Instructor Information

Instructor: William Ginocchio, CEC
Office: CAHMI 216
Mailbox: 
Hours: Monday: 11:30am – 1:30pm
       Tuesday: 11:30am – 2:30pm
       Wednesday: 11:30am – 2:30pm
Phone: (501)771-6057, (501)519-4355
Email: wginocchio@uaptc.edu

*All emails and telephone calls will receive a response within two business days.

Director: Renee Smith 501-812-2879 rsmith@uaptc.edu
Dean: Todd Gold 501-812-2861 tgold@uaptc.edu

*If your emails and telephone calls do not receive a response within two business days, the appropriate chain of command is above.

Course Information

BAK 1301 (01) – Baking I
CAHMI 124 – Gold Lab (Left Side)
Monday 8:30am – 2:20pm
Blackboard Learning Management System

Catalog Description

This course is an introduction to the theory and technique of baking and pastry arts. Basic concepts, units of measure, tools, and materials, techniques, and formulae are included. Discussions and demonstrations cover basic baking to advanced techniques. Breads, sweet doughs, choux paste, pies, and mousses are also covered. 2 lecture hours, 4 lab hours. (3 credit hours/special course fee)

Course Materials

Pastry Kit or Culinary Knife Kit


*OR*


Blackboard Learning Management System
Mission Statement

University of Arkansas – Pulaski Technical College provides access to high-quality education that promotes student learning and enables individuals to develop to their fullest potential.

Institutional Learning Outcomes and General Education

UA-PTC supports a college-wide institutional learning assessment program which concerns effective instructional methods and promotes student learning achievement by assessing:

1. Communication
2. Critical Thinking
3. Cultural Awareness
4. Information Literacy
5. Professionalism
6. Quantitative Literacy
7. Technology Literacy

For more information, please consult the following website: https://uaptc.edu/sla

Department / Program Learning Outcomes

The Culinary department, consistent with the College’s mission and the Division’s objectives, encourages the success of its students in all technical fields and academic disciplines by promoting:

- Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program.
- Demonstrate proficiency in basic terminology and techniques for culinary arts and baking and pastry arts to include food preparation, presentation, and service.
- Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations.
- Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention.
- Communicate clearly and professionally, both verbally and in writing.
- Develop strategies to improve business performance using creativity and problem solving skills, based on operational theory and procedures.
- Develop skills integral to success in the industry including guest service, supervisory management, the ability to work with others, and handling multiple tasks simultaneously.
- Develop and apply ethical and sustainable hospitality industry policies.
Concentration: Baking & Pastry Arts

- Demonstrate professionalism and sanitation practices as well as mise en place, organization, sense of urgency and timing in a professional kitchen.
- Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques. Identify and demonstrate knowledge and proper selection of equipment and utensils for specific baking applications.
- Utilize standard weights and measures to demonstrate proper scaling and measurement techniques.
- Define baking terms and identify and describe properties of ingredients and products and demonstrate utilization of these products.
- Calculate a recipe conversion factor to make a desired quantity of a given recipe and compute the new ingredient quantities using the recipe conversion factor.
- Discuss recipe modification to create more nutritionally beneficial baked goods and desserts.

Student Learning / Course Outcomes

Baking 1
Sanitation

- Demonstrate good personal hygiene and health habits and utilize safety and sanitation practices when preparing, baking and serving all food items to include: hand washing, time/temperature principles, appropriate emergency policies for kitchen injuries and proper methods of waste disposal and recycling.
- Describe and demonstrate proper storage and handling of finished and unfinished products produced in the bakery kitchen.

