

Polaris Career Center Course Syllabus

Baking & Pastry Arts Adult

Course Information

Instructor:	Maureen Lehman	Phone:	440-891-7712
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		Room:	Room 149
		Meeting Time:	Fall Semester: Monday and Wednesday 5:00 PM - 10:00 PM Spring Semester: Tuesday and Thursday 5:00 PM – 10:00 PM
		Availability:	Class Nights, 4:00 PM - 5:00 PM

Course Description

Employment opportunities for bakers and pastry chefs are soaring with high employment growth in the areas of retail bakeries, restaurants, lodging, and baking product manufacturing. The science of baking and pastries is included in the course as well as sanitation procedures and safety practices. The students will obtain the practical and theoretical training necessary to produce quality bakery products (e.g., cookies, breads, cakes, pastries, chocolate, and sugar). The adult Bakery and Pastry Arts program is 200 hours long and the tuition includes textbooks, supplies, and the ServSafe certification test. The ServSafe certification is a five year food safety and sanitation certification. The prerequisites for the program are a high school diploma or GED and an 8th grade reading and math level.

Major Course Goals

The major goals of the Adult Baking & Pastry Arts program/course will ask students to:

1. Perform the various mixing methods used to prepare cakes and pastries.
2. Understand the purpose, cause, and effect of ingredients in a recipe.
3. Know how to temper chocolate and work with it to create a variety of pastries and confections.
4. Discover bread making with yeast, laminated doughs, and pre-fermented doughs.
5. Research and create a dessert on an individual basis.
6. Calculate recipe conversions in standard as well as metric.
7. Experience samples of old and new products, ingredients, and prepared dishes to enhance texture and flavor combinations.
8. Understand sanitation practices when working in a kitchen environment.
9. Develop own sense of mise en place (organizational skills).
10. Learn to work in teams.
11. Learn how to present plated desserts and specialty pastries.

Instructional Philosophy

Class begins promptly at 5:00 PM and ends at 10:00 PM on Monday and Wednesday nights. The first couple of weeks of class are spent on the theory of baking and pastry and on obtaining the ServSafe certificate for sanitation. On most days, class begins with a lecture and an explanation of the daily project assignments and concludes with lab sanitation. Students will be assigned to rotating teams when working in the lab. Course work will include homework assignments, tests, and quizzes. Near the end of the term, students will be required to prepare a practical final on an individual basis to demonstrate acquired skills.

Course Units of Study

The major units of study of Baking and Pastry Arts include the following:

- Mise en Place and Ingredients
- Sanitation
- Mixing Techniques
- Cookies
- Pies and Tarts
- Muffins and Quick Breads
- Entrepreneurship
- Yeast-Leavened Breads and Rolls
- Laminated Doughs -- Croissants, Danish, Puff Pastry
- Cakes, Tortes, and Miniature Pastries
- Fillings and Frostings
- Sauces and Plated Desserts
- Cake Decorating
- Frozen Desserts
- Chocolate Tempering and Application

Primary Curriculum Materials

Le Cordon Bleu Dessert Techniques, ISBN-13: 978-0-68-816907-7
Baking Artisan Bread, ISBN-13: 978-1-59253-453-1

Business and Industry Credentials, Certifications, and/or Licenses

The students in the adult Baking and Pastry program are eligible for ServSafe Certification, a five year safety and sanitation certification that is sponsored by the National Restaurant Association.

Course Projects and Special Activities

During the last portion of the term, students will be required to demonstrate the skills acquired in class through an individual practical final, creating a dessert. The final will include a written report detailing recipe, method of preparation, costing out of ingredients, and color sketch. Students will then be required to prepare and complete the dessert on an individual basis during a two day period.

Throughout the course, on nights called samplet nights, the students will sell the dessert items they have prepared. Every item prepared will be sold in various types of containers. This experience will provide training in customer service, teamwork, costing, and retail sales.

Course Policies

Code of Conduct:

The published Code of Conduct for Polaris Career Center found in the Student Handbook will be enforced at all times. Students should refer to the Handbook for discussions of due process and safety violations. A list is also provided for Baking and Pastry within our own classroom.

Dress and Grooming Guidelines:

On a daily basis, students will be required to wear a chef's uniform consisting of a chef's jacket, hat, and apron. Proper kitchen shoes should be worn to avoid slipping and to prevent accidents. The District's dress code is established to teach grooming and hygiene, instill discipline, prevent disruptions, avoid safety hazards, and teach respect and is similar to those enforced in most working environments. Students should refer to the handbook for explicit explanations.

ID:
Not applicable

Attendance/Tardiness:

Students should particularly note the attendance/tardiness policy in the Handbook as it will be followed at all times. Ninety percent attendance is required for students to receive their Polaris Certificate of Completion.

Make-up Work:

Students who have been excused absent may make up the work they missed. It is the student's responsibility to check with each teacher the day the student returns from an absence to arrange specific dates for completing the work and for taking tests, if any tests have been missed. Assignments that were due and tests that were scheduled on the day of the absence will be due on the day the student returns. Lab work cannot be made up due to the nature of the class.

Computer Usage:

Access to technology is designated for the completion of class assignments only. Students must sign the Technology Acceptable Use Policy of Polaris in order to be given use of computers, software, and Internet access. The use of technology is a privilege, not a right. Any student who violates the Policy may lose their access to these items. Polaris Career Center reserves the right to monitor computer and Internet access.

Infinite Campus:

Not Applicable

Syllabus Changes:

The instructor/Polaris Career Center Administration reserves the right to make changes to this syllabus throughout the year.

Course Assessment Plan

Assignments will be dropped one letter grade for each day they are late.

Grades will be determined by a Total Points method using the following:

Theory (Homework, Tests, Quizzes)	30%
Lab Performance	50%
Practical Project (Written Report & Lab Work)	20%

Grades for the course will be based on the following levels of performance:

Grade	Description
A (90-100%)	Work is correct with only minor flaws (not having to do with the main idea of the problem). The concepts presented in class were understood and were appropriately applied to real-world examples. All assignments were completed on-time and were of a work quality.
B (80-89%)	Work was done with a few flaws. The concepts presented in class were applied with help. Almost all tasks and assignments were completed on-time and demonstrated with sufficient skills
C (70-79%)	Some difficulty was had understanding class concepts or applying concepts to real-world situations. Some assignments were late.
D (60-69%)	Only some of the work was completed for class. Work completed was frequently late or was of low quality with errors and omissions.
F (0-59%)	Did not complete a significant amount of work for the class. Work had major errors and did not meet standards.