%
C+	77%-79.99%
C	73-76.99%
C-	70-72.99%
D+	67%-69.99%
D	60%-66.99%
F	59.99% and Below

OHHS PLAGIARISM POLICY:

Any student, who knowingly turns in any work that has been done by someone other than himself or herself, and fraudulently represents it as his/her own, shall be considered to have cheated. Cheating also includes: aiding someone else in cheating, the use or

preparation of written, pictorial, electronic or other materials not authorized by the instructor during a test or assignment, the use of testing materials obtained previous to the test date, or plagiarism of any kind. Students found cheating will also be subject to an office referral, which could result in a suspension. As an effort based school, students who have plagiarized/cheated must still demonstrate their learning. Thus, students will be given the opportunity to complete the work. This will fall under the “Late Work Policy” of the teacher where total possible points may be reduced.