I. Course Description:
Study of baking principles, product preparation, and presentation of an array of yeast bread products, quick breads, cookie doughs, pies and tarts, cake methods, custards, frozen desserts, and a variety of pastry items. Prerequisite: N/A. [Course Fee - $130, Lab Fee - $10]

II. Intended Learning Outcomes/Goals/Objectives (Program/Student Learning Outcomes):
This course supports the mission of the College of Education "to prepare competent, successful, caring and enthusiastic professionals dedicated to responsible service, leadership, and continued professional and intellectual development".

The College of Education values and goals are:
1. Academic excellence through critical, reflective, and creative thinking
2. Life-long learning
3. Collaboration and shared decision-making
4. Openness to new ideas, to cultural diverse people, and to innovation and change
5. Integrity, responsibility, diligence, and ethical behavior
6. Service that enriches the community

Program Learning Outcomes:
1. The student will display the professional dispositions (academic excellence, life-long learning, collaboration, openness, integrity, and service) relative to the field of Human Sciences.
2. The student will exhibit the professional behavior (strong communication skills, a professional image, a good work ethic, and adequate preparation for employment in his/her specific discipline) expected in the field of Human Sciences.
3. The student will demonstrate competence in his/her specific discipline using oral and written forms.
4. The student will demonstrate a positive service attitude.

Student Learning Outcomes:
The course objectives provide an opportunity for the student to:

1. Identify and discuss the functions of ingredients used in baking
   a. flours/whole grains and legumes = wheat, rye, kamut, millet, oats, corn, quinoa, amaranth, fava beans, soy, and an assortment of others.
   b. fats - animal and vegetable fats and oils
   c. sugars - sucrose, glucose, lactose, fructose, maltose and other sweeteners.
   d. leavening agents - biological, chemical, physical
   e. eggs
   f. dairy products
   g. flavoring elements
   h. chocolate
   i. fruits and vegetables
2. Recognize a variety of yeast methods for leavening - straight method, sponge method, old dough method, and the sourdough starter method.
3. Identify methods of producing lactic acid leavening agents.
4. Identify chemical and mechanical leavening methods.
5. Recognize cobblers, tarts, crostata, clafouti, biscuit, and a variety of other cookies, pies, sweet and savory pastries.
6. Identify mixing, handling, baking and storing methods for rustic pastries.
7. Evaluate a variety of rustic pastries for quality based on taste, texture, appearance, and aroma.
8. Identify mixing, handling, baking and storing methods for laminated dough.
9. Evaluate a variety of laminated dough for quality based on taste, oven spring or height, texture, flakiness, mouth feel, texture and appearance.
10. Identify cake and pastry decorating techniques.
11. Identify chocolate-handling, techniques of use.
12. Identify sugar work, techniques and uses.
13. Identify pastillage, techniques and uses.
14. Produce a variety of decorated dessert pieces.
15. Produce chocolate pieces, truffles and candies.
16. Evaluate a variety of decorated pieces, chocolate and sugar work.
17. Recognize a variety of baked products for special needs diets, fat free items, sugar free items, low calorie items, high fiber items, diabetic items, etc.
18. Identify mixing, handling, baking and storing methods for healthy baked goods.
19. Evaluate items produced based on taste, flavor, texture, appearance, and diet application.

III. Course Assignments, Activities, Instructional Strategies, use of Technology:

EXAMS - 4 exams plus the Final will be given covering material from the textbook, lecture, and lab experience. Each exam will be worth 100 points. Make-up exams will only be given for an excused absence. Scheduling is at the discretion of the instructor.

ASSIGNMENTS – Each student will have assignments throughout the semester due.

LAB EXPERIENCE – Each lab will promote creative freedom through technical application. Lab participation grade is based on successful completion of each lab. The Lab Final will consist of the preparation and presentation of a restaurant style dessert based on elements and techniques covered in class.

INSTRUCTIONAL STRATEGIES – This class uses didactic (lecture) format with class discussions, group assignments, web-based research, as well as hands-on lab production of covered cooking techniques.

TECHNOLOGY – Desire2Learn will be used to post announcements, course grades, online assignments, and support information.