Math

- Demonstrate competency of scaling, measuring and weighing ingredients with a portion scale.
- Perform basic math functions to include fractions, weights and measurements; determine the amounts of product needed in a baking and pastry recipe using the baker’s percentage method and convert recipes using a yield formula to increase and decrease quantities.
Basic Baking

- Define Baking terminology and explain how to apply them.
- Define, describe, prepare and evaluate the different mixing methods utilized to prepare quick breads, muffins and cookies using the biscuit method, creaming method and muffin method.
- Define and describe the ten steps in the production of yeast leavened breads and prepare and evaluate a variety of yeast leavened breads.
- Demonstrate proper shaping, scoring and proofing of a round loaf, baguette and round dinner rolls.
- Define and describe the method used to prepare laminated doughs and sweet doughs; demonstrate proper shaping, filling, proofing and baking of Danish and other sweet dough products.
- Define pate choux, eclairs, churros, profiteroles, beignets and crullers; prepare and evaluate the quality of pate choux and eclairs.
- Define and describe the different mixing methods utilized to prepare pies, tarts, and fruit and custard fillings; prepare and evaluate a variety of pies, tarts and fillings.
- Define, describe, prepare and evaluate a variety of dessert sauces, creams and ice-cream.
- Define, describe, prepare and evaluate Simple, Swiss or Italian Meringue.
- Define, describe, prepare and evaluate a variety of cakes and icings, utilizing the different mixing methods, including: Hi fat, egg foam, hi-ratio cakes as well as simple buttercreams, cooked fillings and Swiss/Italian meringue buttercream.
- Identify the different types and uses of chocolate and cocoa; prepare and evaluate chocolate ganache and utilize as a glaze.

Policies

Report a Complaint or Concern

UA-PTC takes very seriously complaints and concerns regarding the institution. Most complaints or concerns of a specific nature should be initiated and resolved at the campus level through normal college processes whenever possible. UA - Pulaski Technical College receives and resolves complaints using a variety of methods. To report a complaint or concern, please follow the link below.

https://www.uaptc.edu/report-a-concern-complaint

UA-PTC Attendance Policy

Education at UA-PTC requires students’ active involvement in the learning process. Thus, students are expected to attend all classes and actively engage in all learning assignments and/or opportunities provided in their classes. Class attendance should be treated as mandatory by all students as attendance will be taken by all instructors during the first two weeks of class. Additionally, a written policy on student attendance that is tied to course objectives and included in a course syllabus will be provided for each course by instructors.
Departmental Attendance Policy
Students who arrive late to class or leave early will automatically be penalized 5 points respectively.

Students arriving out of uniform will not be allowed in lab.

Students who arrive late to class or leave early will automatically be penalized 5 points respectively.

Course Policies

The UA-PTC Catalog rules and regulations will be enforced in this course at all times.

Please consult the following website for more information:

Professional behavior is required. Punctual attendance and intelligent participation are expected. Particulars as determined by the instructor are detailed in the paragraph below.

Appropriate behavior is expected for all communications, including any notes, email messages, or telephone conversations. Some guidelines for communication are included in this syllabus to help you.

Student Behavior: Students are expected to behave in the classroom.

1. Treat others with respect. Part of the college experience is being exposed to people with ideas, values, and backgrounds different from yours.

2. Any behavior that disrupts the class may result in that student being asked to leave the class for the day. Obtain a copy of the student handbook; read the standards of conduct and adhere to them. They will be strictly enforced in this class.

3. Be prepared for class. Complete reading assignments before class so that you can understand the lecture and participate in discussion. Always have necessary pen or pencil, paper, and necessary tools of class.

4. Keep your work area/desk clean. Other classes use the same room. It is imperative that you keep up with your book, disk, and other materials.

Cell Phones: In consideration of others, cell phones and other personal communication devices must be turned off during class. If you have an EMERGENCY situation and must be available by phone, inform your instructor and set your phone to a mode that will not disturb others (e.g., silent or vibrate). Under no circumstances may students use cell phones or electronic communication devices in the classroom.
Arriving Late for Class: Students arriving late to class are distracting. If you arrive late, please enter quietly and take your seat; please wait until class is dismissed before picking up handouts, handling attendance reporting, etc.

Children in Class: Students may not bring children to class, and may not leave children unattended anywhere on campus.

