



University of North Texas
College of Merchandising, Hospitality, and
Tourism Department of Hospitality and
Tourism Management
**HMGT 2470 INTRODUCTION TO
PROFESSIONAL BAKING**

Instructor Contact Information.

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Class Location: Chilton Hall 322

Class Meetings: Thursday 9:00AM –
1:50PM

Office Hours: Monday 11:00 -12:00

Tuesday & Wednesday 12:45-1:45

Or by appointment

Welcome

Welcome to the Intro to Professional Baking class. I'm looking forward to working with you. This semester we will be learning about the basic skills needed to work and run a bakeshop. This course serves as an introduction to what is an integral part of the Hospitality Industry, the bakeshop. This course will also give you the opportunity to develop some basic baking skills, practice good sanitation, develop team working practices, and hopefully introduce you to some new baked goods and desserts.

Course Description

Fundamentals of baking, including dough, quick breads, pies, cakes, cookies, tarts, and doughnuts. 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.

Required Textbook

Professional Baking 8th edition. Gisslen, Wayne. Wiley. 2017. ISBN Digital – 978-1119744993

Required Course Materials

1. White chef hat.
2. White Chef coat with your name monogrammed or iron-on left side over pocket.
3. Checkered or black cook's pants.
4. Green bib apron with Hospitality & Tourism logo
5. **Digital scale that holds up to 11 pounds.**

Hospitality & Tourism Management (HTM) Mission, Vision, and Program Learning Outcomes

HTM Mission

To be world class in advancing innovative education, creating collaborative knowledge, and transforming future hospitality and tourism leaders.

HTM Vision

We educate the next generation of hospitality and tourism leaders who strive for excellence and embrace our diversity in a caring, innovative, and empowering community.

HTM Program Learning Outcomes (PLO)

PLO1: Identify and apply the knowledge and skills necessary for hospitality and tourism operations.

PLO2: Develop and integrate a core set of business skills necessary to successfully operate a hospitality and tourism organization.

PLO3: Demonstrate competence in the communication skills necessary for hospitality and tourism management.

PLO4: Formulate business decisions in hospitality and tourism management.

PLO5: Evaluate leadership principles necessary in the diverse and global hospitality and tourism industry.

Student Learning Outcomes

Identify and explain baking terms, ingredients, equipment, and tools; scale ext. and measure ingredients; convert and cost recipes; operate baking equipment and tools; prepare yeast products, quick breads, pies, tarts, cookies, various cakes, icings, and demonstrate fundamental decorating techniques; and produce commercially acceptable baked products.

Course Specific Learning Objectives.

1. Employ a variety of techniques, tools, and basic guidelines to optimize appearance, flavor, taste, texture, doneness, nutritional content, and presentation of baked goods (PLO1)
2. Demonstrate recipe conversion, equivalents, apply bakers' percentage to recipe conversions, and costing of goods. (PLO1)
3. Integrate flavors, ingredients, seasonings, and baking techniques of different cultures and areas of the world in keeping with both traditional and current trends. (PLO5)
4. Create yeast-raised breads, rolls, custards, mousses, soufflés, quick breads, pies, pastries, and cakes. (PLO1)
5. Demonstrate effective mise en place, sanitation and safety, teamwork, and task coordination in preparation of baked goods. (PL1,2&3)

