

COURSE OUTLINE PRINCIPLES OF BAKING & PATISSERIE I FALL 2016
Chef Ramiro Villegas

Please note that the schedule below may be subject to change.

WEEK 1	DATE	TOPIC	ASSIGNMENTS
Day 1 MON	8/29	<p>First Day! Welcome to Professional Baking! Introductions, Class Objectives. Course Outline, Binder; Syllabus, Class Assignments & Readings Lecture: On Baking (LABENSKY) Chapter 1 - Professionalism, pgs. 2-21</p> <ul style="list-style-type: none"> • Bakers, Chefs and Restaurants • The Bakeshop and Foodservice Operation • Safety and Sanitation • <i>Kitchen etiquette</i> <p>Chapter 2 – Tools and Equipment for the Bakeshop, p. 22 – 45</p> <ul style="list-style-type: none"> • Tools and Heavy Equipment • Measurement and Portion • Pans, Containers and Molds 	<p>On Baking (LABENSKY) Chapter 1 – Write Terms down from pg. 21 and answer Questions 1-5 and turn in on Wednesday, Week 2.</p> <p>Chapter 2 – Write Terms down from pg. 45 and answer Questions 1-6 and turn in on Wednesday, Week 2.</p> <p style="background-color: yellow;">ALL HOMEWORK IS SUBMITTED VIA EMAIL to villeg@lamission.edu – NO EXCEPTIONS. ONLY EMAILS FROM YOUR LACCD.EDU WILL BE ACCEPTED.</p>
Day 2 WED	8/31	<p>Chapter 3—Principles of Baking, p. 46-61</p> <ul style="list-style-type: none"> • Mixing Methods and Techniques • The Baking Process • Sensory Science <p>Chapter 4 –Bakeshop Ingredients, p.62 - 117</p> <ul style="list-style-type: none"> • Flours • Sugars • Milk and Dairy Products • Eggs • Thickeners • Fruits and Nuts • Flavorings 	<p>Chapter 3-- Write Terms down from pg. 61 and answer Questions 1-8 and turn in on Wednesday, Week 2.</p> <p>Chapter 4 - Write Terms down from pg. 117 and answer Questions 1-9 and turn in on Wednesday, Week 2.</p>
WEEK 2	DATE	TOPIC	ASSIGNMENTS
Day 3	9/5	<ul style="list-style-type: none"> • Labor Day College Closed 	
Day 4 WED	9/7	<p>Chapter 5—Mise En Place p. 118-135</p> <ul style="list-style-type: none"> • Discussion/Demo: How to safely use equipment in the Bake Shop and Pastry Shop. • Restock Bake Shop with product to start baking next week. 	<p>Chapter 5 - Write Terms down from pg. 135 and answer Questions 1-6 and turn in on Wednesday, Week 3</p>

WEEK 3	DATE	TOPIC	ASSIGNMENTS
Day 5 MON	9/12	Chapter 6 – Quick Breads, p. 136-167 Lab/Demo: <ul style="list-style-type: none"> • Cream Scones, p. 149 • Blueberry Muffins, p. 143 • Sour Cream Coffeecake, p. 165 • Mise en place quick bread recipes Students: Produce above products ***All products will be kept and sold in The Servery or served in the Executive Dining Room Wednesday Luncheons.***	Chapter 6 - Write Terms down from pg. 148 and answer Questions 1-5 and turn in on Wednesday, Week 4.
Day 6 WED	9/14	Chapter 6 – Cont. <ul style="list-style-type: none"> • Chocolate Cherry Scones, p. 150 • Blueberry Muffins, p. 143 • Sour Cream Coffeecake, p. 165 Students: Produce above products ***All products will be kept and sold in The Servery or served in the Executive Dining Room Wednesday Luncheons.***	
WEEK 4	DATE	TOPIC	ASSIGNMENTS
Day 7 MON	9/19	Chapter 6 – Cont. Lab/Demo: <ul style="list-style-type: none"> • Pumpkin Muffins, p. 154 • Lemon Poppy Seed Muffins, p. 156 • Zucchini Bread, p. 159 Students: Produce above products ***All products will be kept and sold in The Servery or served in the Executive Dining Room Wednesday Luncheons.***	
Day 8 WED	9/21	Quiz # 1 Chapter 7 – Artisan & Yeast Breads, p. 168-233 Lab/Demo: Straight Dough <ul style="list-style-type: none"> • French Bread, p. 213 • Baguettes • Batards Students: Produce above products ***All products will be kept and sold in The Servery or served in the Executive Dining Room Wednesday Luncheons.***	Chapter 7 - Write Terms down from pg. 197 and answer Questions 1-6 and turn in on Wednesday, Week 5.
WEEK 5	DATE	TOPIC	ASSIGNMENTS
Day 9 MON	9/26	Chapter 7 – Cont. Lab/Demo: <ul style="list-style-type: none"> • White Sandwich Bread, p. 200 • Focaccia, p. 225 Mise en Place Pre-ferments <ul style="list-style-type: none"> • French Baguettes with old dough, p. 192 • Artisan Wheat Bread with sponge, p.216 • Ciabatta with polish, p.224 	

