Republic of the Philippines
SULTAN KUDARAT STATE UNIVERSITY
Isulan Campus, Isulan, Sultan Kudarat
College of Industrial Technology
2nd Sem. S.Y. 2025 - 2026

UNIVERSITY VISION

A trailblazer in arts, science and technology in the region.

UNIVERSITY MISSION

The University shall primarily provide advance instruction and professional training in science and technology, agriculture, fisheries, education and other related field of study. It shall undertake research and extension services, and progressive leadership in its area of socialization.

UNIVERSITY GOAL

To produce graduates with excellence and dignity in arts, science and technology.

UNIVERSITY OBJECTIVES

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 Objectives and its Relationship to University Objectives

PROGRAM OBJECTIVES	UNIVERSITY OBJECTIVES						
A graduate of Bachelor of Technical and Vocational Teacher Education can:	a	b	c	d	e	f	g
a. Articulate effectively and independently in multi-disciplinary and multi- cultural teams the latest development in the fields practiced such as Automotive, architectural drafting, civil, electrical, electronics and food and its allied discipline.	/	/	/	/		/	/
b. Lead in the promotion and preservation of Filipino historical and cultural heritage, social empowerment and environmental sustainability in a professional and ethical approach.	/	/	/	/	/	/	/
c. Generate research- based information and technologies at par from international standards, and	/	/		/	/	/	/
d. Promote and transfer knowledge and technologies for effective and efficient School- Industry partnership.	/	/	/	/	/	/	/

A graduate of Bachelor of Science in Industrial Technology can:	a	b	c	d	e	f	g
a. Assume professional, technical, managerial and leadership roles in industrial organizations with the desired competence in the fields of practiced such as Automotive, Architectural Drafting, Civil, Electrical, Electronics, Food and its allied discipline.	/	/					
b. Innovate explicit and modern technologies in the advancement of economy, society, technology and environmental sustainability.	/	/	/	/	/	/	/
c. Generate research- based information and technologies at par from international standards; and	/	/	/	/	/	/	
d. Promote and transfer knowledge and technologies for effective and efficient school- industry partnership.	/	/		/	/	/	/

1. **Course Code** : FSM 122
2. **Course Title** : Basic Baking
3. **Pre – Requisite** :
4. **Credits** : 3 units

5. Course Description

The Basic Baking Fundamentals course is designed for individuals with a passion for baking and a desire to develop foundational skills in the art of creating delicious baked goods. Whether you are a novice in the kitchen or someone looking to refine your baking techniques, this course provides a comprehensive introduction to the essential principles of baking.

1. **Course Learning Outcomes and Relationships to Program Objectives**

Course Learning Outcomes	Program Objectives			
At the end of the semester, the students can:	**a**	**b**	**c**	**d**
a. Appreciate the advantage of baking profession as a popular career.	/	/	/	/
b. State the general baking information concerning baking ingredients usage and functions/ baking terms and culinary 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. Explain the Faults and Remedies of Cookies, Pies, Pastries, Quick Breads and cakes	/	/	/	/
f. Apply the principles of baking cookies, pies, pastries, quick breads and cakes through actual practicum / hands on activities.	/	/	/	/

2. Course Content

Course Objectives, Topics, Time Allotment	Desired Student Learning Outcomes	Outcomes – Based Assessment (OBA) Activities	Evidence of Outcomes	Course Learning Outcomes	Program Objectives	Values Integration
Topic: SKSU VMGO, Classroom Policies, Course Overview, Course Requirements, Grading System (2 hours)						
1.1. Discuss the VMGO of the University, classroom policies, and overview of the course, course requirements, and grading system.	1.1 The students can internalize, appreciate and be aware of the University VMGO, classroom policies, course overview, requirements and grading system.	Individual and collaborative group participation in class discussions.	Individual and group discussions		a, b, c, d	Value of appreciation and commitment
Chapter 1: General Baking Information (18 hours)						
1.2 State and discuss general baking information: - Flour as foundation - Basic / Essential Ingredient's Specification and Usage - Baking tools and Equipment - Baking Terms / Culinary Terms in Baking	2.1. Students can state and discuss the general baking information's as to flour, basic/ essential ingredients, usage, tools and equipment, baking terms and culinary terms in baking.	Utilizing PowerPoint lectures and fostering active student participation through question-and-answer activities. Group discussion	Evaluation through quizzes / graded recitation	a, b	a, b, c	Value of participation Value of participation
Chapter 2: Basic Techniques in Baking (9 hours)						

3.1. Explain the basic techniques for a successful baking	3.1. Students can explain and internalize the basic techniques for a successful baking	Individual and collaborative group participation in class discussions fosters a dynamic learning environment.	Graded individual and class discussion	c	a, b, c, d	Value of participation, cooperation, challenge, developing and learning
Chapter 3: Hints for Successful Baking Recipes (9 hours)						
4.1. Discuss the hints for successful baking	4.1. Students can explain the hints for successful baking as to accuracy in measuring, oven temperature, and problems encountered when baking.	Utilizing PowerPoint lectures and fostering active student participation through question-and-answer activities,	Graded evaluation of student's participation accomplished by the subject professor.	d	a, b, c, d	Value of Participation, cooperation, challenge, development and learning
Chapter 4: Baking Categories (9 hours)						
5.1. Describe the factors to be considered to ensure successful result of the following baking categories: - Cookies - Pies - Pastries - Quick breads - Cakes	5.1. Students can understand and apply the factors to ensure successful baking result.	PowerPoint lectures with interactive group discussions, combining visual presentation of content with collaborative dialogue.	Graded evaluation of student's participation accomplished by the subject professor.	e	a, b, c, d	Value of Participation and Cooperation, challenge, development and learning
Chapter 5: The Faults and Remedies of Cookies, Pies, Pastries and Quick Breads (9 hours)						
	Students can apply the remedies and avoid the faults when baking	Utilizing PowerPoint lectures and fostering	Graded individual and group discussion	f	a, b, c, d	Value of Participation,

explain the faults and remedies in baking Cookies, Pies, Pastries Quick breads and cakes.	cookies, pies, pastries, quick breads and cakes.	active student participation through question-and-answer activities,				challenge, development and learning
Chapter 6: Basic Recipes and Baking Categories (120 hours)						
7.1. Employ the rules and guidelines of successful baking following the: 1. Basic Recipes of Cookies, Pies, Pastries. Quick Breads and cakes.	Students can apply the basic baking rules and guidelines of successful baking.	Graded evaluation of laboratory / actual practicum activities, cooperative and active learning, application of the principles and theories of Hazard Analysis Critical Control Point (HACCP) and Good Manufacturing Practices (GMP).	Graded evaluation of laboratory / practicum outputs / activities.	g	a, b, c, d	Value of Participation Unity and Teamwork, Hard work and Patience Creativity and Resourcefulness
Number of Hours	54 hours (Lecture) 4 hours (Exam) 120 hours (Laboratory/Practicum)					
Total No. of Hours	180 hours					

8. Course Evaluation

Course Requirement:

Quizzes
Class Participation
Written Examination (Midterm and Final)
Practicum Output
Compilation of recipes
Attendance

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ading System:

	Midterm	Final Term	Final Grade
Quizzes	20%	20%	Midterm Grade + Final Grade / 2 = FT
Examination	40%	40%	(0=60)
Class Participation/ Laboratory/ Video Presentation	30%	30%	
Attendance	10%	10%	
	100	100	

Materials used: Laptop, Powerpoint presentations and video clips
Teacher-made modules and Learning guides, 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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