|  |  |
| --- | --- |
|  | High School Connections |
| College Now ● RTEC Expanded Options ● Pathways |
| Lane community College |
| 4000 East 30th Ave Eugene, OR 97405 |
| Phone: 541.463.5521 Fax: 541.463.4734 |

|  |  |  |
| --- | --- | --- |
| First Name | Last Name | Submission Date |
| First Name | Last Name | Submission Date |
| High School | Phone Number | Email |
| High School | Phone Number | Email |
| Address |
| Address |

# Culinary Arts and Hospitality Management classes that articulated will be evaluated on the following criteria:

**CA163A Beginning Baking and Pastry (3 Credits)**

* Professional Qualifications of the Instructor/Teacher
	+ Professional Certifications
	+ Education
* Class content to include:
	+ Subjects (i.e. Recipe Conversions, Cooking Fundamentals, and Safety/Sanitation)
	+ Class Syllabi, Content Materials List, and Grading Rubrics
	+ Total number of Hours in Lab/Lecture
* Facility
	+ Your facility must meet professional standards your students will see in the industry.

# Professional Qualifications of the Instructor/Teacher

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| --- |
|[ ]  Culinary Arts AAS or BA, BS, BFA |
| -and- |  |
|[ ]  5 years’ experience in food service or (ACF Certification at or above CCC) |
| -or- |  |
|[ ]  10 years’ experience and demonstrated culinary skills or (ACF Certification at or above CEC) |

# Documentation Checklist

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| --- |
| **Personal** |
|[ ]  Resume |
|[ ]  Transcripts |
|[ ]  Certifications |
| **Curriculum Materials** |
|[ ]  Syllabus |
|[ ]  Weekly Schedule (Include you Menus) |
|[ ]  Textbook List |

# Class content to include:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Course Competencies(CA163A):** |   | Lane CC |   | Your Class |
|   | Lecture | Lab |   | Lecture | Lab |
| Basic Baking |   |   |   |   |   |   |
| Define baking terms. |   | 1 | 6 |   |   |   |
| Identify equipment and utensils used in baking and discuss proper use and care. |   | 1 | 6 |   |   |   |
| Demonstrate proper selection of equipment and utensils for specific application. |   | 1 | 10 |   |   |   |
| Identify ingredients used in baking. |   | 1 | 10 |   |   |   |
| Demonstrate proper scaling and measurement techniques. |   | 1 | 5 |   |   |   |
| Apply basic math skill to recipe conversions. |   | 1 | 0 |   |   |   |
| Describe properties and list function of various ingredients. |   | 1 | 4 |   |   |   |
| Define and Describe the steps in the production of yeast-leavened breads. |   | 1 | 1.5 |   |   |   |
| Prepare a variety of yeast-leavened breads. |   | 0 | 6 |   |   |   |
| Evaluate the quality of yeast-leavened breads. |   | 0.5 | 3 |   |   |   |
| Define and Describe quick breads and the mixing methods utilized to produce them. |   | 1 | 1.5 |   |   |   |
| Prepare and Evaluate the quality of a variety of quick breads. |   | 0 | 6 |   |   |   |
| Define and describe the various types of pies and tarts and the mixing methods utilized to produce them. |   | 1 | 1.5 |   |   |   |
| Prepare a variety of pies and tarts. |   | 0 | 6 |   |   |   |
| Define and describe the variety of laminated doughs. |   | 1 | 1.5 |   |   |   |
| Explain the process of lamination as it applies to doughs. |   | 1 | 1.5 |   |   |   |
| Prepare a variety of laminated dough products. |   | 0 | 6 |   |   |   |
| Evaluate the quality of laminated dough products. |   | 1 | 1.5 |   |   |   |

# Facility Requirements (Each set is for a group of 4 students)

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| **Small Wares / Items** |
|[ ]  4 House Knifes (NSF Certified) |
|[ ]  4 Cutting Boards (NSF Certified) |
|[ ]  2 Sauce Pots (≥16 oz.) *\*Examples: All-Clad, Vollroth Brands* |
|[ ]  Dishes (Plates/Bowls/Utensils) |
|[ ]  Whisks (≥ 2 ea.) |
|[ ]  Stainless Steel Bowls (≥ 2 ea.) |
|[ ]  Pocket Thermometer (≥ 2 ea.) |
|[ ]  Stand Mixer w/ Grinder attachment (≥ 1 ea.) *\*Examples: Kitchen Aid* |
|[ ]  Digital Scale (≥ 1 ea.) |
| **Storage** |
|[ ]  Dried Herb Inventory (+ Rack) |
|[ ]  Self-Draining Storage for all Small Wares (6 inches from the ground) |
|[ ]  Self-Draining Storage for all food (Separate from Small Wares) (6 inches from the ground) |
| **Equipment** |
|[ ]  Refrigeration (approx. 5 cubic feet per group) |
|[ ]  Deep Fryer (1 Total) |
|[ ]  Convection Oven (1 Total) |
| **Stewarding / Sanitation** |
|[ ]  Dish machine (High or low temp) –or- 3 Compartment Sink |
|[ ]  Recycling + Composting |