

## Master Syllabus

### HMT 1126 - Baking I & Restaurant Desserts

**Division:** Business and Public Services

**Department:** Hospitality Management

**Credit Hour Total:** 2.0

**Lecture Hrs:** 1.0 **Lab Hrs:** 2.0

**Date Revised:** April 2013

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### Course Description:

Practical application of basic baking ingredients, weights and measures, terminology and formula calculations. Use of mixes and frozen bakery products to create commercial-grade finished products. One classroom, two lab hours per week.

### General Education Outcomes:

- Information Literacy

### Course Outcomes:

#### Basic Baking Skills

Demonstrate basic baking skills to include terminology, weights & measures, formula calculations, yeast-raised products, quick breads, pastry dough, and cookies.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Ability to use scales and proper measuring tools

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above

#### Three Basic Mixing Methods

Demonstrate muffin method, biscuit method, and creaming method.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Must perform each method at 70% or above

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above

#### Yeast Bread Method

Apply method to making an assortment dinner rolls.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Must perform 2 methods at 70% or above

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above

#### Pastry Method

Demonstrate method when making pies and cookies.

**Assessment Method:** Behavioral observations

**Performance Criteria:**

Must perform 4 methods at 70% or above

**Assessment Method:** Locally developed exams

**Performance Criteria:**

On a test within 2 hrs students must perform at 70% or above

### Outline:

Terminology, ingredients, weights and measures, formula calculations  
Baking Basics  
Pastry Basics