

Valencia College
Baking Ingredients and Technology FSS 1050

Term /Year	Spring 2014
Professor	Chef Lucy Martin
Building/Classroom	Building 9 Room 106
Meeting day/Time	Tuesday 8:00 am – 10:50 am
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Office	

COURSE DESCRIPTION:

This course will focus on the range of baking ingredients in original, modified, and prepared forms as well as the theory and operation of large and small equipment used in bakeries and pastry shops. You'll learn to identify and select quality grains, dairy products, baking spices, flours, chocolates, fats, and oils used in the baking field. The costs, advantages, disadvantages, and operational requirements of various equipment will also be covered. Credit hours:3

Course Objectives: At the end of the course the student will be able to begin to theorize baking ingredients in original, modified and prepared forms. Students will be able to know their way around a kitchen utilizing various equipment, incorporating safety and sanitation protocols.

Materials required during each class session

How Baking Works, third edition by Paula Figoni, ISBN 978-0-470-39267-6

Culinary/ Baking Dress Code (Mandatory)

- These rules apply to everyone
- Uniforms must be Clean and Wrinkle Free at all times
- Must demonstrate good personal hygiene
- You will not be allowed in the kitchen without a full uniform
- Observe and abide by all school and district Dress Code policies.

Kitchen Uniform:

- Chef hat-white
- Chef coat-white
- Checkered pants, no black
- NO OPEN TOE/HEEL SHOES work boots or shoes with moisture resistant uppers and skid proof soles are required-leather preferred
- White aprons
- Hair-above the collar, restrained and under the hat
- No excessive cologne or perfume, minimal jewelry
- Appearance is a very important facet of hospitality. The manner in which a person displays themselves communicates a substantial amount of information, to your potential employers, peers, and guests. Start Right!

Baking Kit

3 ½ Paring Knife,	2” Pastry Brush
8” Cook’s knife	18” Pastry Bag
12” Slicer, scalloped	Star piping tubes, 6 piece set
8” Offset Spatual	Hole piping tubes, 6 piece set
9” Spatula	4 pc. Measuring spoons
Double sided peeler	4 pc. Measuring cups
Apple corer	Bowl scraper
	Zester

Evaluation and Course Grading

This course is divided into four major categories, which will comprise the final grade.

- Classroom attendance: 25%
- Participation : 25%
- Tests and Homework : 25%
- Final Exam: 25%

Attendance:

Attendance will account for 25% of the course grade. Aside from being actively engaged in the course as described in the participation rubric, you will be graded on your attendance in the following manner:

0	absence	=100% of the attendance grade or the letter grade of A
1	absence	= 80% of the attendance grade or the letter grade of B
2	absences	= 50% of the attendance grade or the letter grade of C
3	absences	= 0% of the attendance grade or the letter grade of F and withdrawn from class

Two partial attendance counts as an absence. A partial attendance is defined as arriving tardy or leaving early. You will be marked as tardy if you arrive 10 minutes or more after class has started. Participation is assessed under classroom engagement. There are no excused absences in the course. Students will normally be withdrawn for failing to attend the first class session unless otherwise communicated before the beginning of class. Students will normally be withdrawn or assigned an F for the course due to excessive absences, normally viewed as 3 total.

Participation:

Participation is assessed under classroom engagement and will account for 25% of the course grade. We seek professionalism in the class room as well as in the kitchen lab. You are awarded points each week: dressed properly, how engaged you are in the class, how well you work and communicate with your team, making sure you have all the tools complete task, overall professionalism among entire class and your final product presentation.

Tests and Homework: Tests and Homework account for 25% of your course grade.

Homework will be assigned periodically throughout the 16 weeks. You must type the question and the answer. Homework is to be turned in the week after it is assigned and no later. Late project and/or assignments will be penalized 5 points per day late.

There will be 4 tests- look at syllabus for dates. Do not assume if you miss a test you will be able to make it up. Let me know beforehand if you have a concern regarding any particular date quiz is assigned. For any math calculations you may bring a calculator in for the quiz – calculator on cell phones will not be permissible.

Final Exam: 25% of course grade.
The exam will be cumulative of all chapters.

CLASSROOM POLICIES:

Make-up Exams:

Make-up exams will be given only for emergency situations provided the instructor is notified in advance. Upon your absence and its approval, the exam will be placed in the testing center. Exams must be made up before the next class meeting. Any test missed will have adverse effect on your grade, and make-up test will not be given unless approved by the Professor prior to the date of schedule test. Final exam is required! A no show on that day will result in an F for the session.

GENERAL GRADING SCALE:

- A 90-100
- B 80- 89
- C 70- 79
- D 60- 69
- F below 60

Homework and Quizzes:

Home-works and quizzes **cannot** be made up. If a student is absent, it is his/her responsibility to contact a class member, obtain the assignment and come to the next class meeting prepared. If a student is absent the day of a quiz, they will receive a zero.

