

**RARITAN VALLEY COMMUNITY COLLEGE
ACADEMIC COURSE OUTLINE**

FMTC 111 FUNDAMENTALS OF BAKING AND PASTRY ARTS

I. Basic Course Information

A. Course Number and Title: FMTC- 111 Fundamentals of Baking and Pastry Arts

B. New or Modified Course: Modified

C. Date of Proposal: Spring 2017

D. Effective Term: Fall 2017

E. Sponsoring Department: Business and Public Service

F. Semester Credit Hours: 3

G. Weekly Contact Hours: 4 Lecture: 2
 Lab: 2
 Out of class student work per week: 4

H. Prerequisites: None

I. Laboratory Fees: Yes

J. Name and Telephone Number of Department Chair: Anne Marie Anderson, Business and Public Service Department, (908) 526-1200 x8337

II. Catalog Description

This course introduces students to the principles, methods and techniques of professional baking and pastry. Baking and pastry skills are essential for the food and beverage management field, and this course is designed to provide a foundation for careers in the industry. Students will have an opportunity to apply their skills and knowledge during the laboratory portion of the class.

III. Statement Of Course Need

Baking and Pastry Arts is a standard course for the Food and Beverage Management program. The primary goal is to provide students with the skills and techniques that are required in the industry. This course provides the knowledge needed to manage the baking and pastry area while meeting the requirements for articulation agreements for training beyond the certificate program.

IV. Place Of Course in College Curriculum

- A. Free elective
- B. Required course in Food and Beverage Management AAS and Food and Beverage Management Certificate.
- C. Course transferability: for NJ schools go to NJ Transfer website www.njtransfer.org. For all other colleges and universities go to their individual websites.

V. Outline of Course Content

- A. Overview of the Baking Profession
- B. Bakeshop Math, Food Safety and Professional Skills
- C. Baking and Pastry Tools and Equipment
- D. Bakeshop Ingredients
- E. Basic Baking Principles
- F. Understanding Yeast Doughs
- G. Artisan, Lean and Rich Yeast Breads
- H. Quick Breads and Muffins
- I. Doughnuts, Fritters, Pancakes and Waffles
- J. Basic Syrups, Creams and Sauces
- K. Pies
- L. Pâte Brisée, Short Doughs, Puff Pastry and Pâte à Choux
- M. Tarts and Special Pastries
- N. Cake Mixing, Baking, Assembly and Decorating
- O. Specialty Cakes, Gâteaux and Torten
- P. Cookies
- Q. Custards, Puddings, Mousses and Soufflés
- R. Frozen Dessert
- S. Fruit Desserts
- T. Dessert Presentation

VI. General Education and Course Learning Outcomes

A. General Education Learning Outcomes:

At the completion of the course, students will be able to:

1. Demonstrate an understanding of the science of baking and pastry (GE-NJ 3).
2. Discuss production assignments with others to successfully produce baked and pastry items (GE-NJ 1).

B. Course Learning Outcomes:

At the completion of the course, students will be able to:

1. Explain the functions of ingredients in baking and pastry.
2. Deduce the potential causes of defects in baked and pastry items.
3. Demonstrate proper techniques, methods and equipment use in preparing baked and pastry products.

4. Modify baking and pastry formulas to meet production needs and accommodate ingredient substitutions.
5. Design and produce a restaurant quality plated dessert.

C. Assessment Instruments

1. Written exams and quizzes
2. Laboratory practical examinations
3. Direct observation by instructor

VII. Grade Determinants

- A. Class/Lab preparation and participation
- B. Attendance
- C. Industry professionalism
- D. Demonstration of proper techniques and methods
- E. Quality and quantity of baked and pastry items produced
- F. Exams and quizzes
- G. Projects

Modes of Teaching:

- A. Hands-on training
- B. Instructor and student demonstrations
- C. Instructional videos
- D. Reading and online learning assignments
- E. Lecture / discussion
- F. Small group projects
- G. Student collaboration

VIII. Texts and Materials

Required text:

Gisslen, Wayne. *Professional Baking*. John Wiley & Sons, Inc., Hoboken NJ. Latest edition.

The course outline is intended only as a guide to course content and resources. Do not purchase textbooks based on this outline. The RVCC Bookstore is the sole resource for the most up-to-date information about textbooks.

Required Materials:

Chef jacket, pants, hat and apron by second class.

IX. Resources

- A. A fully stocked commercial kitchen with baking and pastry making capabilities.