

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 106 – Baking Fundamentals

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: none

Co-requisites: none

Course Description: The basic principles and practices of baking and pastry arts. Emphasis is on the development of skills needed to produce a variety of baked goods in a professional setting.

General Education Status:

Credits: 3.0

Lecture Hours: 1.0

Lab Hours: 4.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. demonstrate the principles, techniques and procedures for the preparation of baked goods and pastries.
2. discuss and demonstrate quantity measurements, formulas and baker's percentages.
3. demonstrate proficiency in preparing and evaluating quality baked products and desserts.
4. identify and demonstrate the basic concepts of sanitation and safety in a commercial kitchen.

Course Content Areas:

An introduction to baking principles with an emphasis on the science of baking. The student will study and prepare a variety of basic baked goods; a one-hour lecture and a four-hour baking lab.