



PSTR 1301.121C2
Fundamentals of Baking
Fall 2024 – 2nd 8-weeks
9:00am-1:20pm, Wednesday
9:00am-12:20pm, Thursday

Instructor Information: Chef Brittany Shelby
Bshelby1@com.edu
 409-933-8291

Student hours and location: ICB 313-9 or MCC Suite 4000-200C

Monday	2:00-5:30pm
Tuesday	1:00-5:00pm
Wednesday	By appointment Only
Thursday	By Appointment Only
Friday	By Appointment Only

Required Textbook/Materials: Required Textbook: Professional Cooking 9th Edition by Wayne Gisslen ISBN: 978-1-119-39961-2

Study Guide to Accompany Professional Cooking 9th Edition ISBN 9781119505631

Materials: Black chef jacket, black or check chef pants, black chef hat, slip resistant shoes, 1 ½ inch Binder

Course Description: Fundamentals of baking including dough, quick breads, pies, cakes, cookies, and tarts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products. Prerequisites: CHEF 1205 and CHEF 1301 with a grade of "C" or better.

Course requirements: This coursework is divided into 4 categories:

- 1. Culinary Arts Cooking Labs and Class Binder:** Labs provide hands-on opportunities for students to demonstrate what they have learned. Also, students must maintain a professional and organized lab binder that will be submitted at the end of the semester.
- 2. Exams and Cooking Lab Exams.** Exams and cooking lab exams assess students' knowledge of the class materials. There are 3 online exams, and all cooking labs will be announced in class.
- 3. Study Guides and Discussion Assignments:** These assignments are completed during lectures or as homework to reinforce understanding of the class materials.
- 4. Lab Journals:** Students will complete lab journals after labs to reflect on their experiences and learning. All lab journals are due at the end of the semester in student's

binder. The instructor will provide students with a list of labs that journals should be completed for.

- Other Assignments:** This category includes assignments such as student uniform grade, TV, grocery, and restaurant assignments. Directions for these assignments will be in your binder guidelines.

Determination of Course Grade/Detailed Grading Formula:

Culinary Cooking Labs and Culinary Binder	40%
Exams and Cooking Lab Exams	25%
Study Guide and Discussion Assignments	20%
Lab Journals, Uniform, TV, Grocery, and Restaurant Assignments	15%

Late Work, Make-Up, and Extra-Credit Policy:

Attendance Policy:

Communicating with your instructor: ALL electronic communication with the instructor must be through your COM email. Due to FERPA restrictions, faculty cannot share any information about performance in the class through other electronic means. (Faculty may add additional statement requiring monitoring and communication expectations via D2L or other LMS)

Student Learner Outcome	Maps to Core Objective	Assessed via this Assignment
1. Identify and explain baking terms, ingredients, equipment, and tools	Critical Thinking Skills Communication Skills	Chapter 31 Exam
2. Scale and measure ingredients	Personal Responsibility	Chapter 32 Quick Breads Kitchen Lab
3. Convert and cost recipes	Critical Thinking Skills Personal Responsibility	Chapter 31 Assignment
4. Operate baking equipment and tools	Personal Responsibility	Chapters 32-36 Baking Labs
5. Prepare yeast products, quick breads, pies, tarts, cookies, various cakes, icings, and demonstrate fundamental decorating techniques	Teamwork	Chapters 32-36 Baking Labs
6. Produce commercially acceptable baked products	Personal Responsibility	Chapter 35-36 Baking Labs

Academic Dishonesty: (Describe your academic dishonesty policy and state consequences if it is violated)

Student Concerns: If you have any questions or concerns about any aspect of this course, please contact me using the contact information previously provided. If, after discussing your concern with me, you continue to have questions, please contact Andrew Gregory, Department Chair for Business, Accounting, and Culinary at agregory2@com.edu or 409-933-8339.

Course outline: (include calendar with lecture topics, due dates)

Institutional Policies and Guidelines

Grade Appeal Process: Concerns about the accuracy of grades should first be discussed with the instructor. A request for a change of grade is a formal request and must be made within six months of the grade assignment. Directions for filing an appeal can be found in the student handbook https://www.com.edu/student-services/docs/Student_Handbook_2023-2024_v2.pdf. *An appeal will not be considered because of general dissatisfaction with a grade, penalty, or outcome of a course. Disagreement with the instructor's professional judgment of the quality of the student's work and performance is also not an admissible basis for a grade appeal.*

Academic Success & Support Services: College of the Mainland is committed to providing students the necessary support and tools for success in their college careers. Support is offered through our Tutoring Services, Library, Counseling, and through Student Services. Please discuss any concerns with your faculty or an advisor.

