

Date Prepared: July 24, 2003

New       Revised  
(Check One)

Effective Date: Fall 2003

### **COURSE OUTLINE**

1. COURSE PREFIX and NUMBER: **HRI 128** CREDIT HOURS: 3

2. COURSE TITLE: **Principles of Baking**

3. PREREQUISITES: None

4. COURSE DESCRIPTION: Instructs the student in the preparation of breads, pastries, baked desserts, candies, frozen confections, and sugar work. Applies scientific principles and techniques of baking. Promotes the knowledge/skills required to prepare baked items, pastries, and confections. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

5. CONTENT: (Major Headings)

- a. This course consists of the study and preparation of breads, pastries, baked desserts, chocolate, and frozen confections.

6. GENERAL COURSE OBJECTIVES:

Upon successful completion of the course, the student will be able to:

- a. Select and use knives, hand tools, utensils, and equipment to decorate, weigh, measure, maintain holding temperature, bake, cook, whip, refrigerate, fold, grate, pipe, coat, or otherwise produce food in the pastry shop.
- b. Prepare breads, rolls, quickbreads, muffins, and other similar bakery items.
- c. Prepare cakes, fillings, toppings, frostings, icings, and sauces.
- d. Prepare appropriately decorated and garnished pies, cakes, pastries, tarts, cookies, meringues, soufflés and other baked desserts.
- e. Prepare chocolate.
- f. Prepare ice cream, sorbet, and other frozen confections.