



## **TQF. 3 Course Specifications**

**Course Code:** IRB3403

**Course Title:** Principles of Baking and Pastry Arts

**Credits:** 3(3-0-6)

**Semester /Academic Year:** 2/2015

**Students:** Restaurant Business

**Lecturer(s):** Ms. Nakaporn Ketgomut

International College, Suan Sunandha Rajabhat University

# Table of Contents

<b>Section</b>	<b>Contents</b>	<b>Pages</b>
Section 1	General Information	3
Section 2	Objectives and Purposes	3
Section 3	Course Structure	3
Section 4	Developing Student's Learning Outcomes	4
Section 5	Lesson Plan and Assessment	6
Section 6	Learning and Teaching Resources	10
Section 7	Course Evaluation and Improvement	11

## Section 1 General Information

**1. Code and Course Title:** IRB4410 Bakery Products Preparation

**2. Credits:** 3(3-0-6)

**3. Curriculum and Course Category:**

This course of Bachelor of Arts, International College, SSRU is categorized in *Specialized Areas Courses*.

**4. Lecturers:**

Ms. Nakaporn Ketgomut

Room Number: 305

E-mail: n.ketgomut@gmail.com

**5. Year/Semester:**

Semester 1/2560

**6. Prerequisite Course:**

None

**7. Co-requisite Course:**

None

**8. Learning Location:**

International College, Rajabhat Suansunandha University, Nakornpatom

**9. Last Date for Preparing and Revising this Course:**

22 Dec 2015.

## **Section 2 Objectives and Purposes**

### **1. Course Objectives**

At the end of this course, the student will be able to perform in the following areas of performance:

- (1) Students have complete knowledge and foundation understanding of Principles of Baking and Pastry Arts in basic terms.
- (2) Have skill and knowledge in basic baking, baking type and bakery ingredient.
- (3) Understanding important attribute of staple, shopping, materials quality evaluation and materials selection.
- (4) Understanding of all baking methods and theory in regards to how food reacts under certain situations and the various common combinations that produce great results, such as thickening, coagulation, proteins, and starches
- (5) Have skill and knowledge in ingredient preparation in each type of baking appropriately.
- (6) Have skill and knowledge in equipment application of baking appropriately.
- (7) Apply knowledge of baking adjust quality of bakery and improve skill for their future career.

### **2. Purposes for Developing/Revising Course (content/learning process/assessment/etc.)**

To provide student with knowledge and skill in the factor effecting production of materials and equipment, which prepares student to be skilled in classification of products to prepare for buying and storing properly. These baking lessons are designed to give student the best knowledge and skill for apply in a career as professionally

## **Section 3 Course Structure**

### **1. Course Outline**

The art and craft of baking, baking ingredients and equipment, scaling recipes, practicing fundamental techniques of mixing, meringue, lamination, cooked and uncooked custards and fillings. Prepare and select commodities in flour, milk, butter, sugar, fruit, and cream, flavoring agents according to standard recipe, business types and styles, use appropriate equipment for bake bakery products, prepare variety of fillings, icing, coating for decorations, store bakery products in correct condition.

**2. Time Length per Semester (Lecture – hours / Practice – hours / Self Study – hours)**

<b>Lecture</b>	<b>Practice/ Field Work/Internship</b>	<b>Self Study</b>	<b>Remedial Class</b>
42 hours	42 hours	0	3+ (if any)

**3. Time Length per Week for Individual Academic Consulting and Guidance**

1 hour / week

**Section 4 Developing Student's Learning Outcomes**

<b>Learning Standards/Outcomes</b>	<b>Learning Activities</b>	<b>Learning Assessment</b>
<p><b>1. Ethics and Morals</b></p> <p>(1) Be able to deliver or to complete a required task at or the appointed time.</p> <p>(2) Be able to do the right thing according to the values, beliefs and principles they claim to hold.</p> <p>(3) Develop themselves continuously and can adapt to the everyday life.</p>	<p>1. Individual assignment</p> <p>2. Self-study</p> <p>4. Work in group and discussion when practical</p>	<p>1. Class attendance</p> <p>2. Assignment paper works</p> <p>3. Report of inspection</p> <p>4. Grooming and punctuality</p>
<p><b>2. Knowledge</b></p> <p>(1) Are competent in the fields of both theoretical and practical. Including an understanding of science can bring to integrate knowledge together, including liberal arts, science management cuisine. Product development, etc.</p>	<p>1. Lecture with teaching methods and product demonstration.</p> <p>2. Use media to see the example of all issues study</p> <p>3. Group discussion</p>	<p>1. Midterm examination</p> <p>2. Final examination</p> <p>3. Individual and group paper report</p>

