

Collin College - Continuing Education COURSE SYLLABUS

COURSE INFORMATION

Course Number: PSTR 2000

Course Title: Foundations of Baking Certificate Series (**Baking Level II**)

Course Description: This course is a study of the fundamentals of baking including, pies, cookies, tarts, pate choux, lamedent dough, and basic items made in a bakery. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the use of proper flours.

Suggested Course Prerequisite(s): n/a

Course Resources:

Required Apparel:

- ❖ Apron
- ❖ Hair covering
- ❖ Long Pants
- ❖ Long Sleeve Shirt
- ❖ Non-slippery shoes

Student Learning Outcomes: Upon successful completion of the course, the student will be able to identify and explain baking terms, ingredients, equipment, and tools. Will possess an understanding of safe food handling practices. Attain skills in scaling and measuring ingredients, preparation of pies, tarts, pate choux, pastry cream, ganache, and lamedent dough. Also, produce baked products using commercial ingredients and equipment.

Student Audience: This course has been developed to provide students with knowledge and skills necessary to produce quality baked goods in commercial and home kitchen.

Certification Notes: Certificates will be issued to students who successfully complete the Baking Level I and Baking Level II courses.

Next course recommendation: Baking Level I (PSTR2000)

Refund Policy: Please refer to www.collin.edu/ce/inforegistrar.html for our refund policy. No refunds after the start time of the first class.

Americans with Disabilities Act: Collin College will adhere to all applicable federal, state and local laws, regulations and guidelines with respect to providing reasonable accommodations as required to afford equal opportunity. It is the student's responsibility to contact the ACCESS office, SCC-D140 or **972.881.5898 (V/TTD: 972.881.5950)** to arrange for appropriate accommodations. See the current [Collin Student Handbook](#) for additional information.