

KINGSBOROUGH COMMUNITY COLLEGE
The City University of New York

CURRICULUM TRANSMITTAL COVER PAGE

Department: _____ Date: _____

Title Of Course/Degree/Concentration/Certificate: _____

Change(s) Initiated: (Please check)

- | | |
|--|---|
| ☐ Closing of Degree | ☐ Change in Degree or Certificate |
| ☐ Closing of Certificate | ☐ Change in Degree: Adding Concentration |
| ☐ New Certificate Proposal | ☐ Change in Degree: Deleting Concentration |
| ☐ New Degree Proposal | ☐ Change in Prerequisite, Corequisite, and/or Pre/Co-requisite |
| ☐ New Course | ☐ Change in Course Designation |
| ☐ New 82 Course (Pilot Course) | ☐ Change in Course Description |
| ☐ Deletion of Course(s) | ☐ Change in Course Title, Number, Credits and/or Hours |
| | ☐ Change in Academic Policy |
| | ☐ Pathways Submission: |
| | ☐ Life and Physical Science |
| | ☐ Math and Quantitative Reasoning |
| | ☐ A. World Cultures and Global Issues |
| | ☐ B. U.S. Experience in its Diversity |
| | ☐ C. Creative Expression |
| | ☐ D. Individual and Society |
| | ☐ E. Scientific World |
| ☐ Change in Program Learning Outcomes | |
| ☐ Other (please describe): _____ | |

PLEASE ATTACH MATERIAL TO ILLUSTRATE AND EXPLAIN ALL CHANGES

DEPARTMENTAL ACTION

Action by Department and/or Departmental Committee, if required:

Date Approved: _____ Signature, Committee Chairperson: _____

If submitted Curriculum Action affects another Department, signature of the affected Department(s) is required:

Date Approved: 3 Sep 25 Signature, Department Chairperson: M. D'Alessandro, Ph.D.

Date Approved: _____ Signature, Department Chairperson: _____

I have reviewed the attached material/proposal

Signature, Department Chairperson: M. D'Alessandro, Ph.D.



New Course Proposal Form

1. Complete the requested course information in the table below. Indicate “**NONE**” where applicable.

*For Assignment of New Course Number, contact **Academic Scheduling**.

Department:	Tourism and Hospitality- Culinary Arts Program
Course Designation/Prefix:	CA
*Course Number:	1700
Course Title:	Baking III: Advanced Skills
Course Description: (Description should include language similar to Course Learning Outcomes)	This course elevates and challenges students’ pastry skills through an exploration of advanced and modern pastry techniques and global influences shaping the pastry industry. Students will also explore baking for special diets, frozen desserts, contemporary cakes, modern tarts and savory baking. Students will also produce petit gateaux and petit-fours focusing on structure, ingredients and visual presentation. Emphasis is placed on professional production standards, flavor balance, artistic expression, finishing techniques and sustainable baking practices.
Prerequisite(s):	CA 1100 and CA1200
Corequisite(s):	None
Pre-/Co-requisite(s):	None
Indicate if: - Open ONLY to Select Student Population(s) OR - Specific Student Population(s) are RESTRICTED from enrollment in the course Specify Population	N/A
Frequency course is to be offered (Select All that Apply)	☒ Fall ☐ Winter ☒ Spring ☐ Summer
Suggested Class Limit:	18
Indicate if a special space, such as a lab, and/or special equipment will be required:	Culinary Arts lab course- meets in a kitchen lab
Faculty Information:	
Are there currently faculty within the Department available to teach this course?	☒ Yes* ☐ No*

Does this course require the faculty member to have a specific credential?	☐ Yes*
*If yes, please provide a Staffing Plan (see #13)	
Does this course provide an imbedded Microcredential or Industry Certification?	☐ Yes ☒ No
If yes, please include relevant information	

2. Credits and Hours based on MSCHE Guidelines for *College Credits Assigned for Instructional Hours* -*Hours are based on hours per week in a typical 12-week semester (Please check **ONE** box based on credits):

1-credit:	☐ 1 hour lecture ☐ 2 hours lab/field/gym
2-credits:	☐ 2 hours lecture ☐ 1 hour lecture, 2 hours lab/field ☐ 4 hours lab/field
3-credits:	☐ 3 hours lecture ☐ 2 hours lecture, 2 hours lab/field ☒ 1 hour lecture, 4 hours lab/field ☐ 6 hours lab/field
4-credits:	☐ 4 hours lecture ☐ 3 hours lecture, 2 hours lab/field ☐ 2 hours lecture, 4 hours lab/field ☐ 1 hour lecture, 6 hours lab/field ☐ 8 hours lab/field
More than 4-credits: ☐ Number of credits: ____ (explain mix lecture/lab below) ____ Lecture ____ Lab Explanation: _____	