Computer Labs: (in addition to Classroom Policies above)

1. With all the electric equipment in the lab classroom, remember NO FOOD OR DRINKS NEAR any equipment in the room. Check with your instructor to see if there is a place where drinks may be left and retrieved after class.

2. Lab computers are to facilitate student learning, not for “surfing the net” or playing games unrelated to the course. Students will not use the Internet and its technologies (e.g. check e-mail, participate in “chat sessions,” browse the web, etc.) during class unless the instructor requests that you activate these technologies for class lecture demonstrations or class work.

3. All equipment items (and supplies for them) are property of the state of Arkansas and are to be treated with care. Equipment and supplies are not to be removed from the lab.

4. Use of computer equipment is for the class meeting in the lab at that scheduled time. Any student who needs to use equipment (creating, editing, or printing) while a class is meeting, must obtain permission from the instructor in advance; such permission must be obtained without interruption of the lecture/demonstration.

Additional Materials and Dress Code

For Lab Classes, each student is required to bring to class each day the following:
   - PTC CAHMI standard Knife Kit (knives must be sharpened before each class)
   - PTC CAHMI standard Baking Kit

It is the responsibility of each student to take care of their kits and keep up with all their knives and tools. The Pulaski Technical College Culinary Arts and Hospitality Management Institute assumes no responsibility for lost or stolen items. Each student should come to class with a black permanent marker used for labeling, paper, and a writing instrument to take notes, tests, etc. Taking notes on lectures is essential as the information that will be given may not be available in the text. It is suggested that you bring a calculator.

All students of the CAHMI program are required to dress in the standard uniforms.
Hospitality Uniform:
- PTC Polo, Royal Blue or Black (available in the Bookstore)
- Black Slacks, Black Belt, Black Socks, Black Shoes (skid resistant)
  (or) Black Skirt (knee length), Black Stockings or Black Socks

Culinary & Baking Uniform:
- Official White PTC Chef Coat, Black Chef’s Pants, Black Socks, Black Shoes (skid-proof) PTC black ball cap, PTC CAHMI Chef hat or hairnet, black sharpie, ink pen, thermometer, baking and or culinary kits.

All uniforms must be clean and pressed and in good repair.
Black shoes can **NOT** be canvas, cloth or mesh.

**Any student not adhering to this policy will not be allowed to attend class.** Instructors are responsible for ensuring that students are adhering to the policy and instructors have the authority of interpretation.
Men must be clean-shaven when in lab classes. (Unless the Dean has given you a special conditions exception)
Hair should not fall below the neckline or be in the face and must be neatly secured and restrained properly when pulled back.
Nails should be neatly trimmed, clean, and free of fingernail polish.
No jewelry is allowed (with the exception of your wedding band).
As part of this class, we may make various off-site visits to industry related businesses.
Students are REQUIRED to be in dress code for these visits.

**Hospitality Students must wear proper shoes for kitchen passage.** This is why we require skid resistant shoes that are not open toed. You are not generally in the kitchen, but you may have to pass through the kitchen to retrieve equipment or supplies.

Because of the attention to aroma detection in the classroom and lab, **students should not wear cologne, perfume or other body sprays, lotions or creams.** Students displaying strong odors such as these as well as odors such as cigarette smoke may be asked to leave the classroom.

**Failure to comply with the PTC-CAHMI uniform policy will result in a 5 point deduction from each Lab or class you show up to out of uniform.**
Sanitation and Cleanliness
It is essential to the education and safety of our students that we practice excellent Sanitation and Cleanliness procedures.

ServSafe is in the 7th Edition, and a few changes have been made recently. For example, the Temperature danger zone is now between 41˚F and 135˚F. On Cooking may not have been updated, so keep that in mind.

