

BAKING AND PASTRY ARTS I
HMGT 1204
Semester

Instructor:	Section:
E-mail:	Day:
Phone	Location:
Office:	Time: 0 a.m. - 00:30 p.m.
Office Hours:	Class Hours: 1
	Lab Hours: 3 ½
	Credits: 3

Department Mission Statement

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

Program Learning Outcomes

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management. (PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

Course Description

Practical application of the foundations of baking and pastry terminology and techniques in a professional bakeshop. Emphasis on proper use of equipment, utensils and pastry bag in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure, ingredients and flavorings. Production of breads for dining room service.

Prerequisites: HMGT 1101, HMGT 1102, HMGT 1103; Eligibility for MAT1190 or higher
Pre- or corequisite: ENG 1101 or (Prerequisite: ENG 1101CO or ENG 1101ML)

Course Objectives

Upon completion of HMGT 1204, students will be able to:

- a. Comprehend and distinguish baking terms and ingredients
- b. Explain and identify fundamental baking techniques
- c. Demonstrate proper baking procedures, organization and timing skills
- d. Apply proper sanitation procedures
- e. Distinguish flavor, texture and structure in baked goods
- f. Work methodically and professionally as part of a team in order to ensure success of group

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Student Learning Outcomes	Method of Assessment
a. Define, interpret and apply baking terms and identify ingredients (HMGT: Knowledge; Gen Ed: Integration)	Quizzes, homework & costing, term paper, daily performance, final exam
b. Describe, identify and produce fundamental baking techniques (HMGT: Knowledge)	Daily performance, homework, term paper, quizzes, midterm exam, practical exam, final exam
c. Produce baked goods in a professional organized environment within a specific time frame (HMGT: Skills)	Daily performance, practical exam
d. Practice proper sanitation procedures during production (HMGT: Skills, Integration)	Daily performance, practical exam, written quizzes, exams
e. Evaluate and research bakery products' flavors and textures (HMGT: Knowledge; Gen Ed: Integration)	Daily performance, term paper
f. Exhibit and hone teamwork skills (HMGT: Skills; Gen Ed: Ethics and values; PLO #2)	Daily performance

Grading Procedure

Daily performance	30%	(participation)
Homework & Costing	20%	
Quizzes	15%	
Final exam	10%	
Practical exam	10%	
Term paper	15%	
Total	100%	

Assignments

Daily Performance: 30%

Practice professionalism, adherence to uniform and sanitation guidelines. Punctuality, participation, ability to contribute to lecture, production and follow instructions. Teamwork and preparedness including tools and comprehension of techniques needed for production. Week 10 students will be graded using the teamwork rubric for Danish production to assess teamwork. Students graded each class session.

Homework, Costing: 20%

Weekly homework, costing of baked goods, defining baking terminology and other assignments to be turned in weekly by due date. Late assignments not accepted

Quizzes: 15% Final exam: 10% Quizzes and exams administered on all course material covered in class including homework reading and homework questions, power point notes, lab lectures and production.

Practical exam: 10%

Practical exam is week 15. Students slice, fill, ice and decorate two sponge cakes to required specifications. The practical exam is a culmination of the skills acquired during the semester.

Term paper: 15%

Research and reaction paper based on assigned bakery product. History and field research required for completing project. APA format mandatory for citing sources.

Grading System

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 -- 82.9
C+	77 – 79.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

Required Text

Gisslen, W. (2017). *Professional baking*. (7th ed.). Wiley & Sons, Inc.

Suggested Texts and Readings

Any beginning baking, pastry or bread book, cooking or baking magazines

New York Times, Dining Section available Wednesdays at www.NYTimes.com

Course Materials

Uniforms: Every student in the baking laboratory should be acutely aware of the necessity for maintaining the highest standards of personal hygiene and of presenting the most favorable appearance at all times. Professionalism begins with good personal grooming as well as careful attention to sanitary procedures. Students enrolled in both culinary and baking/pastry classes should consider buying extra uniforms. Do not wear uniforms as street clothes, and do not wear street clothes under uniforms.

Uniforms are designed for practicality, comfort and ease of maintenance.

• Chef's coat (double breasted, long sleeves, white) clean and ironed.
• Checkered slacks (no cuffs) clean and ironed
• Chef's hat (white, paper only -available for purchase in the bookstore)
• Work shoes, black, non-skid soles (open-toed shoes, sandals or canvas shoes not allowed)
• Apron (half fold, four sided, white)
• Hair net (should be worn by those with shoulder length hair.) *Hair must be under chef hat.
• Jewelry, long nails and nail polish not permitted

Tools: In food preparation labs, tools are an important part of your uniform. The following professional tools are **required** each class: we recommend you engrave or label them

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French Chef's Knife (9")	Serrated Knife (10-12")
Sharpening Steel (10")	Vegetable Peeler
Straight Spatula (10")	Pastry Wheel
Plastic Bowl Scraper	Paring Knife
Pastry Brush	Offset Spatula
Scissors	Bench Knife
Measuring Spoons	Heat Resistant Rubber Spatula
Pocket Thermometer	Tongs
Whisk	Pastry Bag (16")
	Pastry Tips: Star #s 820, 822-825 Plain #s 802-807 French Star #s 865-866

