

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: CUL 95 **Credits:** 3

Course Title: Topics in Culinary: Techniques for Baking

Course Description:

Introduces students to theoretical aspects and application of basic sanitation, weights and measures, knife skills, equipment use, terminology, the preparation of desserts, breads, pastries, and pies. Lecture 2 hours per week. Laboratory 3 hours per week. Total 5 hours per week. 2 credits

General Course Purpose:

To educate students regarding the methods, weights, measures, and temperatures utilized in the preparation of desserts, breads, pastries, and pies.

Course Prerequisites/Corequisites:

Prerequisite: A placement is required from the JSRCC Coordinator of PAVE.

Course Objectives:

Upon completing the course, the student will be able to:

- Demonstrate basic knowledge and understanding of effective rules of sanitation;
- Apply knowledge of the individual stations and responsibilities found in the structure of the kitchen;
- Demonstrate knowledge and execution of weights and measures as it pertains to baking and dessert preparation;
- Apply knowledge of specific knife safety, skills, and sanitation;
- Demonstrate use of specific equipment used in baking and dessert preparation;
- Demonstrate safe and sanitary cleaning procedures;
- Use correct terminology in the culinary environment;
- Identify specific baked goods and desserts that are produced in a food prep environment;
- Identify items that are produced in a bakeshop environment; and
- Comprehend basic styles of service and the principles that differentiate them.

Major Topics to be Included:

- Sanitation
- Weights and measures
- Equipment
- Pastry preparation
- Baking
- Dessert preparation

Effective Date/Updated: August 1, 2024