IV. Evaluation and Assessments (Grading):

<table>
<thead>
<tr>
<th>Exam</th>
<th>Points</th>
<th>Grade</th>
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</thead>
<tbody>
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<td>A</td>
</tr>
<tr>
<td>Exam 2</td>
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<tr>
<td>Exam 4</td>
<td>100</td>
<td>D</td>
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<tr>
<td>Final Exam</td>
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<td>F</td>
</tr>
<tr>
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<tr>
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V. Course Outline/Calendar:

Jan 23  Course Overview and Ch. 1 Professionalism
Jan 25  Ch. 2 Tools & Equipment
Jan 28  Ch. 3 Principles of Baking, Ch. 4 Bakeshop Ingredients and Test Review
Jan 30  Exam #1 (Ch. 1-4) and Ch. 5 Mise en Place
Feb 1   Ch. 6 Quick Breads
Feb 4   Lab on Biscuits and Muffins
Feb 6   Lab on Quick Breads and Scones
Feb 8   NO CLASS - Ch. 7 Artisan and Yeast Breads Chapter Outline Assignment
Feb 11  Lab on Focaccia or Bagels
Feb 13  Lab on Focaccia or Bagels
Feb 15  Ch. 8 Enriched Yeast Breads
Feb 18  Lab on Brioche
Feb 20  Lab on Brioche and Test Review
Feb 22  Exam #2 (Ch. 5-8)
Feb 25  Ch. 9 Laminated Doughs and Lab of Puffed Pastry
Feb 27  Ch. 10 Cookies and Brownies and Lab on Cookies and Brownies
Mar 1   Lab on Cookies and Brownies
Mar 4   Ch. 11 Pies and Tarts and Lab on Pie Crusts
Mar 6   Lab on Pies and Tarts
Mar 8   NO CLASS - Ch. 12 Pastry and Dessert Components Chapter Outline Assignment
Mar 11  Lab on Eclairs
Mar 13  Lab on Meringues and Test Review
Mar 15  Exam #3 (Ch. 9-12)
Mar 18-22  SPRING BREAK!!!
Mar 25  Ch. 13 Cakes and Icings
Mar 27  Lab on Spongecakes
Mar 29  Ch. 14 Custards, Creams, and Sauces
Apr 1   Lab on Crème Brulee
Apr 3   Lab on Curds
Apr 5   Ch. 15 Ice Cream and Frozen Desserts
Apr 8   Lab on Ice Cream
Apr 10  Lab on Ice Cream
Apr 12  Ch. 16 Healthful and Special-Needs baking
Apr 15  Exam #4 (Ch. 13-16)
Apr 17  Ch. 17 Tortes and Specialty Cakes
Apr 19  NO CLASS – Easter Break
Apr 22  Ch. 18 Petit Fours and Confections
Apr 24  Lab on Nut Brittle
Apr 26  Ch. 19 Restaurant and Plated Desserts
Apr 29  Ch. 20 Chocolate and Sugar Work and Lab on Chocolate Truffles
May 1   Lab on Chocolate Truffles
May 3   Lab Final Planning
May 6   Lab Final Prep
May 8   Lab Final
May 10  Final Exam Review

FINAL EXAM will be on Monday, May 13, 2019 from 1:00-3:00.

VI. Readings (Required and recommended—including texts, websites, articles, etc.):

Required Textbook

Additional Resource Textbooks (not required)
VII. Course Evaluations:

Near the conclusion of each semester, students in the College of Education electronically evaluate courses taken within the COE. Evaluation data is used for a variety of important purposes including: 1. Course and program improvement, planning, and accreditation; 2. Instruction evaluation purposes; and 3. Making decisions on faculty tenure, promotion, pay, and retention. As you evaluate this course, please be thoughtful, thorough, and accurate in completing the evaluation. Please know that the COE faculty is committed to excellence in teaching and continued improvement. Therefore, your response is critical!

In the College of Education, the course evaluation process has been simplified and is completed electronically through MySFA. Although the instructor will be able to view the names of students who complete the survey, all ratings and comments are confidential and anonymous, and will not be available to the instructor until after final grades are posted.

(With the new roll out of mySFA and the email process, titan mail is changing to ____@jacks.sfasu.edu.)

