



FPS 211- ADVANCED BAKING

UNIVERSITY VISION

A leading University in advancing scholarly innovation, multi-cultural convergence, and responsive public service in a borderless Region.

UNIVERSITY MISSION

The University shall primarily provide advanced instruction and professional training in science and technology, agriculture, fisheries, education and other related fields of study. It shall also undertake research and extension services, and provide progressive leadership in its areas of specialization.

UNIVERSITY STRATEGIC GOALS

- a. Deliver quality service to stakeholders to address current and future needs in instruction, research, extension, and production
- b. Observe strict implementation of the laws as well as the policies and regulations of the University
- c. Acquire with urgency state-of-the-art resources for its service areas
- d. Bolster the relationship of the University with its local and international customers and partners
- e. Leverage the qualifications and competences in personnel action and staffing
- f. Evaluate the efficiency and responsiveness of the University systems and processes

INSTITUTIONAL OUTCOMES (IO)

- a. Enhance competency development, commitment, professionalism, unity and true spirit of service for public accountability, transparency and delivery of quality services
- b. Provide relevant programs and professional trainings that will respond to the development needs of the region
- c. Strengthen local and international collaborations and partnerships for borderless programs
- d. Develop a research culture among faculty and students
- e. Develop and promote environmentally-sound and market-driven knowledge and technologies at par with international standards
- f. Promote research-based information and technologies for sustainable development
- g. Enhance resource generation and mobilization to sustain financial viability of the university

PROGRAM OUTCOMES (PO) COMMON TO ALL PROGRAMS AND ITS RELATIONSHIPS TO INSTITUTIONAL OUTCOMES

A graduate of Bindtech Program can:	INSTITUTIONAL OUTCOMES (IO)						
	a	b	c	d	e	f	g
a. Analyze broadly defined industrial technology processes by using analytical tools that enhance creativity, innovativeness, and intellectual curiosity to improve methods, processes, and systems that meet the industry standards;	/	/	/	/	/	/	
b. Design and implement broadly defined industrial systems, components, products, or processes to meet specific industry needs with proficiency and flexibility in the area of specialization in accordance with global standards;	/		/	/	/		
c. Apply appropriate techniques, resources, and state-of-the-art industrial technology tools to meet current industry needs and use these modern tools and processes to improve and increase entrepreneurial activities upholding the safety and health standards of business and industry;	/	/	/	/			

d. Communicate with diverse groups of clienteles the appropriate cultural language with clarity and persuasion, in both oral and written forms, including understanding and giving of clear instructions, high comprehension level, effectiveness in delivering presentations and writing documents, and articulating technological innovation outputs;	/	/	/				
e. Develop leadership and management skills in a team-based environment by making informed decisions, keeping the team motivated, acting and delegating responsibility, and inspiring positive changes in the organization by exercising responsibility with integrity and accountability in the practice of one's profession;	/		/				
f. Practice the moral responsibilities of an industrial technologist to manage and balance wider public interest and uphold the norms and safety standards of the industrial technology profession	/	/	/			/	
g. Demonstrate enthusiasm and passion for continuous personal and professional development in broadly defined industrial technology and effecting positive changes in the entrepreneurial and industrial endeavor and;	/	/	/			/	
h. Recognize the need for, and an ability to engage in lifelong learning.							

1 COURSE CODE FPS 211

2 COURSE TITLE Advanced Baking

3 PREREQUISITE Basic Baking

4 CREDITS 3 units

5 COURSE DESCRIPTION

This course covers all concepts, principles and techniques on baking and cake decorating. It emphasizes the why's of the baking process and gives a thorough understanding of the different skills on baking quick breads, yeast and cakes as well as the techniques on decorating cakes.

6 COURSE LEARNING OUTCOMES (CLO) AND ITS RELATIONSHIPS TO PROGRAM OUTCOMES

Course Learning Outcomes (CLO)		Program Outcomes							
		a	b	c	d	e	f	g	h
At the end of the course, a student can:									
a.	Explain the advantage of baking profession as a popular career.	✓	✓	✓	✓	✓	✓	✓	/
b.	State the general baking information concerning baking ingredients usage and functions/ baking terms in baking	✓	✓	✓	✓	✓	✓	✓	/
c.	Discuss the basic techniques to successful baking.	✓	✓	✓	✓	✓	✓	✓	/
d.	Explain the baking categories as to cookies, pies, pastries, quick breads and cakes.	✓	✓	✓	✓	✓	✓	✓	/
e.	Apply the principles of baking cookies, pies, pastries, quick breads and cakes through actual practicum / hands on activities	✓	✓	✓	✓	✓	✓	✓	/

7 COURSE CONTENTS

WEEK	CONTENT	INTENDED LEARNING OUTCOMES (ILOs)	TEACHING AND LEARNING ACTIVITIES (TLA)	OUTCOMES-BASED ASSESSMENT (OBA)	COURSE LEARNING OUTCOMES (CLOs)
1	Course Orientation SKSU VMGO, Classroom Policies, Course Overview, Course	At the end of the week, the teacher can: a. discuss the University's VMGO, classroom policies, course overview, requirements and grading system	Discuss the VMGO of the University, the classroom policies, scope of the course, course requirements and grading system		a,b,c,d,e,f,g,h