3. **Where** does this course fit? Select from the following:

☒ Degree Program(s)/Certificate(s)*	List Degree Program(s)/Certificate(s): 1. Culinary Arts, AAS- Baking & Pastry Concentration
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☐ General Education/Pathways	Select ONE of the following: ☐ Life and Physical Science (LPS) ☐ Math and Quantitative Reasoning (MQR) ☐ World Cultures and Global Issues (Group A) ☐ U.S. Experience in its Diversity (Group B) ☐ Creative Expression (Group C) ☐ Individual and Society (Group D) ☐ Scientific World (Group E)
☐ 82XX Pilot/Experimental Course	If proposed as a “real” course, where will this course fit? Select from the following: List Degree Program(s)/Certificate(s): 1. 2. Select ONE of the following: ☐ Life and Physical Science (LPS) ☐ Math and Quantitative Reasoning (MQR) ☐ World Cultures and Global Issues (Group A) ☐ U.S. Experience in its Diversity (Group B) ☐ Creative Expression (Group C) ☐ Individual and Society (Group D) ☐ Scientific World (Group E)

***If Degree Program/Certificate is Selected:**

- Include an updated **Curricular** Map (Program Learning Outcomes) for each Degree Program/Certificate listed above.
- Include an updated Degree Map (semester-by-semester course sequence) for each Degree Program/Certificate listed above. For Degree Map template, contact Amanda Kalin, ext. 4611, Amanda.Kalin@kbcc.cuny.edu

The Following NYSED Guidelines must be adhered to for **ALL** Degree Programs:

45 credits of Liberal Arts (General Education) course work for an Associate of Arts Degree (AA)
 30 credits of Liberal Arts (General Education) course work for an Associate of Science Degree (AS)
 20 credits of Liberal Arts (General Education) course work for an Applied Associate of Science (AAS)

Additional Separate Submissions Required:

1. Curriculum Transmittal Cover Page indicating a “Change in Degree or Certificate”
2. Memo with rationale for inclusion of the course within the curriculum
3. “Current” Degree with all proposed deletions (strikeouts) and additions (bolded) clearly indicated
4. “Proposed” Degree, which displays the degree as it will appear in the *College Catalog*

For a copy of the most up-to-date Degree/Certificate requirements contact Amanda Kalin, ext. 4611,
Amanda.Kalin@kbcc.cuny.edu

If General Education/Pathways is Selected:

- [Please refer to NYSED Guidelines for courses that are considered Liberal Arts \(General Education\).](#)
- Pilot/Experimental/82XX courses CANNOT be submitted for Pathways until they are submitted as a “real” course.

Additional Separate Submissions Required:

1. Curriculum Transmittal Cover Page indicating BOTH “New Course” and “Pathways”
 2. CUNY Common Core Pathways Submission Form
4. **List the Course Learning Outcomes:** – Course Learning Outcomes are measurable/demonstrable, containing “**action verbs**” (Blooms Taxonomy). If proposed to PATHWAYS, the Course Learning Outcomes should *significantly* align with the Pathways Learning Outcomes (refer to the Pathways Common Core Submission Form for Pathways Learning Outcomes). If proposed for a Degree program, the course should align with the Program Learning Outcomes (PLOs). **REMINDER** – Course Learning Outcomes are consistent for **ALL** sections of the same course and **MUST** be included on the syllabus.

Course Learning Outcomes
1. Define and modify key ingredients and substitution used in special diet baking.
2. Describe modern pastry techniques and identify how they can be used to improve desserts and pastries.
3. Explain the differences between various frozen dessert types.
4. Apply baking principles to produce balanced, flavorful savory pastry items.
5. Assemble and finish multi-component cakes, petit-fours, modern tarts and gateaux that emphasize balance and craftsmanship.
6. Analyze the cultural significance, ingredients and preparation techniques of global pastries.
7. Identify key terms and practices related to sustainable baking.
8. Exhibit increased speed, accuracy, and confidence in production, aligning with industry standards.
9. Apply proper mise en place, workstation organization, and professional kitchen conduct.
10. Evaluate finished products for quality, taste, and presentation
11. Maintain safe and sanitary food production practices in a professional baking environment.

5. **Assessment of Course Learning Outcomes:** The Course Learning Outcomes are measurable/demonstrable through the below listed sample assignments/activities. Include percentage breakdown for grading.
REMINDER - Assessment of Course Learning Outcomes are based on a **Common Syllabus** – to allow for any qualified instructor to teach the course.

