

WASHTENAW COMMUNITY COLLEGE  
COURSE-SYLLABUS APPROVAL FORM (CSAF)

For help screens, select a field and press F1

ORG: 13510

SECTION I COURSE SUBMISSION INFORMATION

1. **Course:** (Enter proposed discipline, number & title here. If changing the number or title of an existing course, give old number or title in box 4 below.)  
 Discipline/No: CUL 124 Title: Baking II

Division Code: BUS Department Code: CHMD Effective Term: W-00  Do not publish in Time Schedule  
 Do not publish in College Catalog

2. **Type of Approval:** (applies to both new courses and changes)  
 Full Approval  
 Conditional Approval  
 This proposal previously received conditional approval for the Term: F99

3. **Reason for Submission:** This Course is being submitted for: (check all that apply)  
 New Course Approval (Skip the rest of Section I and go directly to Section II.)  
 Five-year Syllabus Review  No changes to course  
 Major Change(s)  
 Minor Change(s) (If new due for review, submit sections I, II, and revised parts of Section III.)  
 Reactivation of Inactive Course  
 Inactivation (Submit Sections I and II only.)

4. **Change Information:** (Check all that apply. Make proposed changes in Section III, Course Syllabus.)  
**Minor Changes**  
 Course Discipline/Number (was \_\_\_\_\_)  
 Course Title (was \_\_\_\_\_)  
 Course Description  
 Capacity (was: \_\_\_\_\_)  
 Pre or Corequisites  
 Course Objectives  
 Distribution of Contact Hours (contact hours were: lect: \_\_\_\_\_ lab \_\_\_\_\_ clin \_\_\_\_\_ exp \_\_\_\_\_)  
 Distance Learning - minor (Attach Preliminary Approval Form for Distance Learning & the Section Handout.)  
 Other \_\_\_\_\_  
**Major Changes** (Major changes will be reviewed by Curriculum Committee.)  
 Credit hours (credits were: \_\_\_\_\_)  
 Core Elements: (Elements to be added: \_\_\_\_\_)  
 (Elements to be removed: \_\_\_\_\_)  
 Grading  
 Course Objectives affecting core elements  
 Total Contact Hours (total contact hours were: \_\_\_\_\_)  
 Honors (Attach Honors Section Approval Form.)  
 Distance Learning - major (Attach Preliminary Approval Form for Distance Learning & the Student Handout for the Distance Section.)  
 Other \_\_\_\_\_

5. Rationale for changes:

SECTION II COURSE REVIEW INFORMATION AND SIGNATURES

1. **Department Review** (To be completed by department chair; if recommendation is no, initial and return to preparer with rationale attached.)  
 Will significant new resources be required?  yes  no (If yes, explain \_\_\_\_\_)  
 Have departments that may be affected by this course been consulted?  yes  no (Explain no other areas affected. \_\_\_\_\_)  
 Does the department support approval of this course?  yes  no

Print: Michaëlle Stidham Signature: Michaëlle Stidham Date: 8/5/99  
 Faculty/Preparer

Print: Don L. Garrett Signature: Don L. Garrett Date: 8/5/99  
 Department Chair

2. **Division Review** (To be completed by division dean; if recommendation is no, initial and return with rationale attached.)  
 Will significant new resources be required?  yes  no (If yes, have they been secured?  yes  no)  
 Is this a curricular priority for your division?  yes  no (Comment \_\_\_\_\_)  
 What is your estimate of projected enrollment? \_\_\_\_\_

Recommendation  Yes  No Bella L. Garrett Date: 8/6/99  
 Division Dean's Signature

3. **Curriculum Committee Review** (Attach additional comments if necessary.)  
 Recommendation  Yes  No Monika Ashwate Date: 9/13/99  
 Curriculum Committee Chair's Signature

4. **Vice President for Instruction and Student Services Approval** (Attach additional comments if necessary.)  
 Approval  Yes  No Allyson Date: 9/1/99  
 Vice President's Signature

Data File 01/01/99 ACS Code \_\_\_\_\_ Catalog File Date 9/30/99 es CIF File Date 9/22/99  
 Core Elements Approved 44 New Syllabus Date 5/1999 8/5/99

DISTRIBUTED & FILED

WASHTENAW COMMUNITY COLLEGE  
 COURSE-SYLLABUS APPROVAL FORM (CSAF)

SECTION III. COURSE SYLLABUS

A. COURSE DETAILS

1. Course Discipline & No.: CUL 124      2. Course Title: Baking II

3. Course Description: This course builds on principles and production techniques learned in Baking I. Students learn more complex production skills in the preparation of sweet and savory specialty breads, chiffon's mousse, and custard pies, egg foam based cakes, pate choix products, doughnuts, Danish and puff pastry.