<b>Learning Standards/Outcomes</b>	<b>Learning Activities</b>	<b>Learning Assessment</b>
<p>(2) Be able to have Skills and expertise in use of materials and tools in laboratory dishes correctly and safely.</p> <p>(3) Be able to use learned knowledge to improve and develop food products. And fix the problem during the course properly.</p>		
<p><b>3. Cognitive Skills</b></p> <p>(1) The ability to develop new knowledge resulting from learning survey research and experimental.</p> <p>(2) Use the knowledge, skills and expertise on a variety of professional and technical cooking.</p> <p>(3) The ability to solve problems from case studies.</p>	<p>1. Group discussion</p> <p>2. Lecture in class</p> <p>3. Class activities and practical issues</p>	<p>1. Paper work assignment</p> <p>2. Midterm and Final examination</p>
<p><b>4. Interpersonal Skills and Responsibilities</b></p> <p>(1) Be able to communicate in English.</p> <p>(2) work with others effectively</p> <p>(3) To learn and develop themselves regularly. And continuous professional in career.</p>	<p>1. Group work when inspection to do the presentation</p> <p>2. Group and individual paper work</p>	<p>1. Practice in group</p> <p>2. Paper works</p>
<p><b>5. Numerical Analysis, Communication and Information Technology Skills</b></p> <p>(1) Be able to use basic ICT skills and apply them to daily.</p> <p>(2) Be able to use IT to search for new knowledge and apply numerical analysis in</p>	<p>1. Assignment both group and individual paper work</p> <p>2. Use skill of technology system and</p>	<p>1. Presentations</p> <p>2. Paper works</p>

<b>Learning Standards/Outcomes</b>	<b>Learning Activities</b>	<b>Learning Assessment</b>
communication with emphasis on practical and real life experiences.	analyze the data for presentation and paper work	

## Section 5 Lesson Plan and Assessment

### 1. Lesson Plan

<b>Week</b>	<b>Topic/Outline</b>	<b>Hours</b>	<b>Learning Activities and Medias</b>	<b>Lecturer(s)</b>
1	<b>Unit 1</b> Introduction bakery <ul style="list-style-type: none"> <li>• Course introduction</li> <li>• Kind of bakery Cake, cupcake Pies, Tarts Yeast Bread, Quick Bread</li> </ul>	3	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Ask and answer</li> <li>• Media</li> <li>• Pretest</li> <li>• Document</li> </ul>	Aj. Nakaporn
2	<b>Unit 2</b> knowledge in baking <ul style="list-style-type: none"> <li>• Cake product</li> <li>• Cupcake, Muffins, Cheesecake</li> <li>• Mixing Methods</li> </ul>	3	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Group Discussion</li> <li>• Media</li> <li>• Ask and answer</li> </ul>	Aj. Nakaporn