TEAMWORK VALUE RUBRIC

Performance Indicator	<i>1 - Does Not Meet Criteria</i>	<i>2 - Approaches Criteria</i>	<i>3 - Meets Criteria</i>	<i>4 - Exceeds Criteria</i>
Contributes to Team	Lacked focus and confidence, no team contribution, needed encouragement	Not ready or prepared for production, minimal contribution	Mostly prepared for production, adequate contribution to team	Prepared and assisted teammates with production, good attitude, understood techniques, led team
Preparation	Student was not prepared	Student was somewhat prepared but missed steps	Student was prepared, needed guidance to complete steps/procedure	Student was well prepared, practiced excellent management in product make-up and completed all steps successfully.
Teamwork	Student did not work within the group, did not complete assigned tasks, or showed little group participation	Student helped but with minimal effort, and only partially helped other team members	Student worked within group, helped complete all assigned tasks	Student worked effectively within group, demonstrated exceptional teamwork, took initiative, delegated tasks
Mise en place, sequencing	No mise en place, improper sequencing of procedures	Minimal mise en place, did not follow sequencing, recipe and procedures not adhered to	Mise en place was ready, sequencing was good, some recipe and procedure adequate	Excellent mise en place and sequencing, comprehension of recipe and procedure
Safety, Sanitation, Cleanup	Student did not demonstrate safety and sanitation practices, did not clean	Student only demonstrated some safety and sanitation practices; needed several reminders to clean up	Student demonstrated proper safety and sanitation practices most of the time, reasonable clean up	Student demonstrated safety and sanitation practices, cleaned as they went along without prompting
Product, uniformity, final appearance	Product was not uniform or acceptable	Puff pastry item was acceptable but presentation not consistent	Baked item was good, presentation was consistent in size and shape	Presentation was professional and very consistent
Technique, skills, and time management	No skill or technique development, timing needs improvement, ran late	Skills and technique need improving, speed needs to improve	Showed skill and technique, timing acceptable	Showed excellent skill and technique, finished on time

Selected Bibliography

Amendola, J., Lundberg, D. (2002). *Understanding baking: The art and science of baking*. Wiley & Sons, Inc.

Sultan, W.J. (1989), *Practical baking*, (5th ed). Wiley & Sons, Inc.

Labensky, S., Martel, P., Van Damme, E. (2021). *On baking*, (4th ed). Pearson

Rinsky, G., Rinsky, L. (2009). *Pastry chef's companion*. Wiley & Sons, Inc.

Class Meeting Schedule and Topics Covered

HMGT 1204		Baking and Pastry Arts I	Section # and day, time
Week #	Date	Topics Covered, Production	Assignments Due
1		1204 Course introduction and overview, Syllabus, assignments, tour	
2		Quick breads- Muffins, **print out weeks 2-4 power points** , Ingredients, Scales-weighing and measuring	HW1, plus measurement handout, cost white pan bread, <i>Quiz #1 weights and measures</i>
3		Quick breads- Biscuits, Irish Soda Bread	HW 2, weight & measure plus baking experience assignment
4		Yeast bread demonstration, 12 Steps of Baking, Quick breads- Creaming method- loaf cakes, cookies	HW3
5		Creaming method- piped cookies, pipe faux icing, yeast bread	<i>HW4, Quiz #2 quick breads, baking ingredients' functions, costing math, weights & measures</i>
6		Pâte à Choux (cream puffs, éclairs, gougères), yeast bread – sponge dough method	HW5
7		Pastry cream, whipped cream, fondant, fill choux products- cream puffs and eclairs	HW6
8		NO PRODUCTION- cake icing and piping practice BINDER CHECK	*Midterm exam- covers weeks 1-7*
9		Danish dough- laminated dough & Modified Straight Dough Method- Cinnamon bread, rolls	HW7 Term paper sources and summary for each source due
10		Produce assorted Danish <i>rubric</i> Braided challah- sponge dough	HW8, start oral presentations weekly (as time allows)
11		Puff Pastry (demo), students roll & fold laminated dough	HW9 Term paper due- bakery item research history & sample product at 2 bakeries from list <i>Quiz 3: PC, fondant, choux, Chantilly, costing, PP, Danish, Crème Chantilly, Pastry Cream-take home quiz or in person</i>
12		Puff pastry production, make puff pastry products (cream horns, Palmiers, napoleons, cheese straws)	HW10
13		Genoise for practical, demo butter cream, simple syrup, demo cake assembly	HW 11
14		Cake practical-simple syrup, Swiss meringue butter cream, 2 cakes	HW12
15		Binders collected and graded	Final Exam-10% of grade, complete power point oral presentations, Binder check

This schedule is subject to change (with notice) at the discretion of the instructor

If late or sick call or text:

(text with your name)

Diversity and Inclusive Education

This course welcomes students from all backgrounds, experiences and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all of its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

Student Accessibility

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility: <http://www.citytech.cuny.edu/accessibility/>

Professionalism and Participation

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

NYC College of Technology Statement on Academic Integrity

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual,

"academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

Statement of Classroom Behavior

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem – free of fear, humiliation, intimidation, offensive or suggestive language.

Use of Electronic Devices

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

Writing Style Statement

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations and references. Visit the City Tech Library website for APA Style Guides.

MS Office Suite Assignment Submission Guidelines

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

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HM Department Calendar (*available from department office – attach*)