Day 10 WED	9/28	Chapter 7 – Cont. Lab/Demo: Pre-ferments <ul style="list-style-type: none"> • French Baguettes with old dough, p. 192 • Artisan Wheat Bread with sponge, p.216 • Ciabatta with polish, p.224 	
WEEK 6	DATE	TOPIC	ASSIGNMENTS
Day 11 MON	10/3	Quiz # 2 Chapter 8 – Enriched Yeast Breads, p. 234-271 Lab/Demo: <ul style="list-style-type: none"> • Challah, p. 240 • Brioche, p. 244 	Chapter 8 -- Write Terms down from pg. 249 and answer Questions 1-6 and turn in on Wednesday, Week 7.
Day 12 WED	10/5	Chapter 8 – Cont Lab/Demo: <ul style="list-style-type: none"> • Challah, p. 240 • Brioche, p. 244 • Quark Stuten, p. 251 	
WEEK 7	DATE	TOPIC	ASSIGNMENTS
Day 13 MON	10/10	Quiz # 3 Chapter 9 – Laminated Dough, pgs. 272-309 Lab/Demo: <ul style="list-style-type: none"> • Puff Pastry, p. 280 • Danish Pastry Dough, p. 290 • Parisian Croissants, p 287 	Chapter 9 - Write Terms down from pg. 298 and answer Questions 1- 6 and turn in on Wednesday, Week 8.
Day 14 WED	10/12	Chapter 9 – Laminated Dough - Cont Lab/Demo: <ul style="list-style-type: none"> • Puff Pastry, p. 280 • Danish Pastry Dough, p. 290 • Parisian Croissants, p 287 	
WEEK 8	DATE	TOPIC	ASSIGNMENTS
Day 15 MON	10/17	Quiz # 4 Chapter 10 – Cookies and Brownies, p. 310-361 Break – 10 minutes <ul style="list-style-type: none"> • Peanut Butter Sandies, p. 327 • Linzer Cookies, p. 357 • Fudge Brownies, p 321 • Tulipe Cookies, p 354 	Chapter 10 - Write Terms down from pg. 322 and answer Questions 1-5 and turn in on Wednesday, Week 9.
Day 16 WED	10/19	Chapter 10 – Cookies and Brownies - Cont <ul style="list-style-type: none"> • Peanut Butter Sandies, p. 327 • Linzer Cookies, p. 357 • Fudge Brownies, p 321 • Tulipe Cookies, p 354 	
WEEK 9	DATE	TOPIC	ASSIGNMENTS
Day 19 MON	10/24	Quiz # 5 Chapter 11 – Pies and Tarts, p. 362-403 <ul style="list-style-type: none"> • Basic Pie Dough, p. 366 • Sweet Tart Dough, p. 368 • Pumpkin Pie, p. 374 	Chapter 11 - Write Terms down from pg. 381 and answer Questions 1- 6 and turn in on Wednesday, Week 11.