4. Credit Hours: 3  
 If Variable credit, Give Range: \_\_\_\_\_ to \_\_\_\_\_  
 If repeatable for credit, how many times? \_\_\_\_\_

5. Class Capacity: 16

6. Course Options:  
 Distance learning  
 Honors  
 P/NP Grading

7. Contact Hours per Semester in:  
 Lecture: 30  
 Lab: 45  
 Clinical: \_\_\_\_\_  
 Experiential: \_\_\_\_\_  
 Total Contact Hrs: 75

8. Prerequisite(s):  
Cul 114 or consent  
 \_\_\_\_\_  
 \_\_\_\_\_

9. Corequisite(s): (limit to 2)  
 \_\_\_\_\_  
 \_\_\_\_\_

10. a. Course Purpose:  
 Program Specialty  
 Program Support  
 Nonprogram Specialty  
 Transfer  
 Enrichment  
 Basic Skills

b. Is this course a requirement for a program?  
 Yes ) \_\_\_\_\_  
 \_\_\_\_\_  
 No

c. Indicate schools to which you want Curriculum Services to send syllabus:  
 EMU  
 UM  
 Other Ferris State \_\_\_\_\_

B. MAJOR INSTRUCTIONAL UNITS

1. Understanding Yeast Dough's
2. Yeast Dough Formulas and Techniques
3. Doughnuts, Fritters, pancakes, and Waffles
4. Assembling and Decorating Cakes
5. Custards, Puddings, Mousses, and Frozen Desserts
6. Fruit Desserts and Dessert Presentation
7. Decorative Work and Display Pieces
- 8.
- 9.
- 10.

Vice President's Office - ISS

SEP 20 1999

Received

WASHTENAW COMMUNITY COLLEGE  
 COURSE-SYLLABUS APPROVAL FORM (CSAF)

C. CORE ELEMENT INFORMATION

1. Core Element Submission Information:

- This course has been previously approved for core elements. List currently approved core elements: \_\_\_\_\_
- Please review this course for core elements marked in part 2 below.
- This course does not meet any core elements. Explain \_\_\_\_\_

2. Proposed Core Element(s):

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li><input type="checkbox"/> 1. To read and listen in a critical and perceptive way; to speak in an organized, clear, and effective manner.</li> <li><input type="checkbox"/> 2. To use information sources and information gathering techniques; to cite sources when producing written communications.</li> <li><input type="checkbox"/> 3. To develop, organize, and express thoughts in writing using Standard English.</li> <li><input type="checkbox"/> 4. To apply basic mathematics through the level of elementary algebra.</li> <li><input type="checkbox"/> 5. To represent and solve problems using mathematical techniques.</li> <li><input type="checkbox"/> 6. To interpret elementary descriptive statistics.</li> <li><input checked="" type="checkbox"/> 7. To comprehend and use concepts and ideas.</li> <li><input type="checkbox"/> 8. To develop, express, test, and evaluate ideas.</li> <li><input type="checkbox"/> 9. To analyze problems, develop solutions, and evaluate results in a clear, logical, and consistent manner.</li> <li><input type="checkbox"/> 10. To distinguish between fact and opinion; to recognize biases and fallacies in reasoning.</li> <li><input type="checkbox"/> 11. To use computer systems to achieve professional, educational, and personal objectives.</li> <li><input type="checkbox"/> 12. To apply the protocols of computer use and respect the legal and other rights of individuals or organizations.</li> <li><input type="checkbox"/> 13. To be aware of the artistic experience in personal and cultural enrichment, growth, and communication.</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> 14. To be aware of the nature and variety of the human experience through the methods and applications of the humanities</li> <li><input type="checkbox"/> 15. To understand the basic principles of scientific inquiry.</li> <li><input type="checkbox"/> 16. To have a knowledge of basic human biological principles, including those related to wellness.</li> <li><input type="checkbox"/> 17. To understand the basic principles of the natural sciences, and their relationship to the environment.</li> <li><input checked="" type="checkbox"/> 18. To understand the basic principles and applications of technology.</li> <li><input type="checkbox"/> 19. To understand the principle of integrating technological elements into systems.</li> <li><input type="checkbox"/> 20. To understand the relationship of technology to individuals, society, and the environment.</li> <li><input type="checkbox"/> 21. To understand the methods and applications of the social sciences in exploring the dynamics of human behavior.</li> <li><input type="checkbox"/> 22. To understand those principles and values, including individual rights and civic responsibilities, which maintain and enhance democracy and freedom in a pluralistic society.</li> <li><input type="checkbox"/> 23. To have a working knowledge of the history, structure, and function of American social, political, and economic institutions.</li> <li><input type="checkbox"/> 24. To be aware of the contemporary global community, especially its geographical, cultural, economic, and historical dimensions.</li> </ul> |
|---|---|