Some key areas are listed below:

Hand-washing
Hair tightly secured with hat or hair net on
Proper uniform as discussed in the “Dress Code” and non-skid shoes
Proper Time and Temperature practices
Proper cooling and re-heating of foods
Proper wrapping, labeling and storing foods
Use of sanitation buckets
3 Compartment Sink and Dish Machine Usage
Paper Towel Holders and Sanitizers/Soaps filled
Hand Sinks Clean

Over-All Cleanliness in the following areas:
   Equipment room, Dry Storage, Reach-Ins, Walk-Ins
   Hallway Area; tables, floors, walls
   Back Dock
   Driveway from Back Dock to Dumpster
   Dishwashing Area
   Kitchen Prep Area
   All equipment including ovens, flattop, hood vents, prep tables, tilt skillet, etc…

There is a long list of foods that should not be disposed of in the dish sink, especially grease, shortening, butter, eggshells and much more. To be on the safe side, train your students not to dump ANYTHING except liquid down the dish sink.


We must work together to make this successful.
Student Lab Fees: Rights and Responsibilities

Lab Fees At Work:
Lab fees are essential to the operation of a successful post-secondary educational institution. Your lab fees cover facilities, equipment, supplies, utilities, salaries, insurance, maintenance, laundry service and many other expenses and services.

The CAHMI uses a portion of lab fees to provide products that support the curriculum. The Chef Instructor may allow students to taste product produced in class and/or to allow the student to consume one small portion of dishes produced in class. Students are not allowed to take product (raw or prepared), supplies or equipment from the campus.

Students may not remove product from the classroom/kitchen unless approved by the Chef Instructor. The Chef Instructor may allow a student to take one small portion of a dish or product produced during class time. The student must have the Chef Instructor’s written approval.

Students may not take product from the Finish Line Café or the Big Rock Bistro.

Students may not use disposable containers.

It is important for students to remember that supplies and equipment are inventoried. Controlling costs helps to keep the CAHMI Lab Fees among the lowest of any Culinary School in the Country.

Please refer to the following section of the Student Handbook for clarification:

Property Violations:

• Vandalizing, damaging, destroying or defacing public or private property.
• Stealing, attempted theft, unauthorized borrowing, or use of any College property or the property of others.
• Unauthorized presence in, or use of College premises, facilities, or property including, but not limited to, unauthorized presence in any College building.
Grading Policy

Letter grades will be based on the following scale:

- 90 to 100%  A
- 80 to 89%   B
- 70 to 79%   C
- 60 to 69%   D
- 0 to 59%    F

Course Content: 950 pts.

**Quizzes and Exams:** 545 pts.
- Chapter Quizes x5 (45 pts. ea.) 225 pts.
- Math Pre-Test                      25 pts.
- Measurement Quiz                  30 pts.
- Recipe Conversion Quiz             40 pts.
- Final Practical                    150 pts.
- Final Exam                         75 pts.

**Homework:** 145 pts.
- Formula Cards x10 (10 pts. ea.) 100 pts.
- Vocabulary Sheet                  45 pts.

**Lab & Participation** 260 pts.
- Class Days x13 (20 pts. ea.) 300 pts.

*In the event of an absence, students should text or email the instructor as soon as possible, preferably before the beginning of class.*

*Participation and Lab cannot be made up for any reason, unless you are able to attend the same lab of Baking 1 with another class.*

*Students who arrive late to class or leave early will automatically be penalized 5 points respectively.*

*Students arriving out of uniform will not be allowed in lab.*

* Instructors have one week to provide feedback and post grades for all assignments unless otherwise noted by a departmental policy that has been approved by the Dean of the School.