Tentative Course Schedule

Week	Date	Topic	Assignments
1	Aug 21	Intro to class Ch 1 Baking Profession, Ch 2 Basic professional Skills. Ch 3 Baking and Pastry Equipment. Tour Clark Bakery	Read chapters 1, 2 & 3. Review PowerPoints, watch videos. Sign student acknowledge form
2	Aug 28	Cookies Ch 4 Ingredients Ch 18 Cookies	Read chapters 4 & 18. Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 1-3 <i>Math Assignment 1 due in class</i>
3	Sep 4	Muffins, Scones, Biscuits Ch 5 Basic Baking Principles. Ch 10 Quick Breads	Read chapters 5 & 10. Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 4 & 18 <i>Math Assignment 2 due in class</i>
4	Sep 11	Bread baking. Ch 6 Understanding Yeast Doughs Ch 7 Lean Yeast Doughs: Straight Dough	Read chapters 6 & 7. Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 5 & 10 <i>Math Assignment 3 due in class</i>
5	Sep 18	Sponge and Sour Dough Ch 8 Lean Yeast Doughs: Sponges, Pre-Ferment, and Sour Dough	Read chapter 8. Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 6 & 7
6	Sep 25	Laminated Doughs and Sweet Dough Ch 9 Rich Yeast Dough	Read chapter 9. Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 8
7	Oct 2	Doughnuts Ch 11 Doughnuts, Fritters, pancakes	Read chapter 11. Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 9
8	Oct 9	Mid-term Exam Ch1-11 & 18 Puff Pastry Ch 14 Pastry Basics	 Read chapter 14 Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 11
9	Oct 23	Pies and Pastry Cream Ch 12 Basic Syrups, Creams, and Sauces Ch 13 Pies	Read chapter 12 & 13 Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 14

10	Oct 30	Pastry Basics: Pate a Choux, Tarts, and Meringues Ch 15 Tarts and Special Pastries	Read chapter 15 Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 12 & 13
11	Nov 6	Cakes Ch 16 Cake Mixing and Baking	Read chapter 16 Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 15
12	Nov 13	Petit fours Ch 17 Assembling and decorating cakes	Read chapter 17 Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 16
13	Nov 20	Bavarians, Mousses and Charlottes Ch 19 Custards, Puddings, Mousses and Souffles	Read chapter 19 Review PowerPoints, watch videos. Prepare Index card w/recipe and procedure. Quiz Ch 17
14	Nov 27	Thanksgiving Break	Quiz Ch 19
15	Dec 4	Favorite Dish and Clean Up MANDATORY CLEAN UP DAY	Bring your favorite Dish (Extra Credit) Portfolio Due Wednesday, December 4th!!! You will receive and incomplete until you make up clean up.
16		Final Exam Ch 1-19	

Cooking is a Philosophy, not a recipe,
unless it's pastry and then, it's
chemistry.
- Marco Pierre White

Graded Work

The tables below provide a summary of the graded work in this course, and an explanation of how your final course grade will be calculated.

Summary of Graded Work

Item	Possible Points
Daily Lab Grade	260
Student Introductions	15
Math Assignments	60
Quizzes	~140
Midterm written exam	100
Final written exam	100
Portfolio	100
Total possible	795

Final Grade

Percent	Letter
90-100%	A
80-89%	B
70-79%	C
60-69%	D
0-59%	F

Description of Graded Work

Daily Lab Grade – students are required to come to campus for their designated day in class; lab grade consists of the following: being prepared for class (being on time to class, listening, taking notes, participating in class, being in dress code, having recipes completed correctly, read the chapters to be covered, watch the videos to see different techniques). professionalism, proper sanitation practices, proper skills, techniques, applications, time management, proper equipment usage, following directions/changes, scaling and using ingredients properly and salability of products made.

Quizzes – Quizzes will be on Canvas and due periodically during the term. They will be worth 5-14 points depending on how many chapters are covered. They will be timed and must be taken in the given period.

Portfolio – Each student must keep a record of what is prepared each class period. It should involve the recipes/formulas made, the recipe/index card, detailed discussion of the techniques, photos of the product at different stages and the finished product and finish with an evaluation of the product and possible suggestions for improvement or creative changes. It is due at the end of the term with a cover page and in a binder or other cover, as well as on Canvas in an electronic form. Creativity in putting it together will make it stand out. Proper spelling and grammar are important.

COURSE ADMINISTRATION.

Lecture attendance.

Attendance is required and will be taken throughout the semester. This is not a correspondence course. You need to be here. Lectures will often include material beyond the scope of the text. Therefore, attending classes will be the best way to assure learning of all topics discussed.

Tardiness.