	Requirements, Grading System				
2	General Baking Information Lesson 1 Basic Ingredients, Usage and Functions. Lesson 2 Baking terms in baking.	At the end of the week, the students can: a. state the general baking information concerning basic ingredients, usage and functions, baking terms in baking.	Completed Worksheets and Quizzes Essay Submissions Practical Baking Outputs Peer and Self-Evaluation Forms Group Presentation Materials Rubric Scores a. Photographic Documentation	Fill-in-the-Blanks Exercise True or False Quiz Essay Writing Practical Application Task Group Presentation	a,b,c,d,e,f,g,h
3	Baking Category – Basic Quick Bread Lesson 1 Basic Quick Breads Lesson 2 Yeast Breads Lesson 3 Cakes	At the end of the week, the students can: a. discuss the baking categories, faults, and remedies, tips to making perfect, tender and moist quick breads; principles and techniques in baking yeast breads and factors to be considered to ensure successful result of baking cakes; and the basic techniques for a successful baking apply the principles and techniques in baking quick breads, yeast breads and cakes through actual practicum	Scores from the written quiz. Group presentation slides or visual aids. Peer and instructor feedback on the quality of presentations. Checklist/rubric for oral presentations. Finished baked products evaluated using sensory evaluation rubrics. Individual performance scores (e.g., teamwork, safety, time management). Reflection journals or reports summarizing learning experiences. Instructor and peer evaluation of teamwork and safety practices.	Written Quiz Group Presentation Practical Demonstration Practical Baking Session Taste Testing and Sensory Evaluation Reflection Journal Case Studies	a,b,c,d,e,f,g,h

			<p>Written analysis reports or troubleshooting plans.</p> <p>Peer evaluations and rubric scores for role-playing activity.</p> <p>Video or photo documentation of consulting sessions.</p>	Role-Playing Activity	
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MIDTERM EXAM

3	Cake Decorating Lesson 1 Materials Needed in Cake decorating Lesson 2 Decorating Essentials Lesson 3 Basic Decorating Techniques	At the end of the week, the students can: a. Students can discuss the elements of a cake, decorating tools needed, and decorating essentials. b. Apply the principles and techniques in cake decorating.	Correct responses to theoretical questions. Logical and accurate answers. Completed cake evaluated via rubric. Clear and organized explanations. Team dynamics and effectiveness observed during task execution. Originality and appeal of the decorated cake. Task completed within the allotted time..	True/False and Multiple-Choice Questions Short-answer explanations Cake decoration task Essay and Short-answer Questions Group work during final practicum Cake design and decoration in final practicum Timing during final practicum.	a,b,c,d,e,f,g,h
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Total No. of Hours : 180

8 COURSE REQUIREMENTS AND COURSE POLICIES

Each student is required to:

COURSE REQUIREMENTS

1. Attendance and Participation;
2. Laboratory Performance;
3. make a PowerPoint presentation, and a written summary of the assigned report;
4. Written Examination (Midterm Exam)
5. Practicum Output
6. Final Showcase

COURSE POLICIES**Attendance:** Regular attendance is essential for hands-on activities and participation. Absences must be excused, and make-up work is required.**Punctuality:** Students must arrive on time for lectures and practical sessions. Late arrivals disrupt the class and are not allowed during practical sessions.**Class Participation:** Active participation in class discussions, group activities, and practical work is expected. Students must contribute to the learning environment.**Assignments and Deadlines:** All assignments must be submitted on time. Late submissions will incur penalties unless prior arrangements are made.**Dress Code:** Proper kitchen attire must be worn during practical sessions (e.g., closed-toe shoes, hairnet, apron). No loose clothing or jewelry allowed.**Health and Safety:** Students must follow all food safety and sanitation practices. Failure to comply will result in removal from the class for the safety of others.**Use of Equipment:** Students should handle all baking tools and equipment with care. Damages due to negligence may result in fines.**Grading:** Grades will be based on practical performance, assignments, quizzes, participation, and final exams. Students must complete all assessments to pass.**9 GRADING SYSTEM AND RUBRICS FOR GRADING****GRADING SYSTEM**

Midterm Grade	
Midterm Examination	50%
Attendance/ Class Participation	5%
Quizzes	5%
Recitation	5%
Case Study	5%
Laboratory	20%
TOTAL	100%

Final Term Grade	
Final Term Examination	50%
Attendance/Class Participation	5%
Quizzes	5%
Recitation	5%
Project	5%
Laboratory	20%
TOTAL	100%

FINAL GRADE	
Midterm Grade	50%
Final Term Grade	50%
TOTAL	100%

Materials used: Laptop, Powerpoint presentations and video clips
Books, Magazines, Online slides, Teacher-made slides

References:

1. Baking for Beginners, Nicol, Anne, 2010, Flame Tree Publishing.
2. Basic Cake Decorating – The Wilton Way
3. Baking Handbook, Subida, Rory C., 2009, Maya Kitchen Culinary Arts Center.
4. Cake Decorating Made Easy, 1993, Australian Women's Home Library
5. Cakes & Slices, 1999, Australian Women's Weekly Cookbooks.
6. Manual for Basic Baking, 2008
7. TESDA Baking Technology
8. Basic Cooking Principle; <https://my.escoffier.edu/program/profbakingchapter.pdf>, July 2019.
9. Basic Baking – Moodle; <http://moodle.folder/content/bakingbasics>.July 2019
10. Baking Ingredients; <http://www.pelicanpub.com/conent/97814561559.pdf>, June 2019
11. Basic Baking Video Worksheets-Zone Express; <https://www.learningzoneexpress.com/media/documents/worksheet/3381.BakingBasic.pdf>, June 2019

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