<b>Week</b>	<b>Topic/Outline</b>	<b>Hours</b>	<b>Learning Activities and Medias</b>	<b>Lecturer(s)</b>
3	<b>Cake Laboratory</b> <ul style="list-style-type: none"> <li>• The mixing Method and Practice</li> <li>• Cup cake</li> <li>• Cake</li> <li>• Muffins</li> </ul>	3	<ul style="list-style-type: none"> <li>• Documents</li> <li>• Self-study for assignment</li> <li>• Group Discussion</li> <li>• Practice</li> </ul>	Aj. Nakaporn
4	<b>Cake Laboratory</b> <ul style="list-style-type: none"> <li>• Cheesecake</li> <li>• Japanese Cheesecake</li> <li>• New yoke Cheesecake</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Self – study</li> <li>• Practice</li> </ul>	Aj. Nakaporn
5	<b>Unit 3 Pies and Tarts</b> <ul style="list-style-type: none"> <li>• Pies</li> <li>• Tarts</li> <li>• Fruit Desserts</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Self – study</li> <li>• Media</li> <li>• Ask and answer</li> </ul>	Aj. Nakaporn
6	<b>Pies and Tarts Laboratory</b> <ul style="list-style-type: none"> <li>• Pie and Tarts dough</li> <li>• Sweet and savory dough</li> <li>• Basic recipes &amp; techniques</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Self – study</li> <li>• Practice</li> </ul>	Aj. Nakaporn
7	<b>Pies, Tarts Choux cream Laboratory</b> <ul style="list-style-type: none"> <li>• Pies, tarts and choux cream decorations</li> <li>• filling</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Self – study</li> <li>• Practice</li> </ul>	Aj. Nakaporn
8	..... <b>Midterm examination</b> .....			



<b>Week</b>	<b>Topic/Outline</b>	<b>Hours</b>	<b>Learning Activities and Medias</b>	<b>Lecturer(s)</b>
9	<b>Sweet dessert Laboratory</b> <ul style="list-style-type: none"> <li>• Custard</li> <li>• Scone</li> <li>• High tea</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Self – study</li> <li>• Practice</li> </ul>	Aj. Nakaporn
10	<b>Unit 4 Bread</b> <ul style="list-style-type: none"> <li>• Basics and techniques</li> <li>• Starters</li> <li>• Yeasted bread</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Practice</li> </ul>	Aj. Nakaporn
11	<b>Bread Laboratory</b> <ul style="list-style-type: none"> <li>• Pizza dough</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Practice</li> </ul>	Aj. Nakaporn
12	<b>Bread Laboratory</b> <ul style="list-style-type: none"> <li>• Sweet dough</li> <li>• filling</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Self – study</li> <li>• Practice</li> </ul>	Aj. Nakaporn
13	<b>Cake decoration By guest speaker</b> <ul style="list-style-type: none"> <li>• Cream cake</li> <li>• Jam cake</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Practice</li> </ul>	Aj. Nakaporn and guest speaker
14	<b>Special Discussion Class By guest speaker</b> <ul style="list-style-type: none"> <li>• Coffee house and bakery business</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> <li>• Media</li> </ul>	Aj. Nakaporn and guest speaker
15	<b>Course review and Practical Testing in Baking</b> <ul style="list-style-type: none"> <li>• Course summary</li> </ul>	3	<ul style="list-style-type: none"> <li>• Group Discussion</li> </ul>	Aj. Nakaporn
16	..... <b>Final examination</b> .....			
<b>Total of Hours</b>		48		Aj. Nakaporn

## 2. Learning Assessment Plan

	Learning Outcome	Assessment Activities	Time Schedule (Week)	Proportion for Assessment (%)
1	<b>Ethics and Morals</b>  (1) Be able to deliver or to complete a required task at or the appointed time.  (2) Be able to do the right thing according to the values, beliefs and principles they claim to hold.  (3) Be able to make decisions in airline business according to moral concepts and judgments.	<ul style="list-style-type: none"> <li>• Class attendance checklist</li> <li>• Individual portfolio</li> </ul>	Throughout semester	10%
2	<b>Knowledge</b>  (1) Be able to identify the transport business services & activities and describe important case studies.  (2) Be able to provide an analysis and provide the solution to real world problems.  (3) Be able to use the airline business knowledge integrated with other disciplines.	<ul style="list-style-type: none"> <li>• Midterm and final examination</li> </ul>	8&16	20%&30%
3	<b>Cognitive Skills</b>  (1) The ability to gather and summarize information, and conduct project.  (2) Self-study and sharing information to the class.  (3) The ability to solve problems from case studies.	<ul style="list-style-type: none"> <li>• Individual assignment and paper works/self-study</li> </ul>	throughout semester	30% (15%+15%)