VIII. Student Ethics and Other Policy Information:

Attendance: Attendance is worth 50 points. I allow 1 (one) free unexcused absence for this class. For each unexcused absence after "the 1", you will LOSE 10 points from your Attendance grade. If you exhaust your 50 points from unexcused absences, and continue to miss class, you will continue to lose points from your total points accrued in the class.

Class Attendance and Excused Absence: Policy 6.7

Regular, punctual attendance, documented participation, and, if indicated in the syllabus, submission of completed assignments are expected at all classes, laboratories, and other activities for which the student is registered. Based on university policy, failure of students to adhere to these requirements shall influence the course grade, financial assistance, and/or enrollment status. The instructor shall maintain an accurate record of each student’s attendance and participation as well as note this information in required reports and in determining final grades. Students may be excused from attendance for reasons such as health, family emergencies, or student participation in approved university-sponsored events. However, students are responsible for notifying their instructors in advance, when possible, for excusable absences.

Whether absences are excused or unexcused, a student is still responsible for all course content and assignments. Students with accepted excuses may be permitted to make up work for up to three weeks of absences during a semester or one week of a summer term, depending on the nature of the missed work. Make-up work must be completed as soon as possible after returning from an absence.

Students with Disabilities: Policy 6.1 and 6.6

To obtain disability related accommodations, alternate formats and/or auxiliary aids, students with disabilities must contact the Office of Disability Services (ODS), Human Services Building, and Room 325, 936-468-3004 as early as possible in the semester. Once verified, ODS will notify the course instructor and outline the
accommodation and/or auxiliary aids to be provided. Failure to request services in a timely manner may delay your accommodations. For additional information, go to http://www.sfasu.edu/disabilityservices/.

**Academic Dishonesty: Policy 4.1**
Abiding by university policy on academic integrity is a responsibility of all university faculty and students.

**Definition of Academic Dishonesty**
Academic dishonesty includes both cheating and plagiarism. Cheating includes, but is not limited to:
- using or attempting to use unauthorized materials on any class assignment or exam;
- falsifying or inventing of any information, including citations, on an assignment; and/or;
- helping or attempting to help another in an act of cheating or plagiarism.

Plagiarism is presenting the words or ideas of another person as if they were one’s own. Examples of plagiarism include, but are not limited to:
- submitting an assignment as one’s own work when it is at least partly the work of another person;
- submitting a work that has been purchased or otherwise obtained from the Internet or another source; and/or,
- incorporating the words or ideas of an author into one’s paper or presentation without giving the author credit.

**Penalties for Academic Dishonesty**
Penalties may include, but are not limited to reprimand, no credit for the assignment or exam, re-submission of the work, make-up exam, failure of the course, or expulsion from the university

**Student Appeals**
A student who wishes to appeal decisions related to academic dishonesty should follow procedures outlined in Academic Appeals by Students (6.3).

**Withheld Grades: Policy 5.5**
At the discretion of the instructor of record and with the approval of the academic unit head, a grade of WH will be assigned only if the student cannot complete the course work because of unavoidable circumstances. Students must complete the work within one calendar year from the end of the semester in which they receive a WH, or the grade automatically becomes an F, except as allowed through policy [i.e., Active Military Service (6.14)]. If students register for the same course in future semesters, the WH will automatically become an F and will be counted as a repeated course for the purpose of computing the grade point average.

**Student Code of Conduct: Policy 10.4**
Classroom behavior should not interfere with the instructor’s ability to conduct the class or the ability of other students to learn from the instructional program. Unacceptable or disruptive behavior will not be tolerated. Students who disrupt the learning environment may be asked to leave class and may be subject to judicial, academic or other penalties. This policy applies to all instructional forums, including electronic, classroom, labs, discussion groups, field trips, etc. The instructor shall have full discretion over what behavior is appropriate/inappropriate in the classroom. Students who do not attend class regularly or who perform poorly on class projects/exams may be referred to the iCare: Early Alert Program at SFA. Information regarding the iCare program is found at https://www.sfasu.edu/judicial/earlyalert.asp or call the office at 936-468-2703.

To complete Certification/Licensing Requirements in Texas related to public education and other professional settings, you will be required to:

1. Undergo criminal background checks for field or clinical experiences on public school campuses; the public school campuses are responsible for the criminal background check; YOU are responsible for completing the information form requesting the criminal background check. If you have a history of criminal activity, you may not be allowed to complete field or clinical experiences on public school campuses. At that point, you may want to reconsider your major while at SFASU.