Tardiness often results in missed announcements and disrupts the class. Furthermore, it is essential that students arrive to the lecture and lab sessions promptly to receive instructions. Tardiness and absenteeism puts you at a disadvantage in completing the class in a timely fashion. Being on time means being in your uniform at your station at the beginning of lab.

**Students will lose up to 5 points for being more than 5 minutes late to lab each time they are late.*

Cheating and Academic Dishonesty.

As per the student handbook, cheating on a quiz, assignment, exam, or final is not tolerated. If caught you will receive a 0(zero) for the item and be referred to the Dean of Students. Further, you may fail this course and be asked to leave the University. If you are an HTM major, you will also have to repeat the course. Cheating is when you do not do your own work. Communicating with another student or person by any means during quizzes and exams is not allowed.

Consulting the internet during an exam (in any form) is not allowed. The fill-in portion of the final will be monitored by requiring your camera to be turned on. Using any devices (besides a calculator) is not allowed.

STUDENT COURSE RESPONSIBILITIES AND PROCEDURES.

Textbook and lab recipes. Textbook and power points should be brought to each lecture. There will be references and assignments from the book in lecture and lab.

Responsibilities.

1. Students will be responsible for all material presented in lecture, lab, and what is specified in the textbook and on Canvas.
2. All exams/ practical's must be taken when scheduled.
3. All assignments must be turned in on time to receive credit. Late, unexcused assignments will not receive credit. *Students will lose 20% for every day late.*
4. It is the student's responsibility to seek help when problems with the course arise. Please come by and see the instructor as soon as you experience a problem.

Lab requirements.

All students **MUST** wear the required uniform in the food laboratory (see supplies). **Please be dressed in uniform before lab starts**, there are lockers to store your items in during the lab. Please limit jewelry to a watch and smooth rings. Necklaces, if worn, must remain inside chef's coat. Hair must be Completely restrained, and bangs must be kept under hat. Part of your lab grade is coming in proper uniform. Please bring a lock with you for the lab. Please bring your scale with you to each lab.

Hand Washing.

Always wash hands with soap and water before working with food, after each time the restroom is visited and after any cough or sneeze. (Please leave the food prep area if you must cough or sneeze or if you are ill.)

Recipes/Index Cards.

You will complete a Index Card based on the recipe(s) assigned to you for each lab period. Read recipes carefully and then coordinate your time in lab with the steps in the different recipes. Be sure to reference the techniques that will be used in the book. I.E straight dough method, muffin, creaming, etc.

Recipes need to be converted to the amount assigned using the Bakers' percentage before lecture. Reading the techniques discussed in the book will make applying them in lab much more effective. Watching YouTube videos on Canvas will help your day go more smoothly.

The recipes/Index card must be completed **before** you come to lab. The instructor will check them at the beginning of lab and return them to you. **5 Points will be deducted from your lab grade of 20 points for not having this ready.**

Lab clean up duty. Each student is required to clean and return all articles used in the lab to storage. Make sure your station is clean and in order. For every lab, each station will be assigned

a specific clean-up duty in addition to cleaning their station. A clean-up schedule will be posted. **NO ONE WILL LEAVE THE LAB UNTIL THE CLEAN UP OF THE INDIVIDUAL STATION AND SPECIFIC DUTY HAS BEEN COMPLETED. NO ONE IS TO LEAVE THE LAB UNTIL DISMISSED BY THE INSTRUCTOR.** Do Not change until you have been dismissed.

Mise en place.

Students will need to prepare items the day before lab occasionally. It is their responsibility to look over their recipes and assignments before the day of lab to know if they will be required to do this.

Decorum in Classroom and Lab.

Cell phones should be turned off, unless special exceptions are made with the instructor. They may be used to take pictures of your lab work as needed. Language and dress are expected to be clean and appropriate. Help each other to finish on time and during cleanup.

Beverages. You may bring non-alcoholic beverages to lab and lecture. They must be in closed, non-breakable re-usable containers. No disposable drink containers will be allowed.