Course Learning Outcome	Percentage of Grade	Measurement of Learning Outcome (Artifact/Assignment/Activity)
1. Lab Participation and Performance	40%	Lab assignments and activities
2. Homework Assignments	20%	Assignments
3. Quizzes	15%	Test

Revised/July.2025/AK

4. Final Written Exam	10%	Test
5. Final Practical Exam	15%	Test

6. **Who** is expected to enroll in this course? Please provide details for the student population(s), degree program(s)/certificate(s), and applicable concentration(s), this course is expected to address.

Culinary Arts majors with a concentration in Baking & Pastry are expected to enroll in the course. The course will be included as a major requirement in the curriculum.

7. Explain **why** this course is a necessary addition to the curriculum. **REMINDER** – Explain the course's role within the selected Pathways Group or Degree program – How does this course meet the Program Learning Outcomes (PLOs)? Was the course a recommendation from a recent Academic Program Review (APR), Advisory Board, Accrediting Body, etc.? How might this course help students upon transfer to a baccalaureate program or transition into a career/workforce after KCC?

Advanced, modern, and global baking and pastry techniques and skills, including special diets, frozen desserts, contemporary cakes, modern tarts and savory baking are essential factors in gaining employment and being successful within the culinary arts field and industry. The course provides a chance for students to receive hands-on, practical experience to develop their baking skills. The ability to develop advanced baking skills can give students a competitive advantage within the industry. In addition, the course can be transferred to a four-year college. The course learning outcomes apply to the program's learning outcomes. This course was discussed with members of the Culinary Arts Advisory Board to ensure alignment with industry need and direction.

8. **Transfer** – Provide a general explanation of the transferability of this course. Address all of the following in your explanation:
- Will this course meet a specific **degree requirement** in the equivalent baccalaureate program? Include the institution, degree program, and course equivalency.
 - Will this course serve as the equivalent of a freshman/sophomore course (100/200 level)?
 - Do we currently have an Articulation Agreement established (see current [Articulation Agreements](#)) with the transfer institution for the equivalent degree program? If you have a tentative Articulation Agreement/Communication with Chair at the transfer institution, please include.

Yes, this course can translate into various Culinary Arts and Tourism and Hospitality courses offered at four-year colleges, including City Tech (BTECH in Hospitality Management) and LIU Brooklyn (BS in Culinary Arts). Currently we are working with City Tech on an updated articulation agreement for the current curriculum where all 60 credits from KCC will transfer to City Tech.

Additionally, discussions have been had with City Tech about our new curriculum redesign and both institutions are confident that all that will be necessary is a simple revision to the articulation agreement to accommodate this course.

The creation of this course and the content within is supported by the feedback provided by Advisory Board members and industry partners. A questionnaire was completed by Advisory Board members as well as

industry partner internship sites; data showed industry chefs see the skills being taught within this course as necessary and desirable for entry level cooks.

9. Will adding the course potentially **conflict** with other courses – in content or subject matter – offered in either your Department or in *another* Department? If it will, please explain **how** and indicate **why** the course is still necessary.

No, it will not.

10. Proposed textbook(s) and/or other required instructional material(s), including open educational resources (OER)– Please include any supplemental/recommended materials/texts to allow for **any** qualified instructor to teach the course:

Required: The Advanced Art of Baking and Pastry, 2nd Edition, Chlebana., R. Andrew, Wiley. 2025.

Supplemental Text: Professional Baking, 8th Edition. Wayne Gisslen. Wiley, 2021. This is used in CA1100 & CA1200 pre-requisite courses.

11. **Attach a Common Syllabus** that includes the Topical Course Outline for the 12-week semester. This should be **specific** and **explicit** regarding the topics covered and should contain the detailed sample assignments/activities being used to measure the Course Learning Outcomes. **REMINDER** – be mindful to focus on the Course Learning Outcomes, Course Content, and Assessment.

12. Selected Bibliography and Source materials:

The Advanced Art of Baking and Pastry, 2nd Edition, Chlebana., R. Andrew, Wiley. 2025. Publisher link:
<https://www.wiley.com/en-us/The+Advanced+Art+of+Baking+and+Pastry%2C+2nd+Edition-p-9781394254767>

13. **Staffing Plan** – please provide a staffing plan if there are currently **no faculty** within the Department available to teach this course or who do not have the required credential to teach this course.

