

# Valencia College

Term /Year	Fall Semester 2020
Professor	Chef Mackie Hefka
Building/Classroom	Union West Downtown Campus room 330
Meeting day/Time	Thursday 7:50 am- 10:40am
Email	Mcarducc@valenciacollege.edu
Contact Phone	
Front door access	
Office	Union West Downtown Campus Room 434

## **COURSE DESCRIPTION:**

### **Baking Ingredients and Technology FSS 1050**

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:**

White chef jacket (sleeve length your choice)

Black and white checkered chef pants- (houndstooth is okay)

White chef cap (not baseball type) all hair needs to be covered.

Closed toed, NON-SKID shoes

White full apron

Mask (because of the times)

- 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!

The above uniform (jacket and pants) can be purchased at the Valencia College bookstore. If you choose to purchase it somewhere else please make sure it fills the requirements. The Baking Kit below can also be purchased at the bookstore.

Here is the list of tools that you will need for classes through the program. Check out the baking kits to see if they have all the tools you need.

3.5" PARING KNIFE

8" COOK'S KNIFE

12" SLICER-SCALLOPED

8" OFFSET SPATULA

4" OFFSET SPATULA

9" SPATULA

Rubber spatulas -2.

APPLE CORER

STAR PIPING TUBES SET - 6PC

HOLE PIPING TUBES SET - 6PC

4PC MEASURING SPOONS

4 PC MEASURING CUP SET -dry measure

BOWL SCRAPER- flexible kind

"Y" STAR PEELER

MICROPLANE ZESTER/GRATER

Digital PORTION SCALE

SPATULA 10" X 6"

DIPPING TOOL SET - 10PC

DIGITAL THERMOMETER- candy

Instant read thermometer

9PC SCULPTURING TOOLS

FONDANT SMOOTHER - ROUNDED

Fondant roller- 8 in

Straight edge ruler- 18in preferred  
Cake comb  
Scissors  
Black Sha  
CHEF'S CASE to carry it all

### **Evaluation and Course Grading**

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

- Classroom attendance: 20%
- Participation : 30%
- Tests and Homework : 25%
- Final Exam: 25%

### **Attendance:**

#### **Fall and Spring Semesters 20%**

Attendance will account for 20% 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

Two partial attendance counts as an absence. A partial attendance is defined as arriving tardy or leaving early. 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.

#### **Summer Semester Attendance: 20%**

Attendance will account for 20% of the course grade. 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 = 50% of the attendance grade or the letter grade of C

2 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. 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.

## **Baking Ingredients and Technology Course Grade Breakdown**

### **Attendance: 20%**

- you will be awarded points for attendance for being physically in class as well as having online presence. Certain assignments online will go toward your attendance. If you are physically late to class, you will get half points for attendance for that day. Half points are better than none.
- It is important to note that if you also miss class you will lose class participation points.
- It is important that you are physically and mentally in class. If by chance you are present but not mentally in class, attendance points will be altered. Communication is very important.

### **Participation: 30%**

- **how you conduct yourself in class**
- **focused and disciplined**
- **how your product(s) comes out**
- **do you have all your tools?**
- **are you prepared for class?**
- **Have you written on a discussion post? Any online work.**
- **Are you working clean as well as you do your side cleaning?**

Participation is assessed under classroom engagement as well as participation online (certain assignments online will go toward online participation) and will account for 30% of the course grade. We seek professionalism in the classroom 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 tasks, overall professionalism among entire class and your final product presentation.

### **Tests and Homework: 25%**

- Each week you will turn in the review questions at the end of the chapter(s) assigned. You will type the question and the answer. You will upload the questions/answers by the due date. Points will be awarded for each chapter. I will explain extra credit points that will be available for the tests.
- There will be 4 tests- look at syllabus for dates.

## **Final Exam: 25%**

- The exam will be cumulative of all chapters.

# Baking Ingredients and Technology

FSS 1050C Fall 2020 –Thursdays 7:50am -10:40am

Downtown Campus, Union West Room 330 Office-Union West Room 434

Week 1	<b>8/27/20</b>	Introduction
Week 2	<b>9/03/20</b>	Chapter 1 Introduction to Baking Chapter 2 Heat Transfer
Week 3	<b>9/10/20</b>	Chapter 3 Baking Process
Week 4	<b>9/17/20</b>	<b><u>Test (Chapters 1, 2, 3)</u></b> Chapter 5 Wheat Flour Chapter 6 Grains
Week 5	<b>9/24/20</b>	Chapter 7 Gluten
Week 6	<b>10/01/20</b>	<b><u>Test (Chapters 5, 6, 7)</u></b> Chapter 11 Leavening Agents
Week 7	<b>10/08/20</b>	Chapter 9 Fats, Oils, Emulsifiers
Week 8	<b>10/15/20</b>	Chapter 10 Eggs and egg products
Week 9	<b>10/22/20</b>	<b><u>Test (Chapters 9, 10, 11)</u></b> Chapter 13 Milk and Milk Products
Week 10	<b>10/29/20</b>	Chapter 8 Sugars
Week 11	<b>11/05/20</b>	Chapter 12 Thickening and Gelling Agents
Week 12	<b>11/12/20</b>	<b><u>Test (Chapters 8,12, 13)</u></b> Chapter 16 Fruit Chapter 17 Natural Flavoring extracts
Week 13	<b>11/19/20</b>	Chapter 14 Nuts and Seeds Chapter 15 Cocoa and Chocolate
Week 14	<b>11/26/20</b>	Thanksgiving Holiday- No Class
Week 15	<b>12/03/20</b>	<b>Review</b>
Week 16	<b>12/10/20</b>	<b>Final Exam</b>

**Final withdrawal date : October 30, 2020**

## **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. Late project and/or assignments will be penalized 5 points per day late.

