

Course Outline of Record

1. Course Code: CART-322
2. a. Long Course Title: Breakfast Breads & Pastry Dough  
b. Short Course Title: BREAKFAST BREADS
3. a. Catalog Course Description:

This course prepares the student for employment as a baker focused on breakfast breads and pastry dough.

b. Class Schedule Course Description:

This course prepares the student for employment as a baker focused on breakfast breads and pastry dough.

c. Semester Cycle (if applicable): *N/A*

d. Name of Approved Program(s):

- NEW CERTIFICATE IN PROGRESS Certificate of Completion

4. Total Units: 0 Total Semester Hrs: 0-16.00  
Lecture Units: 0 Semester Lecture Hrs: 0-4.00  
Lab Units: 0 Semester Lab Hrs: 0-12.00  
Class Size Maximum: 20 Allow Audit: No  
Repeatability Repeatable 3 Times  
Justification 0

5. Prerequisite or Corequisite Courses or Advisories:

*Course with requisite(s) and/or advisory is required to complete Content Review Matrix (CCForm I-A)*

Prerequisite: CART 320

6. Textbooks, Required Reading or Software: (List in APA or MLA format.) *N/A*

7. Entrance Skills: *Before entering the course students must be able:*

a.

Demonstrate knowledge of ingredients and equipment focused on quick breads, cakes, cookies and breakfast breads using safety and sanitation requirements for the workplace.

- CART 320 - Identify ingredients and understand their function in quick breads, cakes, cookies and breakfast breads.
- CART 320 - Recognize standards of quality for quick breads, cakes, cookies and breakfast breads.
- CART 320 - Expand and reinforce knowledge of weights and measure, recipe conversion, bakeshop equipment, and technical vocabulary.
- CART 320 - Develop and reinforce basic organizational skills and procedures to prepare quick breads, cakes, cookies and breakfast breads.
- CART 320 - Apply HACCP and safety & sanitation standards to bakeshop production.
- CART 320 - Develop workplace skills to include the following; teamwork, problem solving, professionalism, listening skills, decision making and work speed.

8. Course Content and Scope:

Lecture:

**Class 1 Laminated Dough**

Basic Principles of Laminated Dough

Preparation Procedures

Baking Procedures

Preparation of Croissant Dough and Danish Dough

**Class 2 Making Croissants & Danish**

Pan Preparation

## CART 322-Breakfast Breads & Pastry Dough

Scaling, Folding, and Baking  
Cooling Croissants & Danish  
Storing Croissants & Danish  
\*Croissants  
\*Pain au Chocolat  
\*Bear Claws  
\*Braided Coffee Cake

### **Class 3 Biscuits & Scones**

The Rubbed Mixing Method  
Pan Preparation  
Scaling, Cutting, and Baking  
Cooling Biscuits & Scones  
Storing Biscuits & Scones  
\*Biscuits  
\*Scones

### **Class 4 1-2-3 Short Dough**

The Creaming Mixing Method  
1-2-3 Dough  
Types of Cookies  
Pan Preparation  
Scaling, Panning, and Baking  
Cooling Cookies  
Storing Cookies  
\*Cookies

Lab: (if the "Lab Hours" is greater than zero this is required)

#### 9. Course Student Learning Outcomes:

1.

1. Explain why it is important to weigh baking ingredients.
2. Use a baker's balance and digital scale.
3. Calculate formulas based on baker's percentages.
4. Explain the factors that control the development of gluten in baked products.
5. Explain the changes that take place in a breakfast bread dough or batter as it bakes.

#### 10. Course Objectives: *Upon completion of this course, students will be able to:*

- a. Identify ingredients and understand their function in breakfast breads and pastries.
- b. Recognize standards of quality for breakfast breads and pastries.
- c. Expand and reinforce knowledge of weights and measure, recipe conversion, bakeshop equipment, and technical vocabulary.
- d. Develop and reinforce basic organizational skills and procedures to prepare breakfast breads and pastries.
- e. Apply HACCP and safety & sanitation standards to bakeshop production.
- f. Prepare a variety of breakfast breads and pastries to quality standards.
- g. Develop workplace skills to include the following; teamwork, problem solving, professionalism, listening skills, decision making and work speed.

#### 11. Methods of Instruction: *(Integration: Elements should validate parallel course outline elements)*

- a. Demonstration, Repetition/Practice
- b. Laboratory
- c. Lecture

#### 12. Assignments: *(List samples of specific activities/assignments students are expected to complete both in and outside of class.)*

In Class Hours: 16.00

# CART 322-Breakfast Breads & Pastry Dough

Outside Class Hours: 0

a. In-class Assignments

Mic dough, scale, shape, and bake.

b. Out-of-class Assignments

Read handouts and prepare for next class.

13. Methods of Evaluating Student Progress: *The student will demonstrate proficiency by:*

- Laboratory projects

Students are evaluated on mise en place, organization, mixing, scaling, and final products.

14. Methods of Evaluating: Additional Assessment Information:

15. Need/Purpose/Rationale -- *All courses must meet one or more CCC missions.*

PO - Career and Technical Education

Fulfill the requirements for an entry-level position in their field.

IO - Personal and Professional Development

Self-evaluate knowledge, skills, and abilities.

16. Comparable Transfer Course

**University System**

**Campus**

**Course Number**

**Course Title**

**Catalog Year**

17. Special Materials and/or Equipment Required of Students:

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18. Materials Fees:  Required Material?

**Material or Item**

**Cost Per Unit**

**Total Cost**

19. Provide Reasons for the Substantial Modifications or New Course:

Short term vocational training primarily aimed at incarcerated and re-entry students.

20. a. Cross-Listed Course (*Enter Course Code*): *N/A*

b. Replacement Course (*Enter original Course Code*): *N/A*

21. Grading Method (*choose one*): Pass/No Pass Optional

22. MIS Course Data Elements

a. Course Control Number [CB00]: *N/A*

b. T.O.P. Code [CB03]: 130630.00 - Culinary Arts

c. Credit Status [CB04]: N - Noncredit

d. Course Transfer Status [CB05]: C = Non-Transferable

e. Basic Skills Status [CB08]: 2N = Not basic skills course

f. Vocational Status [CB09]: Clearly Occupational

g. Course Classification [CB11]: K - Other Noncredit Enhanced Funding

h. Special Class Status [CB13]: N - Not Special

i. Course CAN Code [CB14]: *N/A*

j. Course Prior to College Level [CB21]: Y = Not Applicable

k. Course Noncredit Category [CB22]: I - Short-Term Vocational

l. Funding Agency Category [CB23]: Y = Not Applicable

m. Program Status [CB24]: 1 = Program Applicable

Name of Approved Program (*if program-applicable*): NEW CERTIFICATE IN PROGRESS

*Attach listings of Degree and/or Certificate Programs showing this course as a required or a restricted elective.)*

## CART 322-Breakfast Breads & Pastry Dough

23. Enrollment - Estimate Enrollment

First Year: 0

Third Year: 0

24. Resources - Faculty - Discipline and Other Qualifications:

a. Sufficient Faculty Resources: No

b. If No, list number of FTE needed to offer this course: 0.1500

25. Additional Equipment and/or Supplies Needed and Source of Funding.

N/A

26. Additional Construction or Modification of Existing Classroom Space Needed. (*Explain:*)

N/A

27. FOR NEW OR SUBSTANTIALLY MODIFIED COURSES

Library and/or Learning Resources Present in the Collection are Sufficient to Meet the Need of the Students Enrolled in the Course: Yes

28. Originator Kurt Struwe Origination Date 11/13/17