Academic Honesty:

Academic integrity is expected at all times. Academic dishonesty (cheating) will be punished to the fullest extent allowed by the institution. The instructor will follow the academic dishonest policy as outlined in the student handbook and the catalog. It is your responsibility to familiarize yourself with this policy. However, in short, if a student is caught being academically dishonest, the student(s) involved will receive consequences that may include a zero grade for the assignment and a failing grade for the course.

Mobile communication devices – I understand there are many good reasons to have laptops, mobile phones and other wireless communication devices. Many of us have work and family responsibilities that sometimes cannot wait until the end of class. Recognizing that it may be necessary on occasion to communicate with others during class, please do not text, email, surf, talk, or anything else while class is in session. Feel free to leave the classroom for a “moment” to take care of any necessary communications.

Student Assistance Program

Valencia College is interested in making sure all our students have a rewarding and successful college experience. To that purpose, Valencia students can get immediate help with issues dealing with stress, anxiety, depression, adjustment difficulties, substance abuse, time management as well as relationship problems dealing with school, home or work. BayCare Behavioral Health Student Assistance program (SAP) services are free to all Valencia students and available 24 hours a day by calling (800) 878-5470. Free face to face counseling is also available.

Withdrawal Policy

Students are only able to withdraw themselves up to the Withdrawal Deadline, After the Withdrawal Deadline; the instructor may withdraw students who are in violation of the course attendance policy up to the beginning of the final exam period.

Academic Accommodations

"Students with disabilities who qualify for academic accommodations must provide a letter from the Office for Students with Disabilities (OSD) and discuss specific needs with the professor, preferably during the first two weeks of class. The Office for Students with Disabilities determines accommodations based on appropriate documentation of disabilities.

Concerning Allergies: Unless you have an allergy verified by a doctor the expectation is to taste all foods when in the kitchen. Please advise the instructor if for religious reasons you cannot eat certain foods.

Disclaimer: The schedule, procedures, and assignments are subject to change in the event of extenuating circumstances. However, any such change will be clearly announced. Such changes are designed to deal with unforeseen circumstances that arise during the course. The changes will be intended to benefit the student and will not significantly add to the rigor of the course.

Expected Student Conduct

Valencia College is dedicated not only to the advancement of knowledge and learning but is concerned with the development of responsible personal and social conduct. By enrolling at Valencia College, a student assumes the responsibility for becoming familiar with and abiding by the general rules of conduct. The primary responsibility for managing the classroom environment rests with the faculty. Students who engage in any prohibited or unlawful acts that result in disruption of a classroom or Valencia's rules may lead to disciplinary action up to and including expulsion from Valencia. Disciplinary action could include being withdrawn from class, disciplinary warning, probation, suspension, expulsion, or other appropriate and authorized actions. You will find the student code of conduct in the current Valencia student handbook

No one will be allowed to remove food from the classroom at any time, no exception

Baking Ingredients and Technology

FSS 1050 Spring 2014 –Tuesdays

- Week 1 - 1/07/14 Chapter 1 Introduction to Baking
- Week 2 - 1/14/14 Chapter 2 Heat Transfer
- Week 3 - 1/21/14 Chapter 3 Baking Process -
- Week 4 - 1/28/14 Chapter 5 Wheat Flour & Chapter 6 Grains
[QUIZ#1 \(chapters 1, 2, 3\)](#)
- Week 5 - 2/04/14 Chapter 7 Gluten *Test (Chapters 5, 6, 7)*
- Week 6 - 2/11/14 Chapter 8 Sugars
[QUIZ#2 \(chapters 5, 6, 7\)](#)
- Week 7 - 2/18/14, Chapter 9 Fats, Oils, Emulsifiers
- Week 8 - 2/25/14 Chapter 10 Eggs and egg products *Test (Chapters 9, 10, 11)*

- Week 9 - **3/04/14 Spring Break –NO CLASS**
- Week 10 - **3/11/14** Chapter 11 Leavening Agents
QUIZ#3 (chapters 8, 9, 10)
- Week 11 - **3/12/14** Chapter 12 Thickening and Gelling Agents
- Week 12 - **3/25/14** Chapter 13 Milk and Milk Products
- Week 13 - **4/01/14** Chapter 14 Nuts/Seeds & Chapter 15 Cocoa/Chocolate
QUIZ#4 (chapters 11, 12, 13)
- Week 14 - **4/08/14** Chapter 16 Fruit & Chapter 17 Natural Flavoring extracts
- Week 15 - **4/15/14 Review**
- Week 16 - **4/22/14 Final Exam**

Institutional Core Competencies

The following Valencia Student Competencies will be reinforced throughout the entire course.

