

# CART 021: BAKING AND PASTRIES II

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**Formerly known as:**

CART 034 (or if cross-listed - inactivated courses associated with this course)

**Originator**

kstruwe

**Justification / Rationale**

Baking and Pastries II

Change the names of baking courses to eliminate the terms introduction and intermediate.

To alleviate concerns whether this is a hands-on class.

Add co-requisite CART 060 Safety and Sanitation

**Effective Term**

Fall 2023

**Credit Status**

Credit - Degree Applicable

**Subject**

CART - Culinary Arts

**Course Number**

021

**Full Course Title**

Baking and Pastries II

**Short Title**

BAKING AND PASTRIES II

**Discipline****Disciplines List**

Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

**Modality**

Face-to-Face

**Catalog Description**

This course provides the student with the knowledge and skills necessary for the production of cakes, meringues, Bavarian cremes, mousses, buttercream, and ice cream. A Classic Chef uniform is required for this course.

**Schedule Description**

This is an advanced course which builds on the knowledge and skills developed in CART 020. A Classic Chef uniform is required for this class. Prerequisite: CART 033 or CART 020

**Lecture Units**

1

**Lecture Semester Hours**

18

**Lab Units**

2

**Lab Semester Hours**

108

**In-class Hours**

126

**Out-of-class Hours**

36

**Total Course Units**

3

**Total Semester Hours**

162

**Prerequisite Course(s)**

CART 033 or CART 020 CART 060

**Required Text and Other Instructional Materials****Resource Type**

Book (Recommended)

**Open Educational Resource**

No

**Author**

Culinary Institute of America

**Title**

Baking and Pastry, Mastering the Art and Craft

**Edition**

3

**Publisher**

Wiley

**Year**

2015

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**For Text greater than five years old, list rationale:**

This recommended text is researched and developed by chefs at the premier culinary school in America.

**Class Size Maximum**

20

**Entrance Skills**

Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats.

**Requisite Course Objectives**

CART 020-Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats

CART 033-Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats

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**Entrance Skills**

Identify, describe and demonstrate the proper use of leavening agents.

**Requisite Course Objectives**

CART 020-Identify, describe and demonstrate the proper use of leavening agents

CART 033-Identify, describe and demonstrate the proper use of leavening agents

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**Entrance Skills**

Recognize, describe and demonstrate the proper use of eggs, milk, flavorings, extracts and emulsions and spices.

**Requisite Course Objectives**

CART 020-Recognize, identify and demonstrate the proper use of eggs, milk, flavorings, extracts, emulsions and spices

CART 033-Recognize, identify and demonstrate the proper use of eggs, milk, flavorings, extracts, emulsions and spices

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**Entrance Skills**

Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements.

**Requisite Course Objectives**

CART 020-Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements  
CART 033-Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements

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**Entrance Skills**

Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields.

**Requisite Course Objectives**

CART 020-Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields  
CART 033-Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields

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**Entrance Skills**

Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools.

**Requisite Course Objectives**

CART 020-Explain and demonstrate an ability to operate bakeshop equipment in an efficient, proper, safe and sanitary manner  
CART 020-Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools  
CART 033-Explain and demonstrate an ability to operate bakeshop equipment in an efficient, proper, safe and sanitary manner  
CART 033-Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools

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**Requisite Course Objectives**

CART 020-Recognize and identify bakeshop ingredients including all types of flours, sugars, shortenings and fats  
CART 020-Identify, describe and demonstrate the proper use of leavening agents  
CART 020-Recognize, identify and demonstrate the proper use of eggs, milk, flavorings, extracts, emulsions and spices  
CART 020-Explain and demonstrate the skills necessary to convert quantity, volume and weight measurements  
CART 020-Explain and demonstrate the ability to reduce, expand and modify formulas to achieve desired yields  
CART 020-Calculate the food cost of items using standard formulas and ingredient prices.  
CART 020-Explain and demonstrate an ability to operate bakeshop equipment in an efficient, proper, safe and sanitary manner  
CART 020-Explain and demonstrate the skills necessary for the proper, safe and sanitary use of bakeshop hand tools  
CART 020-Explain and demonstrate the skills necessary to scale, mix, make-up, shape, and bake a variety of yeast raised products  
CART 020-Explain and demonstrate an ability to produce rolled-in doughs including Danish, croissants and puff pastry  
CART 020-Explain and demonstrate an ability to produce short dough products including cookies, pies and pie fillings

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**Entrance Skills**

Identify steps to establishing a Hazard Analysis and Critical Control Point (HACCP) plan, explain the role of the health department sanitarian and evaluate a sanitation report.  
Explain the roles of the food service worker and manager in the prevention of food borne illnesses.  
Identify basic safety and accident prevention techniques.  
Identify basic safety and accident prevention techniques.  
Explain the roles of the food service worker and manager in the prevention of food borne illnesses.  
Explain the role of the health department sanitarian and evaluate a sanitation report.  
Identify steps to establishing a HACCP Plan.  
Pass Food Service Sanitation Management Exam with a score of 75% or higher.  
Identify food or carrier sources of major food borne illnesses, bacteria, viruses, fungi and parasites and list at least four symptoms of each.