### **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**

## 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
<b>Attendance</b>	Arrives to class on time	Arrives to class on time	2 tardy equals one absence; leaves class 5-10 minutes at a time	2 tardy equals one absence and or leaves class 10-15 minutes at a time	3 or more absences
	Rarely asks to leave	Occasionally asks to leave	Leaves without asking	Leaves without asking	Leaves without asking
	No unexcused absences	No unexcused absences	Has 2 or less unexcused absences	Has 3 + unexcused absences	3+ unexcused absences
<b>Classroom</b>	Portfolio complete, reading, note taking, listening, book and knives	Interactive, reading, note taking, listening has book and knives. 3/4 of portfolio complete	Interactive, not taking notes Book, knives inconsistent. and portfolio 1/2 way done.	Not interactive, no book or knives, not taking notes. 1/4 portfolio done.	Not interactive, no book knives or notes. No work made up from absence. No portfolio



<b>Uniform</b>	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
<b>Hygiene</b>	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.
<b>Production in culinary lab</b>	Productive throughout the entire class  Goes beyond expectations for assigned tasks	Completes assigned tasks  Requests next assignment and keeps busy	Completes only assigned tasks. Leans on the tables  Works with the help of others.	Completes only part of assigned tasks; takes little personal responsibility  Needs frequent reminding to stay on task. Frequently leans on tables.	Disruptive; rarely or doesn't complete assigned tasks.  Needs frequent reminding to stay on task. Always leaning on the tables.

	Works in harmony with classmates, assisting others.	Works well independently, with minimal assistance	Needs to be reminded every now and then to stay on task  Food is edible but not up to the standard of being serviceable because of execution of cooking.	Food produced is not serviceable. Student personifies their own way and doesn't reflect the chef's expectation and execution	Food is disqualified from serving Student personifies their own way and doesn't reflect the chef's expectation or execution
	Reads and or listens to directions, follows through on assigned tasks.	Food produced meets expectations of chef with minor mistakes in execution .			
	Organized! Execution and Quality food produced to what the chef intended	Relatively Organized	Frequently Disorganized	Disorganized	Disorganized/sloppy
<b>Attitude</b>	Has and maintains a very positive attitude  Consistently maintains personal responsibility and integrity	Maintains a positive attitude and is kind to others  May need an occasional reminder of responsibility or integrity	Positive attitude; tolerates others.  Is reluctant to take personal responsibility; lacks integrity and pride in work	Negative attitude, disrespectful of others, disruptive	Takes no personal responsibility and lacks integrity and pride in work

<b>Sanitation and cleaning</b>	Practices excellent sanitation and safety. Cleans as they go . Jumps into cleaning kitchen at end of class.	Practices excellent sanitation and safety. Cleans as they go . Jumps into cleaning kitchen at end of class. Sometimes distracted.	Needs to be reminded of sanitation and safety. Reluctant to help in all areas of cleaning the kitchen. Complains about cleaning	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	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.

### Project Grading Scale

Course Name: \_\_\_\_\_

Student Name: \_\_\_\_\_

Date: \_\_\_\_\_

#### Criterion 1 Initial formatting /meeting deadlines (25%)

	grade
Typed with binder and tabs easy to follow with menu passed in on time	25%
$\frac{3}{4}$ typed with binder and tabs easy to follow with menu passed in most of the time	19%
$\frac{1}{2}$ typed with binder and tabs easy to follow with menu late passing in by a week	13%
$\frac{1}{4}$ typed no tabs, binder un-presentable not easy to follow some menus missing not passed in majority of the time when asked	7%
Not typed no tabs, binder un-presentable not easy to follow most menus missing not passed in.	2%

#### Criterion 2 – Visuals (10%)

	grade
Pictures are in color from class with correct amount	10%
$\frac{3}{4}$ of the pictures are in color and from class	8%
$\frac{1}{2}$ pictures missing/in black and white or not from class	6%

¾ of the pictures missing/in black and white/ not from class	4%
No pictures from class	2%

Criterion 3 – Recipes (40%)

	grade
All recipes from class with correct amount	
¾ of recipes from class in order/yields/servings/cooking method	32%
½ recipes from class /yields/servings/cooking method	24%
¼ recipes from class /yields/servings/cooking method	16%
1/8 recipes from class /yields/servings/cooking method	8%

Criterion 4 - Procedures and notes (25%)

	grade
procedures and notes in order	25%
¾ of recipes from class with procedures and notes in order	19%
½ recipes from class with procedures, notes and in order	13%
¼ recipes from class with procedures, notes and in order	7%
1/8 recipes from class with procedures, notes and in order	2%

	grade
Evidence of copying / pasting from others	0
Evidence of plagiarism	0
Presentation not made/portfolio not received	0