	<b>Learning Outcome</b>	<b>Assessment Activities</b>	<b>Time Schedule (Week)</b>	<b>Proportion for Assessment (%)</b>
4	<b>Interpersonal Skills and Responsibilities</b>  (1) Be able to communicate in English.  (2) Be able to use English to solve Airline business problem.  (3) Initiate some new type of air transport business ideas and have leadership.	<ul style="list-style-type: none"> <li>Group work or individual assignment</li> </ul>	Throughout semester	5%
5	<b>Numerical Analysis, Communication and Information Technology Skills</b>  (1) Be able to use basic ICT skills and apply them to daily.  (2) Be able to use IT to search for new knowledge and apply numerical analysis in communication with emphasis on practical and real life experiences.	<ul style="list-style-type: none"> <li>Group or individual assignment</li> </ul>	Throughout semester	5%

## Section 6 Learning and Teaching Resources

### 1. Textbook and Main Documents

**Allam, Paul. McGuinness, David.** (2009) *Bourke Street Bakery: Baking. China.*

**Amendola, J., Rees, N.** (2003) *Understanding Baking: The Art and the Science of Baking.* New Jersey: John Wiley & Sons

**Figoni, P.** (2008) *How Baking Works: Exploring the Fundamentals of Baking Science* 2nd Edition. New Jersey: John Wiley & Sons

**Reinhart, P.** (2009) *Artisan Breads Everyday: Fast and Easy Recipes for World-Class Breads.* Berkeley, California: Ten Speed Press

**Rinsky, G., Rinsky, L. H.** (2008) *The Pastry Chef's Companion: a Comprehensive Resource Guide for the Baking and Pastry Professional.* New Jersey: John Wiley & Sons

## **2. Important Documents for Extra Study**

- Baking and bakery documents

## **3. Suggestion Information (Printing Materials/Website/CD/Others)**

ทัศนีย์ ไรจน์ไพฑูรย์. เอกสารประกอบการสอนวิชาขนมอบ (โรเนียว). กรุงเทพฯ: ภาควิชา  
คหกรรมศาสตร์ คณะเกษตร มหาวิทยาลัยเกษตรศาสตร์, มปท.

# **Section 7 Course Evaluation and Revising**

## **1. Strategies for Course Evaluation by Students**

Using survey questions to collect information from the student's opinions to improve the course and enhance the curriculum. Examples of questions:

- 1) Content objectives were made clear to the students.
- 2) The content was organized around the objectives.
- 3) Content was sufficiently integrated.
- 4) Content was sufficiently integrated with the rest of the first year curriculum.
- 5) The instructional materials used were sufficiently.
- 6) The learning methods appropriate assessed the student's understanding of the content.
- 7) Overall, students are satisfied with the quality of this course.

## **2. Strategies for Course Evaluation by Lecturer**

2.1 Lecturers team observes the class and discusses the results as follow:

- 1) The lecturer is well prepared for class sessions.
- 2) The lecturer answers questions carefully and completely.
- 3) The lecturer uses examples to make the materials easy to understand.
- 4) The lecturer stimulated interest in the course.
- 5) The lecturer made the course material interesting.

- 6) The lecturer is knowledgeable about the topics presented in this course.
  - 7) The lecturer treats students respectfully.
  - 8) The lecturer is fair in dealing with students.
  - 9) The lecturer makes students feel comfortable about asking question.
  - 10) Course assignments are interesting and stimulating.
  - 11) The lecturer's use of technology enhanced learning in the classroom.
- 2.2 The director/ head of program construct assessment items to evaluate four dimensions of lecturer's competencies: teaching skills, organization and presentation of materials, management of the learning environment, and teaching attitudes.

### **3. Teaching Revision**

Lecturer revises teaching /learning process based on the results from the student's survey question, the lecturer's observation, and classroom research.

### **4. Feedback for Achievement Standards**

International College Administrator committee monitor to assessment process and grading.

### **5. Methodology and Planning for Course Review and Improvement**

- 1) Revise and develop course structure and process every three years.
  - 2) Assign different lecturers teach this course to enhance student's performance.
-