

BAK 215 : LAMINATED DOUGH AND VIENNOISERIE

Transcript title

Laminated Dough Viennoiserie

Credits

4

Grade mode

Standard letter grades

Contact hours total

80

Other hours

80

Prerequisites

BAK 140 or CUL 140.

Description

Learn the basic principles of laminated dough and the art of viennoiserie. Prepare European and American enriched yeasted doughs including classic and contemporary varieties of brioche, croissants, Danish, yeasted coffee cakes, doughnuts and sweet rolls. Learn ingredient selection, product identification, retail merchandising, formulation, shaping, proofing, and baking quality laminated products.

Learning outcomes

1. Identify and define European and American laminated rich, yeasted raised doughs and pastry.
2. Demonstrate consistent and proper technique while creating a variety of European and American laminated rich yeasted raised doughs and pastry.
3. Identify and apply ingredient ratios to laminated dough.
4. Select and prepare proper garnishes and fillings for a variety of rich yeasted raised doughs.
5. Apply creative techniques to a variety of rich yeasted raised doughs.
6. Understand and apply efficient production techniques for a profit centered business.

Content outline

Mixing, baking, shaping

Ingredient properties

Rich doughs: Cinnamon Rolls / Sticky Buns / Muffins

Rich doughs: Brioche / Coffee Cakes

Fried breakfast pastries: Cake Doughnuts

Fried breakfast pastries: Yeasted Doughnuts

Laminated dough: Puff Pastry – Sweet and Savory

Laminated dough: Inverse Puff Pastry

Laminated dough: Croissants

Laminated dough: Danish

Required materials

Requires textbook and baking and pastry tool kit available at the COCC Bookstore.

Grading methods

Grades will be determined by daily competency based applied learning activities, midterm, and final exams.