

HCTM-111: INTRODUCTION TO BAKING & PASTRY

Effective Term

Fall 2026

CC Approval

03/06/2026

AS Approval

03/12/2026

BOT Approval

03/19/2026

SECTION A - Course Data Elements
Send Workflow to Initiator

No

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code

HCTM - Hospitality, Culinary and Tourism Management

Course Number

111

Department

Hospitality, Culinary and Tourism Management

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Introduction to Baking & Pastry

Short Title

Intro to Baking & Pastry

CB03 TOP Code

1306.30 - *Culinary Arts

CIP Code

12.0501

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

D - Possibly Occupational

Rationale

Updating requisites.

SECTION B - Course Description

Catalog Course Description

This course is designed to introduce students to the fundamental principles of baking procedures for preparing baked goods, pastries, and desserts. Students gain knowledge and understanding of baking science. Products include yeast breads, Danish pastry, croissants, puff pastry, tortes and fine cakes, tarts and pies, and chocolate work. Emphasis is placed on production of high quality products and professional presentation.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Prerequisite(s)

Previous completion of or concurrent enrollment in HCTM-100, or a current ServSafe Manager Certification.

Corequisite(s)

Previous completion of or concurrent enrollment in HCTM-100, or a current ServSafe Manager Certification.

Requisite Justification

Requisite Description

Course in a Sequence

Subject

HCTM

Course

100

Level of Scrutiny

Requisite Necessary for Health/Safety

Explanation

It is necessary for students to understand and be familiar with foodborne pathogens and illnesses, to safely prepare food in a professional. By having students be able to take HCTM-100 online for the 16 week semester, concurrently with HCTM-110, HCTM-111 and HCTM-112, then students will be able to complete their lab-classes in a shorter period of time. This enables them to graduate and/or transfer to a 4 year program sooner, as well as increase their employment skills and viability.

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00000

Lecture Hours

36.00

Lab Hours

54.00

Outside of Class Hours

72

Total Contact Hours

90

Total Student Hours

162

Distance Education Approval**Is this course offered through Distance Education?**

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

SECTION E - Course Content**Student Learning Outcomes**

Upon satisfactory completion of the course, students will be able to:	
1.	Demonstrate proper food safety and sanitation practices.
2.	Demonstrate understanding in how to execute the creaming mixing method.
3.	Demonstrate understanding in how to execute a basic yeast bread.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Scale and measure baking ingredients accurately.
2.	Evaluate the quality of finished products.
3.	Analyze quality defects in baked products and specify possible errors in technique or ingredient selection.
4.	Describe the use and control of leavening agents.
5.	Identify and select proper commercial bakeshop ingredients and supplies.
6.	Explain the change that takes place in dough and batters as they bake.
7.	Explain and demonstrate basic mixing methods of yeast dough, cakes, cookies, and pastries.
8.	Explain the factors that control the development of gluten in baked products.
9.	Prepare a variety of products to include biscuits, yeast breads, Danish pastry, muffins, coffee cakes, pies, tarts, puff pastry, cakes, cookies, pastry creams pate a choux, icings, soufflés, ice creams, and meringues.
10.	Decorate pastry items using the paper cone, pastry bag, chocolate decorations, etc.
11.	Temper chocolate and explain the procedures of tempering and melting.
12.	Operate bakeshop equipment including scale, ovens, mixers, processors, proof box, etc.

Course Content

1. Accuracy in measurements
 - a. Measures, weights; the baker's balance scale, baker's percentages
2. Mixing and baking processes
 - a. Controlling gluten, the baking process
 - b. Introduction to bakeshop measuring equipment
3. Ingredients used in the bakeshop
 - a. Flours, sugars, fats, milk and milk products, eggs, leavening agents, chocolate and cocoa, salt, spices, and flavorings
 - b. Introduction of bakeshop equipment
 - c. Ingredient identification and quality evaluation
4. Pastry

