Adult Education Class Outline
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4.4420 Food Service and Hospitality

Date Posted:	8/20/2001
Title:	Baker
Prepared For:	Sacramento USD
Submitted by:	

UPDATED: August 1997

I. COURSE TITLE: Baker

Total Hours: 270 Hours

COURSE DESCRIPTION:

This course provides a sequential course of study that prepares students for culinary careers. It requires mastery of fundamental skills and the acquisition of basic techniques related to baking and the food service and baking industry.

II. MAJOR GOALS AND PURPOSES OF THE COURSE:

Students will receive instruction and hands-on training to prepare for employment in food services and related technologies.

III. PERFORMANCE OBJECTIVES:

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

A. Demonstrate proper safety techniques
B. Demonstrate proper sanitation techniques
C. Demonstrate and understanding of nutrition and food services
D. Demonstrate fundamental baking skills including various breads, dough, cakes, and icings.
E. Demonstrate fundamental techniques of cafeteria service

IV. INSTRUCTIONAL STRATEGIES:

Technical aspects of the subject will be presented to students in a classroom through lectures supported by visual and tactile aids. Classroom discussion and dialogue about the presented material and its application will be encouraged. Students will see and participate in demostration of the various topics and techniques through a kitchen laboratory. Externship at local food establishments will be facilitated.

V. TIMES OF INSTRUCTION:

Units of Instruction	Approximate Hours
• Nutrition	15
• Food science	15
• Safety and sanitation	15
• Technology in Food Service Occupations	5
• Reading and Writing in Food Service Occupations	5
• Computation in Food Service Occupations	5
• Verbal communication in Food Service Occupations	5
• Grooming and Hygiene	5
• Dish Washing	5
• Pots and Pans	5
• Equipment	10
• Measurements - recipes	10
• Knife work and utensil work	10
• Introduction to baking and pastry science	10
• Lean breads	10
• Rich breads	10
• Non-yeast dough	10
• Quick breads	10
• Cookie dough	10
• Pies and pastries	25
• Basic cakes and icing	25
• Creams, custard, pudding	25
• Frozen dessert	15
• Sauces	10
TOTAL:	**270**

VI. EVALUATION:

Students will be evaluated by the teacher through written exam, oral questioning and observation in the lab. A written evaluation will be done by the externship site supervisor.

VII. REPETITION:

Students progressing at a less than normal rate who have had attendance of 90% or better or who may profit from repetition will be allowed to repeat the course.