

HCTM-255: ADVANCED BAKING & PASTRY WITH A CONCENTRATION IN PROFESSIONAL BREAD BAKING

Effective Term

Fall 2026

CC Approval

11/07/2025

AS Approval

11/13/2025

BOT Approval

11/20/2025

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

255

Department

Hospitality, Culinary and Tourism Management

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Advanced Baking & Pastry with a Concentration in Professional Bread Baking

Short Title

Advanced B&P/Pro Bread Baking

CB03 TOP Code

1306.30 - *Culinary Arts

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

The California EDD estimates that there will be a 9.4% increase in the number of jobs, requiring trained Bakers between 2018-2028. In addition, there has also been a continued increase in the number pastry shops and artisan bread operations, opening within the Napa and surrounding counties. Finally, there have been direct requests from our current HCTM-Culinary students for training that focuses solely on the Baking & Pastry Arts, as well as local employers need trained employees. Finally, after this class concept was brought to the attention of our HCTM Advisory Committee at its December 2022, they voted unanimously to recommend that we move forward with this class proposal.

SECTION B - Course Description

Catalog Course Description

This course is designed to build on the foundations gained in HCTM-111, Introduction to Baking & Pastry. In this class there will be the opportunity to learn more in-depth additional techniques applied to bread baking, pastry production, confections and plated dessert. In the bread concentration portion of the class, breads and baked goods from around the world, will be used as the basis for training. Students will start the basics of baguette making to the more complex shaped, multiday ferments, found in breads in other cultures.

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)

Completion of HCTM-100 and HCTM-111 with a minimum grade of C.

Advisory Prerequisite(s)

Completion of HCTM-110 and HCTM-112 with a minimum grade of C.

Requisite Justification

Requisite Description

Course in a Sequence

Subject

HCTM

Course

111

Level of Scrutiny

Closely Related Lecture/Lab Courses

Requisite Description

Course in a Sequence

Subject

HCTM

Course

100

Level of Scrutiny

Requisite Necessary for Health/Safety

Explanation

Students must understand health and safety codes with food preparation.

SECTION D - Course Standards

Is this course variable unit?

No

Units

12

Lecture Hours

90

Lab Hours

378

Outside of Class Hours

180

Total Contact Hours

468

Total Student Hours

648

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. Identify and scale ingredients for a variety of baking formulas.
2. Demonstrate understanding of various bakery and pastry items from around the globe.
3. Demonstrate the ability to make sweet or savory bread.

Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Identify various sweet and savory bakery and pastry items from numerous global cultures.
2. Demonstrate ability to use equipment found in a professional bakery.
3. Demonstrate scaling, mixing, proofing, and shaping bread.
4. Demonstrate ability to make puff pastry.
5. Understand of the difference between pate brisee and pate sucee.
6. Demonstrate the ability to temper and shape chocolate.
7. Create a plated dessert.
8. Create a frozen dessert.
9. Understand how to pair desserts with different sweet and fortified wines and alcohol beverages.
10. Examine the steps necessary to open a café-bakery or pastry business.

Course Content

1. Baguette Making
 - a. Scaling
 - b. Proofing

- c. Shaping
- d. Baking
- 2. Laminated Doughs
 - a. Scaling
 - b. Mixing to a Mailable Dough
 - c. Execution of Proper Dough to Fat Ratios in Folds
 - d. Baking For Desired Crumb.
- 3. Breads, Baked Goods & Desserts of Europe.
 - a. History and culture
 - b. Techniques
- 4. Breads, Baked Goods & Desserts of Asia
 - a. History and culture
 - b. Techniques
- 5. Breads, Baked Goods & Desserts of The Caribbean
 - a. History and culture
 - b. Techniques
- 6. Candies, Confections & Chocolates
 - a. Cooking with Sugar
 - b. Decorative Applications with Sugar
 - c. Gelees, Nougats & Caramels
 - d. Chocolates Basic Foundations
- 7. Plated Desserts
 - a. Combined Applications for Balanced Taste Appeal
 - b. Elements of Visual Appeal
 - c. Plate Types and Sizing
- 8. Breads, Baked Goods & Desserts of North America
 - a. History and culture
 - b. Techniques
- 9. Breads, Baked Goods & Desserts of Mexico, Central & South America
 - a. History and culture
 - b. Techniques
- 10. Dessert Wines & Food Pairings
 - a. History and Techniques of High Brix Alcohol Beverages
 - b. How to Assessment What Foods to Accompany
- 11. Gluten Free & Vegan Baking
 - a. Applications in Modern Professional Business
 - b. Recipe and Ingredient Conversion Techniques
- 12. Bakery Menu & Design: Execute Café-Bakery Menu Suitable for Sale to Customers
 - a. Food pairing and themes
 - b. Nutritional considerations
 - c. Portion sizing
 - d. Recipe development
 - e. Presentation
 - f. Food costing

