

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-18-25

I. CATALOG DESCRIPTION

Course Number: FSDT1050
Course Title Baking and Pastry Fundamentals
Pre or Co-requisite(s): FSDT1012 and FSDT1602

Catalog Description: Students will learn various techniques for pastries and prepare quality finished products comparable to those done by professional Bakers and Pastry Chefs in the industry. Formulas and techniques for breads, pies, cookies, and assembling and icing cakes.

Credit Hours: 4.0
Class Hours: 30
Lab Hours: 90
Total Contact Hours: 120

II. COURSE OBJECTIVES: *Course will:*

- A. Provide critical thinking in a professional baking/pastry atmosphere.
- B. Recognize factors that are used to formulate, prepare and evaluate baked products.
- C. Analyze baked products for quality.
- D. Identify and describe pastry terminology and techniques necessary to work in a pastry department as a food service facility.
- E. Broaden the understanding of all components of dessert making.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Recognize the functions of ingredients, procedures and formulas in the bake shops.
 - 2. Identify and evaluate characteristics of good quality baked products.
 - 3. Construct and evaluate baked products for quality.
 - 4. Prepare successfully poached fruits, crisp meringues, ice cream, parfaits, Bavarian, sorbet, ganache, choux pastry, dessert sauces and isomalt.
 - 5. Construct dessert plates using preparation learned in lab.
 - 6. Evaluate and perfect finished pastry products.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO #3: Critical Thinking & Problem Solving
 - Outcome 4: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE *(course outline may provide more detailed information.)*

- A. Basic Baking and Pastry Techniques, terms and lab work
- B. Yeast breads
- C. Quickbreads
- D. Pies and tart doughs.
- E. Custards
- F. Pastries
- G. Chocolate

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): Labensky, Sarah R., Priscilla A. Martel, and Eddy Van Damme. On Baking Current Edition. Pearson.
- B. Other Resources:
 - 1. Note taking materials and calculator
 - 2. Online websites/audiovisuals
 - 3. Class presentations
 - 4. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, Lab work
 - 2. Power Point, Handouts
 - 3. Videos
 - 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Attendance and Lab Evaluation
 - 2. Lab Practicals/Projects
 - 3. Homework
 - 4. Exams
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. A grade of 70% (C) or better needed in degree program courses.