

Course Syllabus

CULINARY ARTS 2: BAKING, PASTRY, AND MORE!

Whether you aspire to be a world-class chef or just want to learn the skills needed to create your own dishes, Culinary Arts 2 will help you build a strong foundation and grow your knowledge of this exciting industry. In this course, you will explore baking and desserts, learn how to prepare proteins, and study nutrition and safety in the kitchen. You will also enhance your understanding of sustainability in the food industry, learn to prepare meals from a global perspective, and dissect the business of cooking, from managing a kitchen to successfully running a catering company.

Discover the delights that await you on this delicious culinary adventure!

Required Materials

- Smartphone or other way to take videos/photographs
- Presentation software
- Stove
- Oven
- Baking and roasting pans/sheets
- Pots and frying pans
- Measuring spoons, cups and jugs
- Metal mixing bowls
- Wooden spoon/rubber spatula
- Baking parchment
- Serving plates
- Cutlery
- Water
- Salt

Click on each heading below for a list of **unit specific** required materials.

Unit 1

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Unit 2

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Unit 3

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Unit 4

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Unit 5

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Unit 6

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Unit 7

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Unit 8

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Unit 9

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Unit 10

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Unit 11

- Materials or software for designing menus
- Writing materials
- Materials or software for presentation diagrams

Unit 1: The Basics of Baking

Learning Objectives:

- Trace the origins of commercial baking
- Apply common equivalents and abbreviations
- Scale recipes to make desired quantities
- Describe basic kitchen equipment and its uses
- Detail the cleaning and care of kitchen equipment

UNIT 1 Assignments

Assignment	Type	Score
Unit 1 Text Questions	Homework	10 points
Unit 1 Lab	Homework	10 points
Unit 1 Activity	Homework	15 points
Unit 1 Discussion Assignment 1	Discussion	5 points
Unit 1 Discussion Assignment 2	Discussion	5 points
Unit 1 Quiz	Quiz	15 points

Unit 2: Bread

Learning Objectives:

- Store and handle bread baking ingredients
- Identify ingredients used in baking bread
- Differentiate how distinct types of crust are formed
- Discuss the differences between hard, soft, and enriched doughs
- Prepare yeast and quick breads

UNIT 2 Assignments

Assignment	Type	Score
Unit 2 Text Questions	Homework	10 points
Unit 2 Lab	Homework	10 points
Unit 2 Activity 1	Homework	15 points
Unit 2 Activity 2	Homework	15 points
Unit 2 Activity 3	Homework	15 points
Unit 2 Discussion Assignment 1	Discussion	5 points
Unit 2 Discussion Assignment 2	Discussion	5 points
Unit 2 Quiz	Quiz	15 points

Unit 3: Pies and Pastries

Learning Objectives:

- Compare different types of pie crust and fillings
- Identify qualities of different pastry dough
- Prepare pies and cookies

- Determine the elements of a cookie’s texture
- Differentiate among types of cookie dough

UNIT 3 Assignments

Assignment	Type	Score
Unit 3 Text Questions	Homework	10 points
Unit 3 Lab	Homework	10 points
Unit 3 Activity 1	Homework	15 points
Unit 3 Activity 2	Homework	15 points
Unit 3 Discussion Assignment 1	Discussion	5 points
Unit 3 Discussion Assignment 2	Discussion	5 points
Unit 3 Quiz	Quiz	15 points

Unit 4: Cake

Learning Objectives:

- Identify the techniques to make different cake batters
- Discuss several different kinds of cake fillings
- Differentiate between types of frosting
- Demonstrate basic cake decorating techniques
- Prepare cakes and frostings

UNIT 4 Assignments

Assignment	Type	Score
Unit 4 Text Questions	Homework	10 points
Unit 4 Lab	Homework	10 points
Unit 4 Activity	Homework	15 points
Unit 4 Discussion Assignment 1	Discussion	5 points
Unit 4 Discussion Assignment 2	Discussion	5 points
Unit 4 Quiz	Quiz	15 points

Unit 5: Desserts

Learning Objectives:

- Temper chocolate
- Serve attractively plated desserts
- Prepare dessert sauces, syrups, and coulis
- Compare and contrast the chemical reactions in food
- Identify the role of chocolate, custards, mousses and other desserts

UNIT 5 Assignments

Assignment	Type	Score
Unit 5 Text Questions	Homework	10 points
Unit 5 Lab	Homework	10 points

Unit 5 Activity 1	Homework	15 points
Unit 5 Activity 2	Homework	15 points
Unit 5 Discussion Assignment 1	Discussion	5 points
Unit 5 Discussion Assignment 2	Discussion	5 points
Unit 5 Quiz	Quiz	15 points

Unit 6: Building a Career Around Dessert

Learning Objectives:

- Discuss key milestones in American culinary history
- Define molecular gastronomy
- Identify key trends in baking and pastry arts
- Explore various career paths in baking and the pastry arts
- Recognize some of the key requirements for building a successful business in baking and the pastry arts

UNIT 6 Assignments

Assignment	Type	Score
Unit 6 Text Questions	Homework	10 points
Unit 6 Lab	Homework	10 points
Unit 6 Activity 1	Homework	15 points
Unit 6 Activity 2	Homework	15 points

Unit 6 Discussion Assignment 1	Discussion	5 points
Unit 6 Discussion Assignment 2	Discussion	5 points
Unit 6 Quiz	Quiz	15 points

Culinary Arts 2 Midterm Exam

Learning Objectives:

- Review information acquired and mastered from this course up to this point.
- Take a course exam based on material from the first six units in this course. (Note: You will be able to open this exam only one time.)