3. Courses That Partially Satisfy A Core Element In Combination With Other Courses:

- If this course is part of a combination of courses that together meet a core element, mark this box. The courses must all be submitted and reviewed together for core element approval.

Other course(s) required \_\_\_\_\_

Dean's Comments:
Curriculum Committee's Comments: #7-OK #18- Objective needs to reflect the criteria for core element 18. Committee needs clearer description of how students meet the element.
Vice President's Comments:

WASHTENAW COMMUNITY COLLEGE  
 COURSE-SYLLABUS APPROVAL FORM (CSAF)

**D. INSTRUCTIONAL OBJECTIVES AND CORE ELEMENTS SUPPORTED**

Unit Objectives

Core Elements

**Unit #1 Understanding Yeast Dough's**

# 1 Explain equipment, large and small, to be used for baking and how to safely use it.

18

# 2 Additional baking terminology will be identified and defined.

# 3 The student will learn how to cost out recipes, breaking down the cost to loaves and individual servings to improve his/her knowledge of production costs in food service facilities.

**Unit #2**

# 1 The student will learn special make up techniques used to produce specialty breads that characterize the variety of colors, shapes, and textures unique to their region.

7

# 2 The student will learn how and when to use different washes on bread dough to produce the proper shine and crust appearance.

# 3 The student will understand the different chemical reactions that occur during the baking and staling process.

7

# 4 The student will learn the procedure for production of Danish, croissant, and puff products, including using proper folds and make up techniques.

**Unit #3 Doughnuts, Fritters, Pancakes and Waffles**

# 1 The student will increase speed as they demonstrate proper scaling and measurement of class recipes, understanding the liquid measure and dry weight conversion.

# 2 The student will learn the differences between American and French pancakes, and American and Belgium Waffles.

# 3 The student will learn to make yeast and cake type donuts and fritters using proper temperatures, frying times and good quality oil.

**Unit #4**

# 1 The student will identify additional ingredients used in baking fancy tea cookies and cakes, including flours, fats, dairy, syrups, sugars, spices, vegetables, fruits, nuts and chocolates.

# 2 The student will learn more complex mixing methods used in producing foam based cakes, frostings, fancy cookies, and scones.

7

# 3 The student will learn the components of American and European cakes including some terminology.

WASHTENAW COMMUNITY COLLEGE  
COURSE-SYLLABUS APPROVAL FORM (CSAF)

**Unit #5 Custards, Puddings, Mousses, and Frozen Desserts**

# 1 The student will learn to make and use assorted fillings to finish Danish and foam type cakes.

# 2 The student will learn the difference between mousses, chiffon's bavarian's and frozen desserts including frozen souffle.

# 3

**Unit # 6 & 7 Dessert Presentation and Decorative Work**

# 1 The student will learn the basic rules of chocolate: tempering, blooming, and curls and shavings as garnishes.

# 2 The student will be introduced to decorative edible media's for centerpieces that will be used in Pastries II class, including pastillage, marzipan, nougat, and pulled sugar.

# 3 The student will understand the different chemical reactions that occur during the baking

WASHTENAW COMMUNITY COLLEGE  
 COURSE-SYLLABUS APPROVAL FORM (CSAF)

**E. INSTRUCTIONAL METHODS AND EVALUATION**

**1. Instructional Methods:**

- Lecture/Discussion \_\_\_\_\_
- Clinical Instruction \_\_\_\_\_
- Self-Paced Learning \_\_\_\_\_
- Internet Instruction \_\_\_\_\_
- Computer Simulations \_\_\_\_\_
- On-Site Work Experience Board dinners and special Culinary Arts events
- Other \_\_\_\_\_
- Field Trips \_\_\_\_\_
- Team Assignments \_\_\_\_\_
- Telecourse \_\_\_\_\_
- Video Seminar \_\_\_\_\_
- Laboratory Assignments \_\_\_\_\_
- Interactive TV \_\_\_\_\_

