

INTRODUCTION TO BAKING

Spring 2019

Instructor:	Ningyi Zheng	Time:	F 14:00 – 17:00
Email:	ningyi.Zheng@berkeley.edu	Place:	4105 Dwinelle Hall

Office Hours: After class, or by appointment, or post your questions on piazza

Main References: This is a list of various interesting and useful books that will be touched during the course. Those books are not required but recommended.

- Gisslen, Wayne. *Professional Baking*, Hoboken, 6th edition. 2000.
- Figona, Paula. *How Baking Works*, Cambridge University Press, 2005.

Objectives:

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

Skills:

- 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.

Course Outline:

! This course has been developed to provide first year culinary students with knowledge and skills necessary to produce quality baked goods. This is a course designed to teach basic baking skills.

Grading Policy: Attendances (30%), Group Project 1 (20%), Group Project 2 (20%), Final project (30%).

Important Dates:

Project #1 February 16, 2019
Project #2 March 15, 2019
Final project May 6, 2019

Course Policy:

- Please arrive on time. I will do row-call before every class

Class Policy:

- Regular attendance is essential and expected.

Academic Honesty: Lack of knowledge of the academic honesty policy is not a reasonable explanation for a violation.

Tentative Course Outline:

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