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lab	1) Make baguette from scratch. 2) Make doughs that are layered for flakiness. 3) Make an ice cream. 4) Take various items and combine into plated dessert.
Lecture	1) Review of breads from around the world. 2) Interactive discussion of French, Italian and other global desserts. 3) Explanation of scaling recipes and the importance of measuring ingredients by weight.
Field Experience	1) Visit Bakeries and Boulangeries in North Bay. 2) Visit wineries with wine makers, making fortified wines and spirits.

Visiting Lecturers	Have local specialty bakers and pastry chefs, lecture and demonstrate their techniques to our students.
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Online Adaptation

Types	Examples of learning activities
Lab	<ol style="list-style-type: none"> 1) Make baguette from scratch remotely and upload pictorial evidence. 2) Make doughs that are layered for flakiness, remotely and upload pictorial evidence. 3) Make an ice cream remotely and upload pictorial evidence. 4) Take various items and combine into plated dessert remotely and upload pictorial evidence.
Lecture	<ol style="list-style-type: none"> 1) View video lecture of breads from around the world. 2) View video lecture on the topics of French, Italian and other global desserts. 3) View video lecture on the explanation of scaling recipes and the importance of measuring ingredients by weight.
Group Work	<ol style="list-style-type: none"> 1) Work in teams of two people to execute recipes. 2) Work in teams to design Café-Boulangerie Menu for public service.
Activity	<p>Assign homework for pre-class preparation, so students have a generalized idea of what they will be working on during their lab activities.</p> <ol style="list-style-type: none"> 2) Take quizzes to assess informational understanding.
Discussion	<ol style="list-style-type: none"> 1) Utilize Discussion Board in Canvas to exchange ideas and recipes. 2) Utilize Discussion Board to share any culinary experiences, had outside of class, that can be shared to the benefit of their 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

Chat Rooms
 Discussions
 Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Class Participation	Reading recipe-formula, then executing it.
Quizzes	To reinforce material reviewed in lectures.
Simulation	Work with classmates to open a café-bakery, to serve other students, staff and the invited public.
Problem Solving	<ol style="list-style-type: none"> 1) Have students convert a standard recipe that has eggs and dairy to be vegan. 2) Have students convert a standard recipe that has gluten based proteins to be gluten free.

Assignments

Reading Assignments

1. Read from assigned material and hands-outs from class and on the online learning platform, then answer questions to demonstrate understanding of material.

2. Read assigned articles from Pastry Arts Magazine on the newest trends in the world of professional baking and pastry; then be able to discuss within class or in a Discussion Board assignment the understanding of these trends.
3. Read in the textbook Professional Baking on the use of fermentation agents used in bread baking, then answer questions to show understanding of material.

Writing Assignments

1. Write a review of a recent visit to an upscale bakery, boulanger or patissier.
2. Research and write about a specific culture's bread baking traditions.
3. Demonstrate the ability to write recipe conversions, mathematically.

Outside-of-Class Assignments

1. Demonstrate understanding and the ability to produce a batch of baguette dough, followed by the baking of loaf of baguette bread.
2. Be able to define and execute various mixing methods and fermentation preparations, used in baking and pastry.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Wayne Gisslen

Title

Professional Baking

Edition/Version

8th

Publisher

Wiley

Year

2021

Rationale

Concise, tested formulas for use in class labs.

ISBN #

1119744997

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)

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