ADA Statement: Any student with a documented disability needing academic accommodations is requested to contact:

Kimberly Lachney, Student Accessibility Services Coordinator

Phone: 409-933-8919

Email: AccessibilityServices@com.edu

Location: COM Doyle Family Administration Building, Student Success Center

Textbook Purchasing Statement: A student attending College of the Mainland is not under any obligation to purchase a textbook from the college-affiliated bookstore. The same textbook may also be available from an independent retailer, including an online retailer.

Withdrawal Policy: Students may withdraw from this course for any reason prior to the last eligible day for a "W" grade. Before withdrawing students should speak with the instructor and consult an advisor. Students are permitted to withdraw only six times during their college career by state law. The last date to withdraw from the 1st 5-week session is July 1. The last date to withdraw from the 10-week session is July 30. The last date to withdraw for the 2nd 5-week session is August 2.

FN Grading: The FN grade is issued in cases of *failure due to a lack of attendance*, as determined by the instructor. The FN grade may be issued for cases in which the student ceases or fails to attend class, submit assignments, or participate in required capacities, and for which the student has failed

to withdraw. The issuing of the FN grade is at the discretion of the instructor. The last date of attendance should be documented for submission of an FN grade.

Early Alert Program: The Student Success Center at College of the Mainland has implemented an Early Alert Program because student success and retention are very important to us. I have been asked to refer students to the program throughout the semester if they are having difficulty completing assignments or have poor attendance. If you are referred to the Early Alert Program you will be contacted by someone in the Student Success Center who will schedule a meeting with you to see what assistance they can offer in order for you to meet your academic goals.

Resources to Help with Stress:

If you are experiencing stress or anxiety about your daily living needs including food, housing or just feel you could benefit from free resources to help you through a difficult time, please click here <https://www.com.edu/community-resource-center/>. College of the Mainland has partnered with free community resources to help you stay on track with your schoolwork, by addressing life issues that get in the way of doing your best in school. All services are private and confidential. You may also contact the Dean of Students office at deanofstudents@com.edu or communityresources@com.edu.

Nondiscrimination Statement:

The College District prohibits discrimination, including harassment, against any individual on the basis of race, color, religion, national origin, age, veteran status, disability, sex, sexual orientation, gender (including gender identity and gender expression), or any other basis prohibited by law. Retaliation against anyone involved in the complaint process is a violation of College District policy.

PSTR Fundamentals of Baking Tentative Schedule FALL 2024

Week	Chapters	Assignments Due	Exams	Kitchen Labs
Week 1 October 14-20	Syllabus Overview Safety Review Partner Assignment Chapter 31: Bakeshop Principles and Ingredients Chapter 33: Quick Breads			Methods: biscuit and muffin Biscuits Muffins Popovers Scones
Week 2 October 21-27	Chapter 35: Cookies	Chapter 31 (pgs. 179-183 to #9) Chapter 33 (pgs. 189-190 to #2) Due Thursday October 31	Chapter 31 and 33 Exams Wednesday October 23 online	Types: Dropped cookies Bagged cookies Rolled cookies Molded cookies Icebox cookies Bar cookies Sheet cookies
Week 3 October 28- Nov 3	Chapter 32: Yeast Breads	Chapter 35 (pgs.197-199 to C) Due Thursday October 24	Chapter 35 Exam Wednesday October 30 online	Focaccia Soft rolls French bread Cinnamon rolls Challah
Week 4 Nov 4-10				
Week 5 Nov 11-17	Chapter 34: Cakes and Icing	Chapter 32 (pgs. 185-187) due Thursday November 14	Chapter 32 Exam Wednesday November 13 online	Yellow cake Yellow chiffon cake Chocolate cake Student flavor choice Variety of icings Icing techniques
Week 6 Nov 18-24				
Week 7 Nov 25-Dec 1	Chapter 36: Pies and Pastries	Chapter 34 (pgs. 191-195 C) due Wednesday Nov. 27	Chapter 34 Exam Wednesday Nov. 27 online	Variety of pies sweet and savory Pastries
Week 8 Dec 2-5	FINALS WEEK	Chapter 36 (pgs. 201-205 C) due December 4 In Class Final Cooking Lab		Baking final will be announced in class

Wednesdays: 9:00-1:20
Thursdays: 9:00-12:20

All other Assignment Due Dates will be announced in class.

