



SOUTH PLAINS COLLEGE

Culinary Arts Department

PSTR 1301

Fundamentals of Baking

Course Description: Fundamentals of baking including dough, quick breads, pies, cakes, cookies, and tarts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products.

Instructor:

Chef Natalie Osuna

Email: nosuna@southplainscollege.edu

Phone: (806) 716-2583

Office Hours: Are by appointment, and will be posted on my office door. Office: 125D

Class Hour and Room: M/W 8:00AM-11:00AM-004, M/W 8:00AM-11:00AM-002, M/W 11:15AM-2:15PM-003, T/TH 8:00AM-11:00AM-001

Exam Schedule: Chapter tests are assigned on MyCulinary Lab. The Final will be a Practical Exam held in the class, date and time TBD.

Required Text: On Cooking Plus MyLab Culinary and Pearson Kitchen Manager with Pearson eText -- Access Card Package, 6/E

ISBN # 9780134872780 *this is the same book and access code used for CHEF 1301, YOU ONLY NEED TO PURCHASE THIS ONCE, they are used for both classes

Required Materials: One inch, 3 ring binder

Online homework can be found under the MyCulinary Lab Tab on the Blackboard Homepage. Chapter notes are also available for students under the MyCulinary Tab-Multimedia Resources. Students MUST print out the chapter notes prior to class lecture.

NOTE: LOG INTO MYCulinary Lab THROUGH BLACKBOARD. DO NOT GO DIRECTLY TO THE MYLAB SERVSAFE WEBSITE.

ADA STATEMENT: Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at the Lubbock Center, the Levelland Student Health & Wellness Center 806-716-2577, Reese Center Building 8: 806-716-

4675, Plainview Center Main Office: 806-716-4302 or 806-296-9611, or the Health and Wellness main number at 806-716-2529.

Grading Policy:

1. There will be no Make-up on Homework Assignments or Exams.
2. Homework Assignments will be assigned online through **Blackboard MyCulinary Lab** throughout the semester. Please go to Blackboard and register your username first. If you've already bought an access code, you may register with the access without payment. If you do not have an access code, you will be asked to pay before you can access to the online assignments.
3. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension. **Academic Dishonesty:** "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".
4. Class attendance and attention will be crucial to the student's successful completion of this course. Attendance will be taken, you are allowed ONE excused absences throughout the semester, but are expected to complete all assignments by the due date. IF STUDENTS ARE ABSENT ON LAB DAYS, THEIR DAILY GRADE WILL BE GREATLY AFFECTED AND THERE WILL BE NO MAKE UP LAB.
5. The grading scale is as follows:

90-100	A
80-89	B
70-79	C
60-69	D
Below 60	F
6. The grading will be based on the following assignment:

Homework:	20%
Quizzes:	10%
Tests:	40%
Weekly Lab Grade/Final:	30%
	100%
7. If there is a problem or a dispute with a grade, it must be brought to your instructor's attention and resolved within 5 days of the grades return. After that, it will not be considered under any circumstances.
8. If you feel you need out of class help, please visit with your professor during office hours.

Notes:

- Online assignments will open on Monday's at 8am and be due on set Thursday's at 11:59PM. You will have 10 full days to complete online assignments for each chapter.
- There might be a possibility for extra credit or a bonus sometime during the semester. These extra points CANNOT raise your grade for a particular segment of your grade beyond 100%. For example, your maximum quiz average can only be 100% or test average can only be 100%.
- The **Final** for this course will be a Practical Exam held in lab, date and time is TBD.
- If you need special accommodations, you will still have to take the test on the scheduled date of the exam. If there is a conflict, you will have to prove it to your instructor in order to take an exam at a different time.

Classroom Etiquette: Students should arrive on time for class and be in full, required uniform. All cellphones, laptops, and bags are not allowed in the lab space. Only required materials such as textbooks, binders, knife kits, and pens are allowed to be in class. Lockers will be assigned for student use, students must bring their own lock if desired. No outside food or drink is allowed in class except for a closable water bottle. All students are responsible for cleaning up after themselves. No one will leave class until the lab is clean and approved by the instructor.

Required Uniform: Students should ALWAYS be in full uniform for ALL classes. Clean/wrinkle free chef coats, pants, caps, and non-slip shoes are required. Students SHOULD NOT wear any jewelry except for a snug to the wrist watch, and a wedding band/ring that are permitted. Student's personal hygiene is EXTREMELY important. Clean hair, hands, and fingernails are a part of the uniform as well.

