

# Baking & Pastry Course Syllabus – Fall 2020

**Course Title:** Bakery  
**Course Number:** CA101  
**Class Meets:** CC Bakery, Weds & Thurs  
**Instructor:** Chef Audrey Anderson  
**E-mail:** [andersau@linnbenton.edu](mailto:andersau@linnbenton.edu)

**Credits:** 7  
**Number of Weeks:** 10  
**Time:** 7am-10am, 10:30am-1:30pm  
**Length of Sessions:** 3hrs  
**Phone:** 541-917-4389

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**DESCRIPTION:** Explore the preparation of cakes and pastry through a hands on course with emphasis on composed pastries and cakes. Includes experimentation, cooking, and tasting unfamiliar dishes and ingredients in a hands-on environment.

**OUTCOMES:** Upon successful completion of this course, students will be able to analyze characteristics of pastries, desserts, and baked goods in a series of execution based methodology and sensory evaluations, outcomes include:

Coulis/Compote	Creme Brulee
Ganache	Cheese Cake
Chantilly	Mousse
Caramel	Pastry Cream
Creaming Method	Blitz Pastry
2 Stage Method	Danish
Butter Cream	Pate au Choux
Sponge Cake	Straight Dough/Lean
Assembling and Decorating	Portioning / Shaping
Angel Food	Modified Straight Dough
Chiffon	Sponge
French Meringue Buttercream (yolks)	Starter
Italian Meringue Buttercream (whites)	Cut in Method
Composed Plated Dessert	

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**Grading:** A to F, Students will be graded daily on the following criteria:

**Professionalism**  
**Time Management**

**Execution**  
**Final Product**

Please be aware that if you just show up and do what is expected of you, that is a “C” grade!

**Attendance:**

Students will be required to attend all classes. Daily grading is based on attendance. Four days absent in a single term and you will be removed from the program. Tardiness will result in 2 points deducted for every 10min up to a half hour, at which point you will be graded as absent, your fourth tardy will result in a zero for the day. If you are not able to attend class or will be tardy, please notify Chef Audrey at least 2hrs in advance via email.

**Daily Performance and Class Participation:**

Students will be required to actively participate in classroom and kitchen lab activities as related to the weekly/daily agenda and subject matter. Students must execute the daily practical application in an efficient manner. Students are responsible for cleaning the Bakery on a daily basis. They are also responsible for minimizing waste by finding uses for leftovers and products found in the walk-in and reach-in.

Each student will be required to participate in all clean up & closing tasks.

**Bakery Daily Closing:**

Cleaning will be expected to go through daily requirements to ensure the quality of our establishment and sanitary conditions of the bakery. Individuals will be held responsible for cleaning their station & tools, delegating the daily cleaning list to reflect what they have used in their area. More information can be found on the Bakery Reach in. Once you have cleaned your station and tools, properly stored your projects and products used, your area Chef will check you out of your station and excuse you from the lab.

**Kitchen Equipment:** You will be exposed to commercial kitchen equipment that is used for the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately so as to avoid mishandling and equipment malfunction.

**Final Exam:** Will be held in CC-219, a written final exam that comprises 10% of your grade will be held on the Thursday before Practical Finals Begin.

**Kitchen Attire:** Students will be cooking in a professional commercial kitchen. The following is required kitchen attire:

- Face Covering Required (Fall Term)
- Chef jacket, clean, stain free
- Chef pants, clean, checked houndstooth
- Apron, clean, white, provided by school linens
- Closed-toed/non-slip shoes, black.
- Chef's hat/bakers cap, white
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Physical Hygiene will be highly prioritized, hair must be washed and kept neat, long hair restrained & pulled back, deodorant must be worn -- *please avoid strong smelling colognes, lotions & perfumes.*

**LBCC Comprehensive Statement of Nondiscrimination:**

LBCC prohibits unlawful discrimination based on race, color, religion, ethnicity, use of native language, national origin, sex, sexual orientation, gender, gender identity, marital status, disability, veteran status, age, or any other status protected under applicable federal, state, or local laws. For further information see Board Policy BP-1015.

## **Week 1: Stations & Tools with Chef Josh & Chef Gretchen**

- **Welcome & Introduction Week**
  - Introduction
    - Weekly Schedule
    - Expectations & Syllabus Review
    - Any Questions you may have
    - What are you most interested in learning in Pastry Arts?
    - Favorite part of Culinary Arts?

