

Culinary II - Baking & Pastry Careers Course Syllabus

INSTRUCTOR: Carissa McCrory
ROOM NUMBER: F-9
OFFICE HOURS: Intervention and after school by appointment
E-MAIL:: cmccrory@rocklinusd.org
COURSE PAGE: whs.rocklinusd.org/CTE
ACADEMIC UNITS: 5 units per semester
ACADEMIC CREDIT: Elective Credit

DESCRIPTION - This course is designed to prepare students for the specific entry level experiences they will need to excel in the baking and Pastry career field. In this hands-on class, students will learn the culinary skills and techniques that are foundational to Baking and Patisserie. The first semester focuses on exploring production baking through baking multiple styles of bread recipes; including French bread, sticky buns and whole wheat pitas. The second semester's main focus is patisserie; where students will develop their skills for plated desserts, cakes, meringue, laminated doughs (Danish pastry), chocolate work and special diets baking. Students who successfully finish course hours and portfolios will earn a Certificate of Completion.

PURPOSE - This course builds upon the basic cooking skills that were mastered in Culinary I. However; advanced home cooks can petition the instructor to skip Culinary I if they have the skills needed. This is a lecture-lab course in which topics are presented by the instructor, advanced baking techniques are explained/demonstrated, and assigned baking projects are completed by students during lab periods. All reading, bookwork and portfolios are expected to be completed outside of class. Unit tests are given periodically, and there is both a comprehensive midterm and final exam. The course is a prerequisite for Whitney's Capstone Culinary course; Culinary III - Restaurant and Hospitality Careers.

COURSE OBJECTIVES - By the end of this course, students will be able:

- Understand a large variety of baking specific vocabulary and employ its use appropriately in the kitchen.
- recognize and critique professional, commercial bakeshop ingredients and supplies.
- Assess and demonstrate basic mixing and baking methods for yeast doughs, cakes, cookies and pastries.
- Present plated desserts with creative and appropriate sauces and garnishes.
- demonstrate employability by creating a viable resume and demonstrating skills and education required for viable career paths.

COURSE TOPICS - The course will cover the following topics: Production Bread Baking, Plated Restaurant Desserts, Laminated Doughs-Danish pastry, Cakes and Tortes, Meringue Techniques, Chocolate Work, and Baking for Specialized Diets .

CAREER AND TECHNICAL EDUCATION (CTE) ELEMENTS - The following information is directly related to this course and its designation as a CTE course on campus:

- INDUSTRY SECTOR: Food Service and Hospitality

- COURSE LEVEL: Concentration
- ADVISORY COMMITTEE: The advisory committee for this course meets annually. Additional meetings are held at the discretion of the instructor and/or district office.
- ARTICULATION INFORMATION: This course has an articulation agreement with Yuba college.
- OCCUPATIONS FOR IDENTIFIED PATHWAY: Pathway occupations organized by level of education and training required for workplace entry.
 - High School - Artisan Baker, Executive Pastry Chef
 - Post-secondary Training - Culinary School or Junior College programs - Baking and/or Pastry Certificate
 - College/University - B.S. Hospitality Management, CIA - Advanced Concepts in Baking and Pastry

GENERAL: Recorded grades will be available for review at any time on Schoology. Remember to keep all class items returned so that any discrepancies can be easily and fairly straightened out. Except in cases of actual error, semester grades are permanent.

INSTRUCTIONAL SUPPLIES - Students may be required to purchase specific projects if they want to keep them and take them home. The list below provides information for the student regarding items they will be using in this course. Students may want to purchase items on this list if they are very interested in this course and/or pathway. Please see the instructor for specific information regarding supplies.

- Text: "On Baking" (Replacement cost \$115.00)
- Computer Programs and/or software: NA
- Supplies: Composition Book, Camera, Planner/Organizer, with Calendar

GRADING PLAN - Grades will be based on attendance, tests, lab work, assignments, projects, portfolios and classroom performance. Mastery/Outstanding (100-90% - A), Above Standard (89-80% - B), Average/Entry-level (79-70% - C), Below Acceptable level (69-0% - NM/NC)

CLASSROOM RULES OF CONDUCT

- Students are expected to be in class and ready to work at the appointed time. Students must sign-in, get on their uniform, and be seated BEFORE the tardy bell rings! Students will make up their missed class time during Intervention.
- Students will treat the class as a job-training site; arriving ready to learn entry- level skills, career preparation and professional business etiquette. They will maintain a professional and positive attitude about themselves and others in class. During lab work, students are expected to work as a team, dividing work evenly, cooperating to complete cooking assignments and cleaning on time.
- The student will receive safety training and will be expected to observe safety rules at all times.
- The student will return all materials used to assigned areas, making sure all equipment is clean and turned off. The work area must also be left neat and clean. No student will be permitted to leave class until their kitchen has been checked complete (unless they have group and instructor approval).

In general, your ideas, comments, suggestions, questions, grade challenges, and more are welcome. However, your discretion in these matters is expected. Furthermore, no part of your grade will be based on anything other than your coursework and attendance. You are encouraged to take advantage of instructor office hours for help with coursework or anything else connected with the course and your progress.