Day 20 WED	10/26	Chapter 11 – Pies and Tarts, p. 362-403 <ul style="list-style-type: none"> • Apple Crumb Pie, p. 392 • Fresh Fruit Tart, p. 380 • Peach Pie , p. 390 	
WEEK 10	DATE	TOPIC	ASSIGNMENTS
Day 21 MON	10/31	Quiz # 6 Chapter 12 – Pastry and Dessert Components Lab/Demo: <ul style="list-style-type: none"> • Pate a choux, p. 408 • Demo variety of shapes with Pate a Choux • Crepes, p. 416 	Chapter 12 – Write Terms down from pg. 417 and answer Questions 1-5 and turn in on Wednesday, Week 12.
Day 22 WED	11/2	Chapter 12 – Pastry and Dessert Components Cont. <ul style="list-style-type: none"> • Eclairs, Cream Puffs and Mini Paris Brest • Crepes Suzette 	
WEEK 11	DATE	TOPIC	ASSIGNMENTS
Day 23 MON	11/7	Quiz # 7 Chapter 13 – Cakes and Icing, pgs. 430 - 485 <ul style="list-style-type: none"> • Poundcake, p. 436 • Yellow Cake, p. 469 • Vanilla Sponge Cake, p. 478 	Chapter 13 – Write Terms down from pg. 468 and answer Questions 1-6 and turn in on Wednesday, Week 13.
Day 24 TUES	11/9	Chapter 13 – Cakes and Icing, pgs. 430 - 485 <ul style="list-style-type: none"> • Ice Yellow Cake • Classic Sponge Cake • Carrot Cake, p. 470 	
WEEK 12	DATE	TOPIC	ASSIGNMENTS
Day 25 MON	11/14	Quiz # 8 Chapter 14 – Custards, Creams and Sauces, 486 - 539 <ul style="list-style-type: none"> • Pastry Cream, p. 492 • Baked Crème Brulee, p. 497 • Charlotte (Bavarian Cream), p.504 	Chapter 14 – Write Terms down from pg. 513 and answer Questions 1-6 and turn in on Wednesday, Week 14.
Day 26 WED	11/16	Chapter 14 – Custards, Creams and Sauces, Cont <ul style="list-style-type: none"> • New York Cheesecake, p. 498 • Bread Pudding with Bourbon Sauce, p. 497 • Milk Chocolate Mousse, p.528 	
WEEK 13	DATE	TOPIC	ASSIGNMENTS
Day 27 MON	11/21	Quiz # 9 Chapter 15 – Ice Cream and Frozen Dessert, pgs. 540 - 563 <ul style="list-style-type: none"> • Ice Cream Base, p. 545 • Mango Sorbet, p. 547 • Chocolate Gelato, p. 555 	Chapter 15 – Write Terms down from pg. 553 and answer Questions 1- 5 and turn in on Wednesday, Week 15.
Day 28 WED	11/23	Chapter 15 – Ice Cream and Frozen Dessert, Cont	
WEEK 14	DATE	TOPIC	ASSIGNMENTS
Day 29 MON	11/28	Quiz # 10 Chapter 17 – Tortes and Specialty Cakes, pgs. 600-631 <ul style="list-style-type: none"> • Sacher Torte, p. 615 	Chapter 17 – Write Terms down from pg. 611 and answer Questions 1-5 and turn in on Wednesday, Week 16.

		<ul style="list-style-type: none"> Tiramisu, p. 628 	
Day 30 WED	11/30	Chapter 17 – Tortes and Specialty Cakes, pgs. 600-631 <ul style="list-style-type: none"> Sacher Torte, p. 615 Tiramisu Torte, p. 628 	
WEEK 15	DATE	TOPIC	ASSIGNMENTS
Day 31 MON	12/5	Quiz # 11 Chapter 18 – Petit Fours and Confections, pgs. 632-655 <ul style="list-style-type: none"> Gerbet Macarons, p. 640 	Chapter 18 – Write Terms down from pg. 642 and answer Questions 1-5 and turn in on Wednesday, Week 17.
Day 32 WED	12/7	Review for Written and Practical Exams	
WEEK 16	DATE	TOPIC	ASSIGNMENTS
Day 33 MON	12/12	Practical Exam	
Day 34 WED	12/17	Written Final Exam and Kitchen Deep Cleaning	

PLEASE NOTE:

THIS COURSE OUTLINE IS A GUIDE FOR THE CLASS AND MAY BE MODIFIED OR REVISED TO ENHANCE THE LEARNING OUTCOMES OR CHANGED DUE TO EVENTS THAT ARE OUTSIDE THE CONTROL OF THE CULINARY ARTS DEPARTMENT AND THE CHEF INSTRUCTOR.