## **Week 2: Baking Ingredients**

- **Moodle Assignments Due Tuesday**
  - Baking Ingredients Lecture
  - Ingredients in Baking Videos
    - Secret Patterns of Flavor
    - Flavor Bouncing
    - Introduction To Flavor Structure
  - Chapter Homework Due
    - Chapter 4 Questions & Vocabulary
  - Name of your Bakery & Description Due
- **Wednesday**
  - Ingredient Profile
  - First Day Quiz
  - Run through Dish Machine/Dish Area
- **Thursday**
  - Product/Equipment Identification
  - Hand Back Quiz, Review
  - Talk about Project

## **Week 3: Basic Baking**

- **Moodle Assignments Due Tuesday**
  - Basic Baking Principles Lecture
  - Basic Baking Principles Demo Videos
    - Bakistry with Joanne Cheng
  - Mission Statement & Logo Due
  - Chapter Homework Due
    - Chapter 5 Questions & Vocabulary
- **Wednesday**
  - Functions of Fats & Sugars
    - Cookies, Creaming Method
  - Ganache
- **Thursday**
  - Pate a Choux, Eclairs
  - Chantilly



## Week 4: Breads

### ● Moodle Assignments Due Tuesday

- Breads Lectures
  - Lean Dough/Straight Dough Method
  - Enriched Dough/Sponge Method
- Breads Videos
  - Basic Steps of Baking Bread, Straight Dough Method/Lean Dough
  - Brad & Claire Make Sourdough Bread/Modified Straight Dough
  - Sweet Milk Bread/Sponge Method/Sponge Method
- Chapter Homework Due
  - Chapters 6 & 7 Questions & Vocabulary
- Breads Quiz Due
- Bakery Project Menu Rough Draft Due

### ● Wednesday

- Lean Dough
  - Baguettes
  - Soft Rolls
- Enriched Dough Mise

### ● Thursday

- Mix Enriched Dough
- Bake Day

## Week 5: Laminated Doughs

### ● Moodle Assignments Due Tuesday

- Laminated Doughs Lecture
- Laminated Dough Demo Videos
- Laminated Doughs Quiz Due
- Bakery Project Menu Due
- Chapter Homework Due
  - Chapters 9 & 14 Questions & Vocabulary

### ● Wednesday

- Croissant Dough
- Danish Dough
- Beurrage

### ● Thursday

- Finishing Croissants & Danish, Bake Day

## Week 6: Cakes

### ● Moodle Assignments Due Tuesday

- Cakes Lecture
- Cakes Demo Videos
  - Stacking
  - Glazing
  - Buttercream
- Chapter Homework Due Chapters 16 & 17 Questions & Vocabulary
- Cakes Quiz Due
- Bakery Project Recipe Packet Due

### ● Wednesday

- Celebration White Cake
  - Fruit Compote
  - Vanilla Buttercream
- Chocolate Cake

### ● Thursday

- Italian Buttercream
- American Buttercream
- Stacking & Assembly

## Week 7: Custards

### ● Moodle Assignments Due Tuesday

- Custards Lecture
- Custards Demo Videos
  - Tempering/Pastry Cream
  - Ribbon Method/Curds
- Custards Quiz Due
- Bakery Project General Concept Photos Due
- Mid Term Exam Due
- Homework Due
  - Chapter 19 Questions & Vocabulary

### ● Wednesday

- Creme Brulee
- Cheesecake

### ● Thursday

- Pastry Cream

## Week 8: Frozen Desserts

- Moodle Assignments Due Tuesday
  - Bakery Project Equipment List Due
  - Frozen Desserts Lecture
  - Frozen Desserts Videos
    - Sorbet
    - Ice Cream
    - Gelato
  - Frozen Desserts Chapter Homework Due
    - Chapter 20 Questions & Vocabulary
- Wednesday
  - Ice Cream Base
  - Sorbet Base
- Thursday
  - Spin Frozen Desserts
  - Dessert Sauces
    - Coulis
    - Caramel
    - Ganache

## Week 9: Short Doughs

- Moodle Assignments Due Tuesday
  - Short Doughs & Quick Breads Videos
  - Short Dough & Quickbreads Lecture
  - Short Dough Chapter Homework Due
    - Chapters 10 & 13 & 15 Questions
- Wednesday
  - Biscuits
  - Blitz
- Thursday
  - Cookies
  - Quickbreads



## Week 10: Presentation & Garnishing

- Moodle Assignments Due Tuesday
  - Plating & Garnishing Lecture
  - Flowers & Foraging Lecture
  - Plating Techniques Demo Videos
  - Plated Dessert Market Basket Menu Due
  - Dessert Presentation Chapter Homework Due
    - Chapter 22 Questions & Vocabulary
- Wednesday
  - Making Components for Plated Desserts
  - Missing Outcomes?
- Thursday
  - Plated Desserts

## Week 11: Finals

- Monday
  - Bakery Project Due (Incorporate Business Plan & Resources)
  - Final Essay Due
  - Written Final Due
- Tuesday
  - Practical Finals
- Wednesday
  - Term Cleaning
  - Term Ends