

## Valencia College

Term /Year	Fall Semester 2020
Professor	Chef Mackie Hefka
Building/Classroom	Union West room 330
Meeting day/Time	Thursday 11:00am - 4:50pm
Email	<a href="mailto:mcarducc@valenciacollege.edu">mcarducc@valenciacollege.edu</a>
Contact Phone	
Front door access	
Office	Union West 434

### Specialty Breads FSS 1052

#### **COURSE DESCRIPTION:**

This course will give you the chance to learn the principles and techniques of preparing lean breads, Multi-grain breads, sourdough, bagels, pretzels, holiday and seasonal and flat breads. Special emphasis will be placed on regional and ethnic breads; handling grains for specialty breads; mixing, shaping, and finishing specialty breads; and learning innovative baking methods. Credit hours: 3 PREREQUISITES: FSS 1050 Baking Ingredients and Technology and FOS 2201 Food Service Sanitation Management.

**Course Objectives:** At the end of the course the student will be able to understand the building and baking of basic, traditional, holiday, and ethnic breads. They will theorize the importance of different kinds of fine flours and grains to compare and contrast doughs and the process of baking involving all types of Breads.

#### **Materials required during each class session**

#### **Two Books:**

Bread – A baker’s book of Techniques and Recipes 2<sup>nd</sup> edition ISBN 978111813271.  
Publisher: Wiley

- **On Baking A textbook of baking and pastry fundamentals** EDITION: 4<sup>TH</sup>
- PUBLISHER: PEARSON
- ISBN: 9780135966600
- You will need the ON Baking with the Revel access (you want to buy the combo)

### **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!

### **Baking Kit**

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 Sharpie  
Camera for photos for portfolio (phone camera is okay)  
Band-aids – Just in case  
CHEF'S CASE to carry it all

**The Above Baking kit can be purchased from the Valencia College Bookstore.**

**Everyone must have their own tools- and bring them each week to class.**

### **Evaluation and Course Grading**

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

- Classroom attendance 20%
- Participation 25%
- Progress Tests 20%
- Portfolio 15%
- Final Exam: 20%

**Attendance: 20%**

**Fall and Spring Semesters**

Attendance will account for 25% 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 = 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. 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:**

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

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.

### **Participation: 25%**

Participation is assessed under classroom engagement and will account for 20% 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. Your peers will evaluate you as well as you will evaluate them. There will be small assignments and homework throughout the semester that you must have on the date given.

### **Progress Tests: 20%**

This will account for 15% of the course grade. There will be two (2) written tests and one (1) vocabulary quiz. Also You will also have to create a Sourdough culture at home and maintain to bring in and make bread. This will also be considered a test grade. Look on the syllabus for dates. Do not assume if you miss a test you will be able to make it up. Communication with me

is very important.

## **Portfolio Project: 15%**

**Criterion**– The purpose of this project is to create the opportunity for you to show this work to a chef/owner in the industry that will see the kind of work you have done. An employer/chef wants to see perfectly executed baked products that follow organizational patterns that can be recreated for consistency. This of course is a reflection of guest expectations. The more work you have in an organized easy to follow portfolio will say a lot about how serious you are about working in the industry. This potentially may land you the job over other people, with experience, being interviewed for the same job.

The Specialty Breads Portfolio will consist of:

1. Divided by Weeks- Week 1, Week 2, etc.- **5%**
2. **Entire** recipes/formulas must be **re-typed** included with end product **color** photo from class (your photo). I will let you know how many recipes per week that I expect to be in the portfolio. **45%**.
3. Each week **journal** notes entry must have at **least 250 words**. **45%**

- you will write something about it such as how the product came out
- Any changes that were made
- What you liked/disliked about it
- What you would do differently next time and/or what is something that you learned.
- What something that you learned making the baked good.

This will be uploaded to a designated module weekly for the credit.

## **Final Exam: 20%**

It will be cumulative of the entire semester.

# Specialty Breads

FSS 1052C Fall Semester 2020- Thursdays 11:00am- 4:50pm

Downtown Campus, Union West 330 Office-Union West 434

Week 1	8/27/20	<b>Introduction</b> <b>Loaf bread</b>
Week 2	9/03/20	<b>Straight dough- Hard and Soft rolls</b> <b><u>Homework due- Outline chapter 7- Basic yeast breads</u></b>
Week 3	9/10/20	<b>Straight dough breads/Biscuits and Scones</b> <b><u>Homework -Chapter 6 -Quick Breads</u></b> <b><u>Questions for review pg 148. 1-4</u></b>
Week 4	9/17/20	<b>Straight dough breads/muffins</b> <b><u>Homework due- Outline Chapter 8 -Preferments</u></b>
Week 5	9/24/20	<b>Baguettes**/Quick loaf bread</b>
Week 6	10/01/20	<b>Breads with Preferment**/Coffee Cakes</b> <b><u>Test 1</u></b>
Week 7	10/08/20	<b>Sourdough Bread**/TBA</b>
Week 8	10/15/20	<b>Strudels and Crepes</b> <b><u>Vocabulary quiz</u></b>
Week 9	10/22/20	<b>Donuts and Fritters</b> <b><u>Homework -Outline Chapter 10 - Laminated doughs</u></b>
Week 10	10/29/20	<b>Croissants</b>
Week 11	11/05/20	<b>Danish</b> <b><u>Homework - Outline Chapter 9- Enriched yeast breads</u></b>
Week 12	11/12/20	<b>Viennoiserie</b> <b><u>Test 2</u></b>
Week 13	11/19/20	<b>Pizza and pita bread**</b>
Week 14	11/26/20	<b>Thanksgiving day- No Class</b>
Week 15	12/03/20	<b>International breads/Decorative breads**</b> <b><u>Final entry for Portfolio</u></b>
Week 16	12/10/20	<b>Final Exam</b>

**\*\*Preferment to be made at home and brought in that day.**

**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, we will co-ordinate a time and place. 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.

The use of electronic device is prohibited during class unless asked by the professor.

No texting, answering phone in the classroom. Checking your phone messages or texting during the class will be penalized by deducting 2 points of your final grade every time the professor suspect you from doing so, holding your phone on your lap or hiding the phone behind books or personal bag will be sufficient to receive the point deduction penalties.

Leaving the class for an Excessive amount of time, 10 to 15 minutes (more than 1 instance during a single class) for whatever reason will not be allowed, and can be considered as an absence, unless excused and accepted by the professor.



The use of E cigarettes or hookah stick, or chewing tobacco product during class time is prohibited, you may be asked by the professor to go home or even withdrawn from class.

**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.

**Participation  
Rubric**

Category	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	Completes assigned tasks	Completes only assigned tasks. Leans on the tables	Completes only part of assigned tasks; takes little personal responsibility	Disruptive; rarely or doesn't complete assigned tasks.

Goes beyond expectations for assigned tasks	Requests next assignment and keeps busy	Works with the help of others.	Needs frequent reminding to stay on task. Frequently leans on tables.	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.

The following is the Valencia College's Rubric:

**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%
$\frac{3}{4}$ 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	
$\frac{3}{4}$ of recipes from class in order/yields/servings/cooking method	32%
$\frac{1}{2}$ recipes from class /yields/servings/cooking method	24%
$\frac{1}{4}$ recipes from class /yields/servings/cooking method	16%
$\frac{1}{8}$ recipes from class /yields/servings/cooking method	8%

