

NASSAU BOCES - ADULT EVENING PROGRAM
Joseph M. Barry Career & Technical Education Center
1196 Prospect Ave.
Westbury, NY 11590

COURSE OUTLINE

Course Name: Culinary Baking
Weeks: 5
Sessions: 10
Hours: 30
Days/Time: Tuesday/Wednesday, 7-10 pm
Instructor: Michael DeLillo and Paul Magro
Required Textbook: None
Prerequisites: None
Adult evening Office: (516) 622-6950

Course Overview:

In this basic course, students will develop a basic understanding of baking procedures and the proper use of utensils and equipment. Some of the topics to be covered are; safety; sanitation; weights and measures; the chemistry of baking (how it relates to products); yeast breads; quick breads; cookies; cakes and pies.

Culinary Arts Certificate Requirement:

Commercial Culinary Techniques: (additional course) 36 hours
Culinary Baking: 30 hours

Course Topics

Week 1 Safety and Sanitation
Quick Breads

Week 2 Pie Dough
Biscuits
Bread Sticks
Soft Rolls

Week 3 Cake and Icing
White/Chocolate
Butter Cream/ Boiled Frosting

Week 4 Muffins
Scones
Éclairs/Cream Puffs

Week 5 Yeast Dough Production