

Revised Fall 2016

HRI 128

Principles of Baking

COURSE OUTLINE

Prerequisites: None
Co-Requisite: HRI 158

HRI 128

Course Description:

HRI 128 – Instructs the student in the preparation of breads, pastries, baked desserts, candies and frozen confections. 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.

Semester Credits: 3 Lecture Hours: 2 Lab/Recitation Hours: 3

Course Outcomes

At the completion of this course, the student should be able to:

1. Understand early history of professional baking.
2. Have an understanding of the primary baking ingredients and their functions in baked goods.
3. Be able to demonstrate the proper use of baking tools and equipment.
4. Have an understanding of leavening (chemical, egg foam, yeast, steam).
5. Understand the mixing methods for quick breads and cakes.
6. Have an understanding of pie and tart dough.
7. Have an understanding of breakfast pastries.
8. Have an understanding of cookies.

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9. Be able to work as a member of a team, demonstrating acceptable teamwork and communication skills.
10. Understand the importance of efficient work habits, proper behavior in the work environment & safety and sanitation.
 - a. Understand and exemplify professionalism
 - b. Demonstrate a positive work ethic
 - c. Demonstrate conflict resolution skills
 - d. Demonstrate integrity
 - e. Demonstrate team work skills
 - f. Demonstrate diversity awareness
 - g. Demonstrate effective speaking and listening skills
 - h. Demonstrate critical thinking and problem solving skills
 - i. Demonstrate healthy behaviors and safety skills
 - j. Demonstrate time, task and resource management skills
 - k. Demonstrate job specific mathematic skills
 - l. Read and follow a recipe
 - m. Define baking terms
 - n. Identify equipment and utensils used in baking
 - o. Identify ingredients used in baking and their functions
 - p. Prepare yeast products
 - q. Prepare quick breads
 - r. Prepare pies and tarts
 - s. Prepare cookies
 - t. Demonstrate dessert and baked goods presentation techniques



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Required Materials:

1. Supplies and/or tools:
 - a. Uniform consisting of: Chef Jacket with school logo and name, black & white checkered pants, neckerchief, slide, white apron, white bakers cap, black shoes (closed heel and toe, non-skid).
 - b. Notebook, pen, calculator.
 - c. Pocket bimetallic stem thermometer.

Textbook:

2. *Baking & Pastry: Mastering the Art & Craft, Culinary Institute of America, 2nd Edition, or current.* John Wiley & Sons, Inc. Hoboken, New Jersey 9780470055915

The following supplementary materials are available:

1. CD ROM
2. Studying cards



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Topical Description:

Chapter 1: Professionalism

Chapter 2: Ingredient Identification

Chapter 3: Equipment Identification

Chapter 5: Food and Kitchen Safety

Chapter 7: Yeast Breads and Rolls

Chapter 9: Pastry dough and batters

Chapter 10: Quick breads and cakes

Chapter 9: Laminated doughs

Chapter 11: Cookies

Chapter 10: Cake Basics

Chapter 15: Pies, Tarts and Fruit Desserts



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Notes to Instructors

(List information about optional topics, departmental exams, etc)

- 1.
- 2.
- 3.
- 4.

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