2. Provide one of the following primary ID documents: passport, drivers license, state or providence ID cards, a national ID card, or military ID card to take the TExES exams (additional information available at www.texas.ets.org/registrationBulletin/ <http://www.texas.ets.org/registrationBulletin/>). YOU must provide legal documentation to be allowed to take these mandated examinations that are related to certification/licensing requirements in Texas. If you do not have legal documentation, you may want to reconsider your major while at SFASU.

3. Successfully complete state mandated a fingerprint background check. If you have a history of criminal activity, you may want to reconsider your major while at SFASU.

For further information concerning this matter, contact Katie Snyder 936-468-1740 or snyderke1@sfasu.edu.
IX. Other Relevant Course Information:

UNIFORM/SUPPLIES: All students in this class MUST have a Chef’s Jacket, Chef’s Toque, Closed-Toe Black Slip-resistant shoes, Black Cotton Pants or Chef Pants, Instant Read Thermometer 0ºF-220ºF.

ALL UNIFORMS MUST BE CLEAN, IRONED/PRESSED, AND PROFESSIONAL IN APPEARANCE! You will be asked to leave if not, AND RECEIVE A ZERO (0) FOR THE DAY!

Chef supplies can be purchased at B&N Bookstore or Jack Backers College Bookstore

GENERAL INFORMATION

*Arrive to class on time (to be on time is to be early!). Yes, you are expected to stay for the entire class. If you have to leave early, notify instructor as to the reason so you are excused and not marked absent.
*Read chapters BEFORE class to enhance participation and contribute to the learning environment.
*CELL PHONE USAGE IS PROHIBITED!! If you are caught texting (whether it is in front of me, under the desk, or however else you have perfected the Art of Texting), you will be asked to leave class and be marked absent. If you are waiting on an important call, let me know ahead of time, and step outside when you need to take the call. There will be times when I will allow the use of Smartphones, Ipads, laptops, etc. to do internet searches during group time to research recipes, ingredients, etc. BUT I WILL LET YOU KNOW WHEN THOSE TIMES EXIST!!
*If you are absent and seek it to be excused, you must furnish a written excuse to me the next class period you attend. If I do not receive a written excuse, it will be counted as an unexcused absence. This is YOUR RESPONSIBILITY to keep track of!!!
*On Exam days, do not come to class wearing ball caps, trench coats, gloves, unnecessary Band-Aids, or anything else that can hide cheat sheets/slips. I’m not so far removed from college that I don’t know the tricks!!
*You will need a calculator for this class. We will have food math exercises in class and on exams. Cell phone calculators ARE NOT ALLOWED for exams. WHY??? Because I know it is easy to have Cheat Sheets on your NOTES App… You must supply a standard calculator for exams – NO EXCEPTIONS.
*Practice Food Safety, Fire Safety, and Sharps Safety at all times.
*Do more than your fair share of cleaning! Clean as you go! No one wants to clean up after you!
*Wash your hands properly and frequently!
*IF IN DOUBT, PLEASE ASK!!!!

PROFESSIONAL STANDARDS

Students should prepare themselves adequately for each semester. Professors are not able to provide effective student critique when student work is unavailable for review or student effort is lacking.

Students should maintain their individual work areas by returning materials to assigned/proper locations and leaving work stations clean and orderly.

Students are expected to work in the class area for the duration of the class period unless further instructions are provided by the professor.

Students should limit food or drink to the kitchen during non-lab days. Per University policy, food and drink are not allowed in University classrooms/labs.

Smoke breaks are not allowed. If you are going through EXTREME nicotine withdrawals and cannot function, ask for permission. Per University policy, smoking is prohibited within University buildings and must be at least 20 feet from any entrance/exit.

Students should exhibit professional courtesy and conduct. Examples include a positive work attitude, sensitivity to others, attentiveness, and cooperation.

Faculty are committed to provide information and prompt response to students on the web, return student work in a timely fashion, honored posted office hours, provide feedback on student progress, and work with field supervisors.

If student dissatisfaction arises, the student’s request for a private conference/phone call with the professor serves as the first step toward resolution.