**2. Evaluation Criteria:**

- Attendance \_\_\_\_\_
- Class Discussion \_\_\_\_\_
- Papers \_\_\_\_\_
- Portfolio Recipes, homework, costing
- Projects Costing
- Reports \_\_\_\_\_
- Clinical/Work \_\_\_\_\_
- Other \_\_\_\_\_
- Quizzes \_\_\_\_\_
- Tests \_\_\_\_\_
- Midterm \_\_\_\_\_
- Final Exam \_\_\_\_\_
- Home Work \_\_\_\_\_
- Presentations \_\_\_\_\_
- Performances \_\_\_\_\_

**3. Attendance Requirements:**

**F. EQUIPMENT, FACILITIES, TEXTS, MATERIALS, AND SUPPLIES**

**1. Special Equipment/Facilities :**

- Lab equipment \_\_\_\_\_
- LRC Reserves \_\_\_\_\_
- Computers \_\_\_\_\_
- CD ROM \_\_\_\_\_
- Field Trips \_\_\_\_\_
- Other \_\_\_\_\_
- Testing Center \_\_\_\_\_
- Student Competitions \_\_\_\_\_
- Off-Campus Sites \_\_\_\_\_
- Student Tutors \_\_\_\_\_
- Distance Learning Classroom \_\_\_\_\_

WASHTENAW COMMUNITY COLLEGE  
COURSE-SYLLABUS APPROVAL FORM (CSAF)

**2. Texts:**

WASHTENAW COMMUNITY COLLEGE  
COURSE-SYLLABUS APPROVAL FORM (CSAF)

Title: \_\_\_\_\_  
Author: \_\_\_\_\_ Copyright Yr: \_\_\_\_\_  
Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: \_\_\_\_\_  
Author: \_\_\_\_\_ Copyright Yr: \_\_\_\_\_  
Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: \_\_\_\_\_  
Author: \_\_\_\_\_ Copyright Yr: \_\_\_\_\_  
Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: \_\_\_\_\_  
Author: \_\_\_\_\_ Copyright Yr: \_\_\_\_\_  
Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: \_\_\_\_\_  
Author: \_\_\_\_\_ Copyright Yr: \_\_\_\_\_  
Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Other Texts: \_\_\_\_\_

**3. Supplies and/or Uniforms Student will have to Own or Acquire for Course:**  
(e.g. calculators, uniforms, tools, and software, etc., excluding pen, pencil, paper, or textbooks.)

Descriptions	Cost Estimates
_____	_____
_____	_____
_____	_____

**4. Reference Materials Students Will Use:**  
(e.g. journals, books, manuals, maps, LRC reserves, etc.)

\_\_\_\_\_  
\_\_\_\_\_

**5. Audio/Visual and Computer Materials Students Will Use:**  
(e.g. films, video tapes, slides, audio tapes, software, CDs, etc.)

Title	Source
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____



Office of the Vice President  
Instruction and Student Services

APPROVAL FORM  
MAXIMUM CLASS CAPACITY EXCEPTION

Please indicate the type of maximum class capacity exception.

1.  Situational Exception    2.  Phased Exception    3.  Long-Term Exception

Part A: COURSE INFORMATION

Disc/Num: CU124                      Course Title: BAKING II  
Site and/or location: SC124

Part B: RECOMMENDED MAXIMUM CLASS CAPACITY

1. Lecture maximum class capacity 16
2. Laboratory maximum class capacity 16
3. Clinical maximum class capacity
4. Practicum (e.g., Co-op, Intern/Externship) maximum class capacity

Vice President's Office - ISS

EFFECTIVE TERM(S) \_\_\_\_\_

SEP 02 1999

Part C: RATIONALE (Attach additional sheets as needed)

Received

SAFETY AND LIMITED WORK STATIONS

Signatures: Don L. Garrett                      Date: 8/30/99  
Faculty member/Department Chair  
Bella G. Parker                                      Date: 9/1/99  
Dean

Part D: APPROVAL

- Approved  
 Returned (Additional information is needed to support the recommendation)  
 Not Approved because:

Signature: [Signature]                                      Date: 9/3  
Vice President, Instruction and Student Services

CC: Dean and Department Chair