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**Course Content**

1. Cake assembly techniques
2. Pastry bags, decorating tubes, and common cake decorations
3. Cake varieties and types
4. Meringues—production and handling techniques

5. Meringue variations and desserts
6. Dessert sauces and fruit purees
7. Plate presentation and decorations
8. Bavarian cremes and mousses
9. Souffles, hot and cold production techniques
10. Ice cream desserts
11. Chocolate melting and tempering
12. Chocolate dipping and molding
13. Marzipan decorations

### Lab Content

1. Cake assembly techniques
2. Pastry bags, decorating tubes, and common cake decorations
3. Cake varieties and types
4. Meringues—production and handling techniques
5. Meringue variations and desserts
6. Dessert sauces and fruit purees
7. Plate presentation and decorations
8. Bavarian cremes and mousses
9. Souffles, hot and cold production techniques
10. Ice cream desserts
11. Chocolate melting and tempering
12. Chocolate dipping and molding
13. Marzipan decorations

### Course Objectives

Objectives	
Objective 1	Assemble and ice simple layer cakes, sheet cakes and cupcakes.
Objective 2	Make and use a paper decorating cone.
Objective 3	Use a pastry bag to make icing decorations.
Objective 4	Assemble a variety of European and American-style cakes, Swiss rolls, small cakes and candies.
Objective 5	Prepare and bake meringues and assemble various desserts with these meringues.
Objective 6	Prepare dessert sauces and purees.
Objective 7	Prepare Bavarian cremes and mousses.
Objective 8	Prepare hot and cold dessert soufflés.
Objective 9	Prepare ice cream desserts using commercial ice cream maker.
Objective 10	Explain how to temper chocolate.
Objective 11	Use tempered chocolate for dipping, molding, and decorating.
Objective 12	Make and handle marzipan, and mold decorative items from it.

### Student Learning Outcomes

Upon satisfactory completion of this course, students will be able to:	
Outcome 1	Use a pastry bag to make icing decorations such as layer cakes, sheet cakes and cupcakes.
Outcome 2	Produce a variety of European and American-style cakes, Swiss rolls, small cakes and candies.
Outcome 3	Explain the process of tempering chocolate for use in dipping, molding and decorating.

### Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Activity	Students prepare a variety of yeast doughs and baked products.
Participation	Students work individually and in teams to produce baked products.

Observation	Instructor demonstrates appropriate ingredient mixing and forming techniques for each baking project.
Lecture	Instructor presents ingredient information and appropriate techniques for each project.
Laboratory	Students prepare a variety of yeast doughs and baked products.
Discussion	Students evaluate success of each baking project.
Demonstration, Repetition/Practice	Students prepare a variety of yeast dough's and baked products, repeating the process for increased success.
Collaborative/Team	Students work in teams in lab environment.

### Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Organizational/timeline assessment	Each baking project must be completed within appropriate timeline.	In Class Only
Behavior assessment	Students are expected to follow basic safety and behavior rules in the kitchen lab.	In Class Only
Oral and practical examination	Oral quizzes on projects.	In Class Only
Self-paced testing	Students participate in a variety of baking projects, using recipes researched out-of-class. (36 hours, approximately 2.4 hours per unit)	In and Out of Class
Student participation/contribution	Students participate in a variety of baking projects.	In Class Only
Mid-term and final evaluations	Final examination covering material presented in class and techniques learned in lab. (approximately 1 hour per exam)	In and Out of Class
Group activity participation/observation	Students work as teams to enhance skills.	In Class Only
Presentations/student demonstration observations	Students present completed baking projects.	In Class Only
Laboratory projects	Student-prepared products are graded according to a rubric.	In Class Only

### Assignments

#### Other In-class Assignments

1. Readings in the text
2. Attendance of lectures by instructor including the taking of detailed notes thereon
3. Attendance of demonstrations by the instructor including the taking of detailed notes thereon
4. Special reports by students singly or in groups
5. Participation in class through their demonstration of hands-on skills
6. Examinations of various types including essay, multiple choice and skill practical's

#### Other Out-of-class Assignments

1. Readings in the text.
2. Practice skills taught in class.
3. Research and development of recipe options for discussion and/or lab projects.
4. Worksheets and take home quizzes.

#### Grade Methods

Letter Grade Only

### MIS Course Data

#### CIP Code

12.0500 - Cooking and Related Culinary Arts, General.

#### TOP Code

130630 - Culinary Arts

**SAM Code**

C - Clearly Occupational

**Basic Skills Status**

Not Basic Skills

**Prior College Level**

Not applicable

**Cooperative Work Experience**

Not a Coop Course

**Course Classification Status**

Credit Course

**Approved Special Class**

Not special class

**Noncredit Category**

Not Applicable, Credit Course

**Funding Agency Category**

Not Applicable

**Program Status**

Program Applicable

**Transfer Status**

Not transferable

**Allow Audit**

No

**Repeatability**

No

**Materials Fee**

No

**Additional Fees?**

No

**Approvals****Curriculum Committee Approval Date**

11/17/2022

**Academic Senate Approval Date**

12/08/2022

**Board of Trustees Approval Date**

01/21/2023

**Chancellor's Office Approval Date**

04/05/2023

**Course Control Number**

CCC000637337

**Programs referencing this course**Basic Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=123>)

Culinary Management Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=124>)

Intermediate Culinary Arts Certificate of Achievement (<http://catalog.collegeofthedesert.eduundefined/?key=125>)

Culinary AS Degree (<http://catalog.collegeofthedesert.eduundefined/?key=23>)