Topics: The list of selected topics may be modified during the course of the semester. The instructor will notify the class of any changes to the topic list.

**Course Outline-Lab
PSTR 1301
Fundamentals of Baking**

Week	Dates	Topic	Lab
1	8/27-8/30	Orientation/Syllabus	No Lab
2	9/3-9/6	Ch.30 Principles of the Bakeshop	No Lab
3	9/10-9/13	Ch.30 Cont. Mixing Methods/The Baking Process	No Lab
4	9/17-9/20	Ch.31 Quick Breads	Country Biscuits: W/TH
5	9/22-9/27	Ch. 31 Cont.	Blueberry Muffin: M/T Gingerbread: W/TH
6	9/28-10/04	CH. 32 Yeast Breads	Yeast Dinner Rolls: W/TH

7	10/8-10/11	Ch.32 Cont.	French Bread: M/T Jalapeño Cheese Bread: W/TH
8	10/15-10/18	Ch. 33 Pies, Pastries, Cookies	Chocolate Chip Cookie: W/TH
9	10/22-10/25	Ch. 33 Cont.	Flaky Pie Dough: M/T Pumpkin Pie: W/TH
10	10/29-11/1	Ch. 34 Cakes and Frostings	Pound Cake: W/TH
11	11/5-11/8	Ch. 34 Cont.	Marble Cake/Fudge Frosting: M/T Coconut Cake: W/TH
12	11/12-11/15	Ch.35 Custards, Creams, Frozen Desserts, Dessert Sauces	No Class Monday! No Lab
13	11/19-11/22	Ch. 35 Cont.	Baked Crème Brulee: M/T Finish Brulee: W/TH New York Cheesecake: W/TH
14	11/26-11/29	Ch. 35 Cont. Review	Finish NY Cheesecake: M/T Raspberry Sauce: M/T Chocolate Sauce: M/T
15	12/3-12/6	Finals	Finals
16	12/10-12/14	Clean Up	Clean Up

*Print out the chapter notes each week and put in a binder. Binders will be checked at random for participation points.

**Course Outline-Online Assignments
PSTR 1301
Fundamentals of Baking**

Assignment Open/Due Date	Topic	Reading Assignment
9/3-9/13	Principles of the Bakeshop	Ch.30
9/17-9/27	Quick Breads	Ch.31
10/1-10/11	Yeast Breads	Ch.32
10/15-10/25	Pies, Pastries, Cookies	Ch.33
10/29-11/8	Cakes and Frostings	Ch.34
11/12-11/22	Custards, Creams, Frozen Desserts, Sauces	Ch.35

South Plains College's Notices

ATTENDANCE: (along with your Instructor's Policy)

When an unavoidable reason for class absence arises, such as illness, an official trip authorized by the college or an official activity, the instructor may permit the student to make up work missed. It is the student's responsibility to complete work missed within a reasonable period of time as determined by the instructor. Students are officially enrolled in all courses for which they pay tuition and fees at the time of registration. Should a student, for any reason, delay in reporting to a class after official enrollment, absences will be attributed to the student from the first class meeting.

Students who enroll in a course but have "Never Attended" by the official census date (the 12th class day), as reported by the faculty member, will be administratively dropped by the Office of Admissions and Records. A student who does not meet the attendance requirements of a class as stated in the course syllabus and does not officially withdraw from that course by the official census date of the semester, may be administratively withdrawn from that course and receive a grade of "X" or "F" as determined by the instructor.

It is the student's responsibility to verify administrative drops for excessive absences through MySPC using his or her student online account. If it is determined that a student is awarded financial aid for a class or classes in which the student never attended or participated, the financial aid award will be adjusted in accordance with the classes in which the student did attend/participate and the student will owe any balance resulting from the adjustment.

NOTICE TO STUDENTS: In this class, the teacher will establish and support an environment that values and nurtures individual and group differences and encourages engagement and interaction. Understanding and respecting multiple experiences and perspectives will serve to challenge and stimulate all of us to learn about others, about the larger world and about ourselves. By promoting diversity and intellectual exchange, we will not only mirror society as it is, but also model society as it should and can be.