THINK – Analyze data, ideas, patterns, principles, and perspectives employing facts, formulas and procedures of the discipline.

VALUE – Distinguish among personal, ethical, aesthetic, cultural, and scientific values evaluating your own and others values from a global perspective in the process of learning the discipline.

COMMUNICATE – Identify your own strengths and need for improvement as a communicator employing methods of communication appropriate to your audience and purposefully evaluate the effectiveness of your own and others communication.

ACT – Apply disciplinary knowledge, skills, and values to educational and career goals acting effectively and appropriately in various personal and professional settings responding also to changing circumstances.

Category	Rubric				
	Participation A	B	C	D	F
Attendance	Arrives to class on time Rarely asks to leave No unexcused absences	Arrives to class on time Occasionally asks to leave No unexcused absences	2 tardy equals one absence; leaves class 5-10 minutes at a time Leaves without asking Has 2 or less unexcused absences	2 tardy equals one absence and or leaves class 10-15 minutes at a time Leaves without asking Has 3 + unexcused absences	3 or more absences Leaves without asking 3+ unexcused absences
Classroom	Portfolio complete, reading, note	Interactive, reading, note taking,	Interactive, not taking notes Book,	Not interactive, no book or	Not interactive, no book knives or notes. No work

	taking, listening, book and knives	listening has book and knives. 3/4 of portfolio complete	knives inconsistent. and portfolio 1/2 way done.	knives, not taking notes. 1/4 portfolio done.	made up from absence. No portfolio
Uniform	Clean full uniform per syllabus, worn at all times	Clean full uniform per syllabus, worn 3/4 of the time	Uniform unclean or wrinkled, worn 3/4 of the time.	1/2 uniform, -no uniform, or uniform other than the one in syllabus	1/2 uniform, -no uniform, or uniform other than the one in syllabus
Hygiene	Washes hands when needed keeps nails trimmed. Hair under hat without being told	Washes hands when needed keeps nails trimmed. Hair under hat. Occasionally has to be told	Washes hands infrequently. Frequently needs to be told about hygiene, nails, hair, etc.	Does not wash hands and when told about hygiene doesn't improve by next class visit.	Consistently Poor Hygiene In and out of Kitchen.
Production in culinary lab	Productive throughout the entire class Goes beyond expectations for assigned tasks Works in harmony with classmates, assisting others.	Completes assigned tasks Requests next assignment and keeps busy Works well independently, with minimal assistance	Completes only assigned tasks. Leans on the tables Works with the help of others. Needs to be reminded every now and then to stay on task Food is edible but not up to the standard	Completes only part of assigned tasks; takes little personal responsibility Needs frequent reminding to stay on task. Frequently leans on tables. Food produced is not serviceable. Student personifies their own way and doesn't	Disruptive; rarely or doesn't complete assigned tasks. Needs frequent reminding to stay on task. Always leaning on the tables. Food is disqualified from serving Student personifies their own way and doesn't reflect the chef's expectation or execution

	<p>Reads and or listens to directions, follows through on assigned tasks.</p> <p>Organized! Execution and Quality food produced to what the chef intended</p>	<p>Food produced meets expectations of chef with minor mistakes in execution . Relatively Organized</p>	<p>of being serviceable because of execution of cooking.</p> <p>Frequently Disorganized</p>	<p>reflect the chef's expectation and execution</p> <p>Disorganized</p>	<p>Disorganized/sloppy</p>
Attitude	<p>Has and maintains a very positive attitude</p> <p>Consistently maintains personal responsibility and integrity</p>	<p>Maintains a positive attitude and is kind to others</p> <p>May need an occasional reminder of responsibility or integrity</p>	<p>Positive attitude; tolerates others.</p> <p>Is reluctant to take personal responsibility; lacks integrity and pride in work</p>	<p>Negative attitude, disrespectful of others, disruptive</p>	<p>Takes no personal responsibility and lacks integrity and pride in work</p>
Sanitation and cleaning	<p>Practices excellent sanitation and safety. Cleans as they go . Jumps into cleaning kitchen at end of class.</p>	<p>Practices excellent sanitation and safety. Cleans as they go . Jumps into cleaning kitchen at end of class. Sometimes distracted.</p>	<p>Needs to be reminded of sanitation and safety. Reluctant to help in all areas of cleaning the kitchen. Complains about cleaning</p>	<p>Frequently needs to be reminded of sanitation and safety. Is not motivated to clean up after themselves or others. Disappears during end of class clean up</p>	<p>Frequently needs to be reminded in every class of sanitation and safety. Is not motivated to clean up after themselves or others. Disappears during end of class clean up.</p>