In an online class, eligibility for Financial Aid is based on student participation. Logging into the course does not constitute participation. For purposes of roster certification, students must complete a gradable attendance artifact.
## Participation and Lab Rubric

<table>
<thead>
<tr>
<th>Competency Area</th>
<th>Unacceptable 0 to 1 point</th>
<th>Needs Improvement 2 point</th>
<th>Average 3 points</th>
<th>Above Average 4 points</th>
<th>Excellent 5 points</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1) Safety and Sanitation</strong></td>
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<tr>
<td>Uniform</td>
<td>Non-professional appearance, attire and/or grooming. Unable to attend class due to lack of PTC required uniform.</td>
<td>Non-professional appearance, attire and/or grooming. Needs reminders of uniform policy Able to attend class.</td>
<td>Neat appearance, attire and grooming, but lacks polish. Needs minimal reminders of uniform policy.</td>
<td>Neat appearance, attire and grooming but lacks polish. Needs no reminders of uniform policy.</td>
<td>Professional appearance, attire and grooming, well polished.</td>
</tr>
</tbody>
</table>

| **2) Knowledge and Organization** | | | | | |
| Knowledge | Does not show awareness. Does not exhibit proper knowledge of terminology, ingredients or equipment needed for the task assigned. Does not define principles or concept. | Shows very little awareness. Exhibits minimal Knowledge of terminology, ingredients or equipment needed for the task assigned. Does not define and explain principles or concept. | Shows some awareness. Exhibits partial knowledge of terminology, ingredients or equipment needed for the task assigned. Defines and explains principles or concept. | Shows sufficient awareness. Exhibits proper knowledge of terminology, ingredients or equipment needed for the task assigned. Defines, explains and demonstrates principles or concept. | Shows proficient awareness. Exhibits proper knowledge, selection and use of terminology, ingredients or equipment. Defines, explains, demonstrates and evaluates principles or concepts. |
| Organization | Does not work clean, systematically, or have a sense of urgency creating an unsafe environment. Needs constant assistance and does not have | Does not work clean, systematically, or have a sense of urgency. Needs constant assistance and does not have | Works clean most of the time, systematically, and has some sense of urgency. Needs some assistance and has most of their Mise en Place. | Works clean, systematically, and has sense of urgency. Needs very little assistance and has their Mise en Place. Shows desire to prepare for class | At all times works immaculately clean, systematically, and has a sense of urgency. Needs no assistance and has their Mise en Place. |
### 3) Professionalism and Dependability

<table>
<thead>
<tr>
<th>Professionalism</th>
<th>Dependability</th>
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<tbody>
<tr>
<td>Does not exhibit professionalism; behavior is disruptive and/or unsafe. Needs constant supervision and/or reminders.</td>
<td>Late for class including after breaks. Leaves class for long periods of time or frequently. Leaves class early. Does not report for or perform assigned job duty. Needs constant supervision to stay on task.</td>
</tr>
<tr>
<td>Does not properly utilize tools, equipment, ingredients. Does not demonstrate proper cooking techniques, skills and fundamentals. Does not use recipes. Does not interact or have enthusiasm. Does not work well with team.</td>
<td>Does not properly utilize tools, equipment, ingredients. Does not demonstrate proper cooking techniques, skills and fundamentals. Does not use recipes correctly. Has very little interaction, or enthusiasm.</td>
</tr>
<tr>
<td>Shows no desire to prepare before class and does not follow directions.</td>
<td>On time for class including after breaks. Leaves class when dismissed. Completes job duty with some re-work. Needs some supervision to stay on task.</td>
</tr>
<tr>
<td>Shows some desire to prepare for class. Follows little direction.</td>
<td>Needs correction on the use of tools, equipment and ingredients. Demonstrates proper cooking techniques, skills and fundamentals with correction. Uses recipes with some mistakes. Interacts, shows enthusiasm. Needs some improvement.</td>
</tr>
<tr>
<td>Shows desire to prepare for class and follows direction with little mistake. and follows direction with little mistake.</td>
<td>Sufficient use of tools, equipment and ingredients. Defines, explains and demonstrates proper cooking techniques, skills and fundamentals. Uses recipes with no mistake. Interacts and shows enthusiasm. Needs very little improvement.</td>
</tr>
<tr>
<td>Assembles information needed to prepare for class and follows directions with no mistake.</td>
<td>Proficient use of tools, equipment and ingredients. Defines, explains, demonstrates and evaluates proper cooking techniques, skills and fundamentals. Uses recipes with no mistake. Interacts and shows enthusiasm. Exhibits good leadership skills.</td>
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</table>

