

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

2813

Course Title

Baking Capstone

Catalog Description

The purpose of this course is designed to demonstrate all the skills learned throughout the Brightwater culinary program. This course will give students an understanding of how a successful food service establishment/bakery is run by further developing baking and pastry skills, sanitation, management and front of the house responsibilities. Students will be given hands on experience in the daily operations of a food service establishment, rotating through various positions and stations to provide an overview of all aspects of the food service industry. Throughout this course students will work as a team to create seasonal fare and incorporate concepts learned throughout the program including health, food/beverage cost, labor, local economies, the environment, conservation practices and waste management. Students will implement all aspects of a food service establishment including inventory, ordering, food presentation, service and critique their own work.

Prerequisites

Final semester of study or Program Approval

Credit Hours

3 credit hours

Contact hours

75 lab hours

Load hours

3.75 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Work as a team of food service professionals to conceive, plan, and produce a viable product for a commercial bakeshop
- Forecast, manage and accurately track food and labor costs
- Effectively hire, train and manage labor force
- Create and interpret operational budgets.

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Bread Dough
- Lamination
- Flour Characteristics
- Enriched Doughs
- Starch Properties
- Creams and Custards
- Short Doughs
- Quick Breads
- Biscuits, Scones, and Tarts
- Cakes
- Buttercream
- Cookies

Learning activities

- Daily lecture
- Class discussion
- Oral presentation
- Create and communicate a comprehensive business plan
- Analyze the effects of various costs on financial sustainability
- Communicate effectively the importance of Professionalism and practice behavior and appearance accordingly
- Effectively execute a retail event
- Critique events
- Participation in Brightwater / NWACC service learning activity

Assessments

- Quizzes/exams
- Assignment, projects or presentations
- Review of student uniform, attitudes, behavior

Grading Guidelines

Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

Revised

April 21, 2022