

HMT 1126: Baking I, II, & Barista Basics

Credit Type – Proficiency



MIAMI VALLEY
TECHPREP
CONSORTIUM

Course Description and Learning Outcomes:
https://www.sinclair.edu/course/params/subject/HMT/courseNo/1126/
Faculty Pathway Specialist(s) (Please include name and email):
Darcia Nunes Puglia, darcia.nunespuglia@sinclair.edu
Resources Needed to Offer Course (software, equipment, books [include ISBN and edition], etc. – please include any associated costs):
The resources needed to offer the course include the book, Professional Baking, Eighth Edition ISBN: 9781119373179. A teacher copy is needed, classroom set is recommended.
How is the final grade for the course determined? (Please list all required assignments, assessments, etc.)
The assessment is based on a combination of 4 online tests and 6 face-to-face practical demonstration of skills by student. Standard Sinclair grading scale is used for this course. There are specific rubrics for each skill tested- those rubrics are found within the eLearn shell. The High school instructor is responsible for grading assessments.
Who is responsible for grading the required assignments and/or assessments? (faculty or instructor?)
High School instructor responsible for grading assessments.
What is the grading scale for the course?
Standard grading scale, 0-59% (F) 60-69% (D) 70-79% (C) 80-89% (B) 90-100% (A). If a grade is on the borderline and .5 or higher, then the student will be raised to the next letter grade. An example is, if a student has 69.5 % then he/she will be awarded a C for the course.
Must students access the eLearn shell regularly to complete requirements?
The use of eLearn is a requirement for this course as it used to access content, quizzes and other information
Does the course require access to YouTube, GoogleDrive, etc.?
The use of media presentations with real world skills demonstrated is quite helpful for students. YouTube has great videos for this.
Additional course details or requirements important for instructors not covered above:
HMT 1126 Baking I has combined with HMT 1128 Baking II. The total credit hours for the course have changed from 2 to 4. The second half (HMT 1128 -combined Spring 2025) focuses on enhancing basic skills to include pastries, barista basics, plated desserts, and confections.
Most common (or popular) degrees this course is in?
Hospitality Management & Tourism/Bakery & Pastry Arts (BPAO.S.AAS)