### 4) Performance and Product Evaluation

<table>
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<tr>
<th>Performance</th>
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<tbody>
<tr>
<td>Does not properly utilize tools, equipment, ingredients.</td>
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<td>Shows some desire to prepare for class. Follows little direction.</td>
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<td>Shows some desire to prepare for class. Follows little direction.</td>
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<td>Proficient use of tools, equipment and ingredients. Defines, explains, demonstrates and evaluates proper cooking techniques, skills and fundamentals. Uses recipes with no mistake. Interacts and shows enthusiasm. Exhibits good leadership skills.</td>
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Extra Credit

Extra credit may be given at the discretion of Chef Ginocchio for participation in school-sanctioned events. Volunteering for an event does not automatically grant extra credit. The following conditions apply for extra credit in Chef Ginocchio’s classes.

- Extra credit may not exceed 50 points for the semester.
- Extra credit for the same event may not be duplicated across multiple classes that Chef Ginocchio teaches. The student may choose where to allocate those points.
- Extra Credit will not be awarded until the end of the semester.
- Extra credit will be forfeited if the student fails to attend the final practical or the day of the final exam.

* Instructors have one week to provide feedback and post grades for all assignments unless otherwise noted by a departmental policy that has been approved by the Dean of the School.

In an online class, eligibility for Financial Aid is based on student participation. Logging into the course does not constitute participation. For purposes of roster certification, students must complete a gradable attendance artifact.

Academic Integrity

It is expected that all students who attend UA-PTC conduct themselves in a manner appropriate for the college experience. Academic integrity is a vital component of collegiate behavior. The UA-PTC catalogue states, “The gaining of knowledge and the practice of honesty go hand-in-hand.”
The catalogue also states, “The responsibility and authority of initiating discipline arising from violations of the rules against dishonesty during the process of the course are vested in the instructor of that course.”

The complete Academic Integrity Policy is in the UA-PTC code of conduct.

[Please be very specific about your plagiarism policy. Vague plagiarism policies may not hold up on appeal.]

Accommodation Policy

Services for Students with Disabilities: UA-PTC is committed to fulfilling all federal requirements as stated in the Rehabilitation Act of 1973, the Americans with Disabilities Act of 1990, and the American with Disabilities Amendments Act (ADAAA) of 2008. Accommodations are available to students who have documented disabilities. Students who request accommodations must register with the Disability Services Office (Main Campus: 501-812-2738 or South Campus: 501-812-2862) and must provide current and relevant documentation.

Students requesting accommodations should inform the instructor at the beginning of the course or as soon as accommodations are approved. It is the student’s responsibility to provide their Accommodation Letter to the instructor. Accommodations are not retroactive and will only be provided once your instructor receives the Accommodation Letter.

Student Code of Conduct

All students are expected to abide by the UA-PTC Student Code of Conduct. For the full Student Code of Conduct, access the most current version of the UA-PTC Academic Catalog. http://uaptc.azurewebsites.net/docs/default-source/course-catalog/2017-18-academic-catalog.pdf?sfvrsn=a08a3038_2

Sexual Misconduct

No person at Pulaski Technical College will, on the basis of gender, be excluded from participation in, be denied benefits of, or be subjected to sex discrimination, sexual harassment or sexual misconduct under any education program or activity. All college administrative policies and procedures regarding sex discrimination, sexual harassment, and sexual misconduct are in compliance with Title IX. Students who feel they are victims of sexual misconduct should contact the UA-PTC Title IX Deputy Coordinator for Students:

Michelle Anderson, Director of Student Life and Leadership
Campus Center Building Room 216
501-812-2756
manderson@uaptc.edu

Course Evaluations
Students may be asked to evaluate their instructor and course near the end of the semester. These student evaluations are very important to the improvement in the quality of instruction and course materials. All results are anonymous and shared with the faculty only after the semester is over and grades have been posted.