- a. Pie pastry, pate brisee, tartlet dough, puff pastry, danish pastry, pate a choux (éclair paste), baked meringues
- 5. Yeast dough
 - a. Types of yeast dough, steps in production, mixing methods, controlling fermentation, bread faults and their causes, yeast dough formulas, french bread, soft crusted bread, pizza crust, sourdough formulas, sweet dough, sticky buns, rolled-in dough, danish and croissants, makeup techniques, baking and storing
- 6. Cake mixing and baking
 - a. Mixing methods, formula balance, scaling, panning and baking, formulas, genoise, sponge, angel, shortened cakes
- 7. Syrups, creams, icing and sauces
 - a. Sugar cooking, basic creams, whipped cream, meringue, cream anglaise (custard sauce), pastry cream (custard filling), icings, fondant, buttercreams, foam icings, fudge-type icing, royal icing, glazes, dessert sauces, custard, chocolate, caramel, fruit coulis, sabayon
- 8. Assembling cakes
 - a. Selection and procedures for icing cakes, sheet cakes, basic decorating techniques, tools, paper cone, pastry bags, other techniques, masking, stenciling, pulled patterns, decorating sequence
- 9. Cookies
 - a. Cookies characteristics and causes, mixing methods, types and makeup methods, panning, baking and cooling
- 10. Chocolate
 - a. Tempering, melting, dipping and coating, molding, chocolate decorations
- 11. Miscellaneous Desserts
 - a. Fruits desserts, custards and puddings, bavarians and mousse, souffles, frozen desserts, ice cream, sorbets, bombes

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lab	Instructional methods may include lecture, demonstrations and production in order to guide students toward understanding of cooking techniques and procedures, and essential mathematical and critical thinking skills. Students will convert in-class recipes using the bridge method and baker's percentages.
Activity	Have students read and execute a recipe, to assess understanding of method and outcome.
Observation and Demonstration	The instructor will demonstrate correct procedures for roll-in dough, quick bread mixing methods, rich dough mixing methods, and cake mixing methods. Additional demonstrations will include the proper use of the pastry bag, scaling, and the rounding and shaping of yeast doughs.

Online Adaptation

Types	Examples of learning activities
Activity	Execute a recipe and show results.
Activity	Using math conversions, show how recipes can be scaled up or down, as well as converted back and forth between standard American and metric.
Discussion	Use Discussion board assignments to answer questions about baking and pastry principals, then share those with classmates.
Group Work	Use Discussion board assignments to answer questions about baking and pastry principals, then share those with classmates.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Chat Rooms
 Discussion Boards
 E-mail Communication
 Telephone Conversations
 Video or Teleconferencing

Student-Initiated Online Contact Types

Discussions

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	Written exams may include short essay and multiple choice questions to assess knowledge of cooking techniques and procedures, essential mathematical and critical thinking skills.
Homework	Homework assignments will be used to reinforce basic techniques learned in class. Students will conduct an observation on what types of baked goods are available at grocery stores, bakeries and restaurants. Students will visit three local grocery stores and compare the quality and quantity of "Store-baked" goods. Included in the comparison would be the number of artisan breads available, the number of cakes, and any specialty items prepared on site. Based on these site visits, students will be asked if the quality is comparable to a traditional bakery and would you purchase baked goods from a grocery store, for a special event? How would a student compare the value of store bought items to those found in a traditional bakery?
Lab Activities	Students will be graded on knowledge on common bakeshop measurements and scaling procedures. Students will be evaluated on mixing methods for quick breads, lean doughs, rich doughs, cakes, and pastries. Finished products will be evaluated for proper mixing techniques, correct use of ingredients, and gluten development.

Assignments

Reading Assignments

Required readings from the course text. Read Recipes in the text. Readings about baking and pastry industry news.

Writing Assignments

Homework assignments will be used to reinforce basic techniques learned in class. Students will visit three local grocery stores and compare the quality and quantity of "Store-baked" goods. Included in the comparison would be the number of artisan breads available, the number of cakes, and any specialty items prepared on site. Based on these site visits, students will be asked if the quality is comparable to a traditional bakery and would you purchase baked goods from a grocery store, for a special event? How would a student compare the value of store bought items to those found in a traditional bakery?

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Gisslen

Title

Professional Baking

Edition/Version

7th

Publisher

Wiley

Year

2016

SECTION G - Diversity, Equity and Inclusivity

How does your course and/or course outline of record reflect strategies for accommodating and engaging diverse student populations, advancing equitable outcomes, and fostering inclusion for all students?

This course promotes a welcoming and inclusive learning environment that values the cultural richness and diverse backgrounds of all students. Instructional methods are designed to accommodate different learning styles through hands-on practice, visual

demonstrations, collaborative group work, and individual coaching. Students are encouraged to explore global culinary traditions and develop professional kitchen skills with an emphasis on respect, teamwork, and cultural awareness. The course fosters equity by ensuring that all students have access to the tools, guidance, and support needed to succeed in the culinary industry

Course Codes (Admin Only)

CB00 State ID

CCC000584204

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No