N/A

 — ★ DREAMS BEGIN HERE ★ —	CA 1700 Baking III: Advanced Skills Class #/Section/Term Course Syllabus
Culinary Arts, Department of Tourism & Hospitality Kingsborough Community College, City University of New York	

COURSE INFORMATION:

Course Meets:

Instructor:

Email:

Office Hours:

OFFICIAL COURSE DESCRIPTION:Office Hours:

OFFICIAL COURSE DESCRIPTION:

This course elevates and challenges students' pastry skills through an exploration of advanced and modern pastry techniques and global influences shaping the pastry industry. Students will also explore baking for special diets, frozen desserts, contemporary cakes, modern tarts and savory baking. Students will also produce petit gateaux and petit-fours focusing on structure, ingredients and visual presentation. Emphasis is placed on professional production standards, flavor balance, artistic expression, finishing techniques and sustainable baking practices.

Prerequisites: CA 1100 and CA 1200

LEARNING OBJECTIVES:

Upon completion of this course, students should be able to do the following:

- Define and modify key ingredients and substitution used in special diet baking.
- Describe modern pastry techniques and identify how they can be used to improve desserts and pastries.
- Explain the differences between various frozen dessert types.
- Apply baking principles to produce balanced, flavorful savory pastry items.
- Assemble and finish multi-component cakes, petit-fours, modern tarts and gateaux that emphasize balance and craftsmanship.
- Analyze the cultural significance, ingredients and preparation techniques of global pastries.
- Identify key terms and practices related to sustainable baking.
- Exhibit increased speed, accuracy, and confidence in production, aligning with industry standards.
- Apply proper mise en place, workstation organization, and professional kitchen conduct.
- Evaluate finished products for quality, taste, and presentation.
- Maintain safe and sanitary food production practices in a professional baking environment.

REQUIRED TEXTBOOK:

The Advanced Art of Baking and Pastry, 2nd Edition, Chlebana., R. Andrew, Wiley. 2025. E-Book

ISBN: 978-1-394-25477-4; Print Book ISBN: 978-1-394-25476-7

Note: You MUST buy/rent the textbook, it will be used throughout the course.

Bookstore Link:

Publisher Link: [The Advanced Art of Baking and Pastry, 2nd Edition](#)

REFERENCE TEXTBOOK:

Professional Baking, 8th Edition. Wayne Gisslen. Wiley, 2021. Used in CA1100 & CA1200.

Supplemental course materials that are required will be provided and uploaded via Brightspace.

COURSE GRADING

Grading

In culinary and baking classes at KCC, we use a competency-based approach to grading. In addition to demonstrating knowledge and understanding of the baking arts, you must be able to demonstrate the skills required in all lab preparations. While you are not expected to perform a task perfectly the first time, you will be required to execute all baking methods and techniques required in the course.

Letter Grade Scale:

A+	97-100	C+	77-79
A	93-96	C	73-76
A-	92-90	C-	70-72
B+	87-89	D+	67-69
B	83-86	D	60-66
B-	80-82	F	0-59

Grading Breakdown:

40%	Participation, Recipe Cards, Performance, Full Uniform, Timely Arrival, Clean-Up
20%	Homework Assignments
15%	Quizzes
15%	Final Practical
10%	Written Final

This is college and a professional environment. Treat everything you do in this class and on this campus as your job. You are here to learn not only academic material, but also to learn professionalism and to prepare yourselves to be successfully employed once you graduate. I run my classes accordingly. I am not only here to teach you, but I am also here to be a professional resource, take advantage of that!

ASSIGNMENT POLICY

As a rule, I do not accept late work under any circumstances. Treat this course as if it was your job. Communicate with me, and I will communicate with you. I do understand that the world (especially now) is an unpredictable place and things happen, if you have extenuating circumstances, let me know and I will do my best to work with you. **This policy applies to homework, quizzes, projects, and/or exams.**

GRADING BREAKDOWN

Participation, Preparedness, Recipe Cards, Timely Arrival, In Full Uniform (40%)

Students will be evaluated/graded on: readiness, engaging in lecture, professionalism, sanitation, teamwork, communication skills, quality of production, understanding of techniques, production analysis, and actively engaging in clean-up.

You will be responsible to prepare properly scaled recipe cards for every recipe before every class, this will help prepare you for daily production. Your recipe cards will be checked at the beginning of class and their completion will be graded daily. You may not use your textbook or an e-version of the book to view recipes during daily production. Your recipe cards are worth 20% of your daily participation grade.

Attendance in hands-on/theoretical cooking classes is critical to your success. There is no way to "make up" a class. Because your daily grade is determined by your work in the kitchen, absences will negatively impact your grade. Being on time means being at your workstation and in FULL uniform when class begins. Being more than 30 minutes late will result in a ZERO for participation for the day.