**Information Literacy**

UA-PTC is committed to the Information Literacy Competency Standards for Higher Education as established by the Association of College and Research Libraries and endorsed by the National Forum on Information Literacy. Therefore, all courses will incorporate an information literacy component so that, by graduation, all students will be able to recognize the need for information, then locate, evaluate, synthesize, and communicate information in an ethical manner. Information literacy encompasses critical thinking, research, media, technology, health, business, and visual literacy skills to produce lifelong learners who can make informed decisions in the workplace and in their personal lives.
## Tentative Course Schedule

<table>
<thead>
<tr>
<th>Date</th>
<th>Week</th>
<th>Lecture</th>
<th>Lab</th>
<th>Due</th>
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</thead>
<tbody>
<tr>
<td>01/14</td>
<td>1</td>
<td><strong>Introduction &amp; Review of Syllabus</strong></td>
<td><strong>Introduction to the Kitchen</strong></td>
<td><strong>QUIZ: Measurement Pre-Test</strong></td>
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<tr>
<td></td>
<td></td>
<td>• Books &amp; Tools</td>
<td>• Walk through and Kitchen Overview</td>
<td><strong>Read:</strong> On Baking: Ch. 3 &amp; 4 -OR- On Cooking: Ch. 29</td>
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<td>• Lab Schedule &amp; Grading</td>
<td>• School Tour: Back Dock/trash &amp; linens, Purchasing/Storeroom</td>
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<td>• Review Bakeshop equipment</td>
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<td>• Review Cleaning of Lab</td>
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<td>• Recipe Conversion</td>
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<td>• Measuring</td>
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<td><strong>Principles of the Bakeshop</strong></td>
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<td>• Ingredients of Bakeshop: The Baking Process</td>
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<td>01/21</td>
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<td>*** Martin Luther King, Jr. Day ***</td>
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<tr>
<td>01/28</td>
<td>2</td>
<td><strong>Yeast Breads</strong></td>
<td><strong>Yeast Breads: Lean Dough and Flat Breads</strong></td>
<td><strong>Read:</strong> On Baking: Ch. 7 - 9 -OR- On Cooking: Ch. 31</td>
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<td>• Types of Breads</td>
<td>• French Bread</td>
<td><strong>Formula Cards</strong></td>
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<td>• Fermentation</td>
<td>• Challah</td>
<td><strong>QUIZ: Principles of the Bakeshop</strong></td>
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<td>• Gluten</td>
<td>• Croissant/Danish Dough</td>
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<td>• Steps of Bread Production</td>
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<td><strong>Yeast Breads: Venoisserie</strong></td>
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<td></td>
<td>• Braids</td>
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<td>• Lamination</td>
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<td>• Enrichment</td>
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<td>02/04</td>
<td>3</td>
<td><strong>Quick Breads</strong></td>
<td>**Yeast Breads: Laminated Pastries</td>
<td><strong>Read:</strong> On Baking: Ch. 8 &amp; 9 -OR- On Cooking: Ch. 31</td>
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<td></td>
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<td>• Mixing Methods</td>
<td>• Shape and Bake</td>
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<td>• Chemical Leavening</td>
<td>croissant and danish</td>
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<td>02/11</td>
<td>4</td>
<td><strong>Quick Breads</strong></td>
<td><strong>Quickbreads: Creaming and Muffin Method</strong></td>
<td><strong>Read:</strong> On Baking: Ch. 6 -OR- On Cooking: Ch. 30</td>
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<td></td>
<td></td>
<td>• Mixing Methods</td>
<td>• Sour Cream Muffins</td>
<td><strong>Formula Cards</strong></td>
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<td>• Chemical Leavening</td>
<td>• Cornbread</td>
<td><strong>QUIZ: Yeast Breads</strong></td>
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<td>02/18</td>
<td>5</td>
<td><strong>Quick Breads</strong></td>
<td><strong>Quickbreads: Biscuit Method</strong></td>
<td><strong>Read:</strong> On Baking: Ch. 6 -OR- On Cooking: Ch. 30</td>
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<td>• Biscuits/Scones</td>
<td>• Biscuits/Scones</td>
<td><strong>Formula Cards</strong></td>
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<td>• Pie Crust</td>
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<td>• Pate Sucre</td>
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<td>Instructions</td>
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<td>02/25</td>
<td>6</td>
<td>Pies &amp; Tarts</td>
<td>Crusts, Fillings</td>
<td>Read: On Baking: Ch. 11 -OR- On Cooking: Ch. 32, pp. 978-991</td>
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<td>QUIZ: Quick Breads</td>
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<td>03/04</td>
<td>7</td>
<td>Pate a Choux</td>
<td>Mechanical Leavening, Pastry Cream</td>
<td>Read: On Baking: Ch. 12 -OR- On Cooking: Ch. 31</td>
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<td>Formula Cards</td>
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<td>QUIZ: Measurement</td>
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<tr>
<td>03/11</td>
<td>8</td>
<td>Outside Research</td>
<td>Write a 500 word essay on the history of custards. Have at least 1 source.</td>
<td>*** No Lab ***</td>
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<td>03/18</td>
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<td>*** Spring Break ***</td>
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<td>03/25</td>
<td>9</td>
<td>Custards &amp; Frozen Desserts</td>
<td>Stirred Custards</td>
<td>Read: On Baking: Ch. 14 &amp; 15</td>
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<td>-OR- On Cooking: Ch. 34</td>
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<td>04/01</td>
<td>10</td>
<td>Custards</td>
<td>Baked Custards</td>
<td>Read: On Baking: Ch. 14 &amp; 15</td>
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<td>-OR- On Cooking: Ch. 34</td>
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<td>Formula Cards</td>
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<tr>
<td>04/08</td>
<td>11</td>
<td>Cookies!!!!</td>
<td>Shaping, Decorating, Bar Cookies</td>
<td>Read: On Baking: Ch. 10</td>
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<td>-OR- On Cooking: Ch. 32, pp. 999-1002</td>
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<td>Formula Cards</td>
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<td>QUIZ: Pies, Pastries, &amp; Custards</td>
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<tr>
<td>04/15</td>
<td>12</td>
<td>Cakes &amp; Icings</td>
<td>Mixing Methods, Buttercreams, Glazes, Other Icings</td>
<td>Read: On Baking: Ch. 8 &amp; 9</td>
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<td>-OR- On Cooking: Ch. 33</td>
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<td>QUIZ: Cookies</td>
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</table>
### Final Exam Schedule:

**Final Exam Schedule:** [insert final exam time here]

Disclaimer: This schedule is a guide for the semester. The instructor reserves the right to amend the schedule as necessary.

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Activity</th>
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</thead>
</table>
| 04/22 | 13.1  | Final Practical: Group 1  
Final Practical: Recipes will be assigned.  
- Yeast Bread  
- Quick Bread: Muffin  
- Pie: Cream Pie  
- Cookie: Drop Cookie  
**Reminder:**  
- Study for final exam |
| 04/29 | 13.2  | Final Practical: Group 2  
Final Practical: Recipes will be assigned.  
- Yeast Bread  
- Quick Bread: Muffin  
- Pie: Cream Pie  
Cookie: Drop Cookie  
**Reminder:**  
- Study for final exam |
| 05/06 | 14    | *** Cleaning Day ***  
**Reminder:**  
- EXAM: Final Exam |
Course Agreement Form

Read, complete, and return to instructor:

I have read the course syllabus for [insert instructor’s name and course name here] John Smith’s English Composition I class at Pulaski Technical College, and I understand its content. I also understand the rules for the class, and I will follow and abide by these rules, including those relating to attendance, assignments, grading criteria, plagiarism, and behavior.

_________________________
Semester

_________________________
Date

_________________________
Print name

_________________________
Signature

_________________________
UA-UA-PTC Email address

_________________________
Telephone