

Syllabus for Baking Decal

Spring 2018

Course Description

- This course is a study of the fundamentals of baking including, dough, quick breads, pies, cakes, cookies, tarts 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.
- Time: F14:00 - 17:00
- Place: Evans 330
- Instructor: Ophelia Wang
- Instructor's Email: wangyumeng2017@berkeley.edu

Course Objectives

Knowledge Based

- Identify and explain baking terms, ingredients, equipment and tools.
- Employ safe food handling practices using contemporary guidelines

Skills Based

- Scale and measure ingredients.
- Prepare yeast dough, quick breads, pies, cookies, cakes, icing, pate choux, and savory baking.
- Produce baked products using commercial ingredients and equipment.

Letter Grade Distribution:

>= 93.00	A+	73.00 - 76.99	C+
90.00 - 92.99	A	70.00 - 72.99	C
87.00 - 89.99	A-	67.00 - 69.99	C-
83.00 - 86.99	B+	63.00 - 66.99	D+
80.00 - 82.99	B	60.00 - 62.99	D
77.00 - 79.99	B-	<= 59.99	F

Instructional Methods and Assignments

Week	Content
Week 1	<ul style="list-style-type: none"> • Introduction/Course outline • Safety/Sanitation • Scaling/Measuring • Equipment/Tools
Week 2	<ul style="list-style-type: none"> • Learn how chocolate is made • Profile chocolate in tasting, smelling, appearance, etc. • How to work with chocolate and learn basic garnishes
Week 3	<ul style="list-style-type: none"> • Learn Muffin, Creaming methods • Concentration this week on Muffin/Creaming Methods
Week 4	<ul style="list-style-type: none"> • Learn how Biscuit Method works for different applications. • Understanding of different types of pie/sweet tart dough and uses
Week 5	<ul style="list-style-type: none"> • Stirred vs. Baked Custard and the differences • Learn the uses for these basic products in applications of other pastry and desserts • First project due
Week 6	<ul style="list-style-type: none"> • Difference between dough in taste for savory vs. sweet • Handling, rolling, shaping of dough • Using the right dough for the right filling • Finishes for pies
Week 7	<ul style="list-style-type: none"> • Spring week
Week 8	<ul style="list-style-type: none"> • Types of cookies • Mixing methods • Storing different cookie dough
Week 9	<ul style="list-style-type: none"> • We will tour Whole Foods at 6th • Look and discuss all the departments and new items never seen before
Week 10	<ul style="list-style-type: none"> • Yeast-Fresh vs. Dried, how does it work • Procedures for mixing yeast dough • Storing breads/dough for future uses • Second Project Due
Week 11	<ul style="list-style-type: none"> • Learning the differences between Puff/Croissant/Danish dough • What is the best applications/uses for these item
Week 12	<ul style="list-style-type: none"> • Pate a Choux, Puff Pastry, Fillo • Learn the different applications for each • Talk about Meringues-American, Swiss, Italian
Week 13	<ul style="list-style-type: none"> • RRR week • Review different types of ingredients used for savory baking • Look at trends for baking ideas in the industry.
Week 14	<ul style="list-style-type: none"> • Final Week! • Final project Due