THE SYLLABUS IS SUBJECT TO CHANGE ACCORDING TO LA MISSION COLLEGE'S SCHEDULE, FACULTY FUNCTIONS, CATERING EVENTS AND PRODUCT/INGREDIENT AVAILABILITY.

GENERAL CALENDAR DATES

Online Applications Accepted	Year Round
Assessment and Orientation	Year Round
Residency Determination Date	August 28
DAY AND EVENING CLASSES BEGIN	August 28
Saturday Classes Begin	September 3
Last Day to Process Audit Add Request	September 9
Deadline to File for Pass/No Pass Grade	September 9
Deadline to file a petition for Fall 2016 graduation (No Winter or Summer Graduation).....	October 31
Classes End	December 10
FINAL EXAMS	December 12 - 17

PRIORITY Registration Dates - Enrollment is by appointment ONLY, through the Internet.

(You may not register before your appointment.)

Group 1 (CalWORKS, EOPS, DSPS, Foster Youth and Veterans)	May 2–4
Group 2 (Continuing Good Standing and <100 units completed / New AOC* Completed>)	May 5–22
Group 3 (Non-matriculated Continuing Students-AOC* Not Completed)	May 23–June 5
Group 4 (New, Re-entering and High School)	June 6

*AOC = Assessment, Orientation and Counseling

ADD Dates - Late ADDs are not permitted

Deadline to Add Online	August 28
Deadline to Add Full Term (16-week) Classes in Person	September 9

NOTE: Short Term and Late Start Classes have different Add & Drop deadlines. Please check with your instructor.

200 Principles of Baking & Patisserie I Fall 2016

DROP CLASSES ON-LINE ONLY (16-week classes)

Drop Classes without Receiving a “W” with Refund (by Internet only) September 11
Drop Classes without Incurring Fees or with a Refund (Registration/Parking/Non-resident Fees/Semester-length Classes)
(by Internet only) September 11
Drop Classes with a “W” – a letter grade is required after this date forward -
(by Internet only) November 20

PLEASE NOTE: The District required earlier and revised deadlines starting Summer 2012. A “W” will appear on your transcript record after this date. REMINDER: There is a new LACCD enrollment limit. The limit is now three times to take a class and includes both substandard grades and withdrawals.

If you stop attending a class (or wish to drop a class), **YOU MUST DROP THE CLASS YOURSELF – OFFICIALLY – on or before May 8, 2016** (by Internet only). **Failure to do so may result in a grade of “F” in that class.**

HOLIDAYS (College CLOSED)

- Labor Day** – September 5
- Veteran’s Day** – November 11
- Cesar Chavez Birthday** – March 31
- Thanksgiving** - November 24-27

COLLEGE RESOURCES FOR STUDENTS

Admissions and Records: Students can register for classes, request transcripts, file petitions for graduation, and drop classes at this office. For more information call 818-833-3322 or visit:

<http://www.lamission.edu/admissions/>

Assessment Center: Offers student assessments in English, English-as-a-Second-Language (ESL) and Mathematics. Please contact the Assessment Center at (818) 364-7613 for more information or visit

<http://www.lamission.edu/assessment/>

Bookstore: For hours of operation, book availability, buybacks, and other information call 818-364-7767 or 7768 or visit <http://eagleslanding.lamission.edu/default.asp>

Counseling Department Office: For appointments and information call 818-364-7655 or visit

<http://www.lamission.edu/counseling/>

Disabled Students Programs and Services (DSP&S): For appointments, eligibility and information call 818-364-7732 or visit <http://www.lamission.edu/dsps/>

Extended Opportunity Programs and Services (EOPS): For appointments, eligibility and information call 818-364-7645 or visit <http://www.lamission.edu/eops/>

Financial Aid: For information and applications call 818-364-7648 or visit

<http://www.lamission.edu/financialaid/>

Library: For information on hours, resources, workshops, and other services contact 818-364-7106 or visit

<http://www.lamission.edu/library/>

Tutoring Services in Learning Center: Laboratories for Learning, Writing, Math & Science. Walk-in and appointment services offered. Call 818-364-7754 or visit www.lamission.edu/learningcenter/

200 Principles of Baking & Patisserie I Fall 2016

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