MIDTERM Assignments

Assignment	Type	Score
Culinary Arts 2 Midterm Exam	Exam	50 points
Midterm Discussion Assignment	Discussion	5 points

Unit 7: Nutrition in the Kitchen

Learning Objectives:

- Identify factors contributing to cost and quality of ingredients
- Analyze the role of nutrients in food choice
- Develop products to meet dietary restrictions
- Recognize foods with gluten and those that are gluten free
- Discuss the appropriate substitutions for those with dietary restrictions

UNIT 7 Assignments

Assignment	Type	Score
Unit 7 Text Questions	Homework	10 points
Unit 7 Lab	Homework	10 points
Unit 7 Activity 1	Homework	15 points
Unit 7 Activity 2	Homework	15 points
Unit 7 Discussion Assignment 1	Discussion	5 points
Unit 7 Discussion Assignment 2	Discussion	5 points
Unit 7 Quiz	Quiz	15 points

Unit 8: Farm-to-Table and Sustainability

Learning Objectives:

- Evaluate conservation practices across the food service industry
- Identify waste management options and promote sustainability
- Explain global issues around the production of common products
- Describe the significance of sustainability movement
- Recognize emerging trends in sustainable dining

UNIT 8 Assignments

Assignment	Type	Score
Unit 8 Text Questions	Homework	10 points

Unit 8 Lab	Homework	10 points
Unit 8 Activity	Homework	15 points
Unit 8 Discussion Assignment 1	Discussion	5 points
Unit 8 Discussion Assignment 2	Discussion	5 points
Unit 8 Quiz	Quiz	15 points

Unit 9: Working with Proteins

Learning Objectives:

- Assess different grades and cuts of meat
- Identify primal, sub-primal, and retail cuts
- Model appropriate cooking techniques for proteins
- Categorize classifications of fish and shellfish
- Evaluate the effects of cooking methods on product presentation

UNIT 9 Assignments

Assignment	Type	Score
Unit 9 Text Questions	Homework	10 points
Unit 9 Lab	Homework	10 points
Unit 9 Activity 1	Homework	15 points
Unit 9 Activity 2	Homework	15 points

Unit 9 Discussion Assignment 1	Discussion	5 points
Unit 9 Discussion Assignment 2	Discussion	5 points
Unit 9 Quiz	Quiz	15 points

Unit 10: Global Perspectives

Learning Objectives:

- Replicate advanced moist and dry cooking techniques from global cuisines
- Synthesize indigenous ingredients from global cuisines to create innovative dishes
- Understand the difference and relationship of American and Classical cuisine
- Compose an entire meal appealing to a variety of senses
- Create a chart to do a food sensory analysis

UNIT 10 Assignments

Assignment	Type	Score
Unit 10 Text Questions	Homework	10 points
Unit 10 Lab	Homework	10 points
Unit 10 Activity 1	Homework	15 points
Unit 10 Activity 2	Homework	15 points
Unit 10 Discussion Assignment 1	Discussion	5 points
Unit 10 Discussion Assignment 2	Discussion	5 points

Unit 10 Quiz	Quiz	15 points
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Unit 11: Catering and Running a Kitchen

Learning Objectives:

- Differentiate among major costs in food service
- Determine pricing strategies for menus
- Identify methods for creating a marketing identity
- Understand the requirements of catering jobs
- Demonstrate professional behavior

UNIT 11 Assignments

Assignment	Type	Score
Unit 11 Text Questions	Homework	10 points
Unit 11 Lab	Homework	10 points
Unit 11 Activity 1	Homework	15 points
Unit 11 Activity 2	Homework	15 points
Unit 11 Activity 3	Homework	15 points
Unit 11 Discussion Assignment 1	Discussion	5 points
Unit 11 Discussion Assignment 2	Discussion	5 points
Unit 11 Quiz	Quiz	15 points

Unit 12: Kitchen Safety

Learning Objectives:

- Determine the basics of safety in the culinary arts
- Assess the risks of food borne illness
- Explain proper cleaning and sanitation techniques
- Apply proper knife skills
- Demonstrate strategies for good communication in the culinary arts

UNIT 12 Assignments

Assignment	Type	Score
Unit 12 Text Questions	Homework	10 points
Unit 12 Lab	Homework	10 points
Unit 12 Activity	Homework	15 points
Unit 12 Discussion Assignment 1	Discussion	5 points
Unit 12 Discussion Assignment 2	Discussion	5 points
Unit 12 Quiz	Quiz	15 points

Culinary Arts 2 Final Exam

Learning Objectives:

- Review information acquired and mastered from this course up to this point.
- Take a course exam based on material from units seven to twelve in this course – the last six units. (Note: You will be able to open this exam only one time.)

FINAL Assignments

Assignment	Type	Score
Culinary Arts 2 Final Exam	Exam	50 points
Class Reflection Discussion Assignment	Discussion	10 points