COURSE TITLE & NUMBER: Advanced Baking: CAMT 2202
CREDITS: 4 (3 lec, 1 lab)
PREREQUISITES: None

CATALOG DESCRIPTION:
Advanced Baking is designed to introduce the student that has a base knowledge of baking to the more advanced art of baking.

OUTLINE OF MAJOR CONTENT AREAS:
1. Baking Terminology
2. Sugar Candies
3. Chocolate Candies
4. Breads
5. Pies and Tarts
6. Ice Creams and Sorbets

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will explain the meaning of baking terms used in the course.
2. Students will prepare a variety of sugar candies.
3. Students will prepare a variety of chocolate candies.
4. Students will prepare advanced breads.
5. Students will prepare a variety of pies and tarts.
6. Students will prepare ice cream and sorbets in a safe manner.

HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social/Civic Responsibility

STUDENT CONTRIBUTIONS:
Students are expected to:
1. Demonstrate and exercise safety skills
2. Attend all lectures
3. Participate in class activates
4. Participate and contribute to class discussions
5. Hand in assignments when due
STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS SELECTED /DEVELOPED BY THE COURSE INSTRUCTOR.

ADDITIONAL INFORMATION:
  1. Chef coat
  2. Knife Kit
  3. Pocket Thermometer

Curriculum Approval Date: November 6, 2018

AASC APPROVAL DATE: November 21, 2018
REVIEW DATE: November 2023