If you are not in proper uniform, you will only be allowed to observe and may not actively participate in daily recipe production & service.

Lateness

Lateness will not be tolerated! As in any professional environment you are expected to arrive in the kitchen on time, in uniform and ready to learn. Lateness is disruptive to me and your classmates, plus you are losing valuable hands-on learning time. EVERY class will begin promptly at 9:10am unless you are instructed otherwise.

- Any student who arrives 1-10 minutes late will lose 10% of their performance grade for that day.
- Any student who arrives 11-20 minutes late will lose 25% of their performance grade for that day.
- Any student who arrives 21-30 minutes late will lose 50% of their performance grade for that day and may only observe class for that day and may not participate in the hands-on portion of class.
- Any student who arrives 30+ minutes late will lose 100% of their performance grade for that day and may only observe class for that day and may not participate in the hands-on portion of class.

Homework Assignments (20%)

You will be responsible for completing homework assignments before each class. Each assignment will include detailed descriptions to complete it, and it will assist you in developing connections between class material, lectures, and lab production. Your weekly homework assignments are due daily in the evenings BEFORE class by 11:59pm and are to be submitted digitally in MS Word or PDF format via Brightspace.

Homework assignments can be found in the appropriate daily folder in Brightspace. In order to receive credit, the completed assignments must be uploaded to the correct assignment in the appropriate daily folder. No late work will be accepted. Homework assignments are based upon the lecture(s) and materials covered in class. The correct answers will be reviewed after the due date.

You are expected to use the assigned textbook to find your answers NOT the Internet!

Quizzes (15%)

Quizzes may be announced or unannounced. They will be given during in-person meetings. All quizzes are timed, so use your time wisely. You will receive specific instructions before each quiz begins, please follow those instructions closely. No make-ups will be given, if you miss the quiz, you will receive a score of 0. Each quiz is cumulative of the preceding lectures, so the best way to prepare is to study the lectures, do your readings, and take detailed notes during lecture.

Final Practical Exam (15%)

Students will research, develop, conceptualize and execute a pastry or dessert item that reflects modern trends, cultural diversity, dietary awareness and /or sustainable practices. You will be graded based on your execution and presentation.

Final Written Exam (10%)

To be held on _____. The final exam in this course is written, cumulative, and covers all content from the course.

KINGSBOROUGH COMMUNITY COLLEGE CULINARY ARTS PROGRAM POLICIES

UNIFORM:

Uniforms must be purchased from Chef Works and can be purchased via:

<https://www.chefworks.com/customer/account/create/code/kingsborough>

You are required to be dressed appropriately for class each week. You will not be allowed to participate if you fail to comply with the Culinary Arts Program uniform requirements:

- ☐ Clean white chef coat with KCC logo and your name embroidered (available via the link above).
- ☐ Checkered chef pants (available via the link above).
- ☐ White skullcap (available via the link above).
- ☐ Clean white apron and two side towels (available via the link above), laundered on your own.
- ☐ Long hair must be tied back, under a hairnet and hat.
- ☐ Black, slip resistant, closed-toe work shoes (soles must indicate slip resistance); sneakers are not permitted.
- ☐ No jewelry, including earrings and nose rings; only a wedding band is permitted.
- ☐ Nails clean, unpolished, and trimmed; fake, polished, and/or long nails are not permitted.
- ☐ No perfumes, colognes, or strong scents.

If you are not in full uniform, compliant in each area above, you may not participate in class and you will receive a ZERO for participation for the day.

HAND WASHING & HYGIENE:

Wash your hands when entering the kitchen, after eating, smoking or making a phone call, after returning from the restroom, when switching from one task to another, after touching any part of your body, especially face, mouth, nose or hair, and in general more often than you are used to washing them.

TASTING, MEALS & LEFTOVERS:

The culinary program at KCC is an educational enterprise, not a buffet. To be sure, smelling, touching, and tasting are key components of learning culinary arts. Tastings are often just that: tastes. When sufficient production to meet instructional goals allows for a meal during or after class, enjoy. But know that there is no obligation or expectation that classes include a meal. You should eat something before attending class so you're not hungry when cooking. Leftovers wherever possible should be repurposed for use in other classes or catered events. All other leftovers should be discarded or donated. Students may not take food from the kitchen unless given specific permission by the instructor.

CELL PHONES:

No cell phones in class. This means not only not USING cell phones in class, but also not charging them.

Texting or making calls in the kitchen is not only disrespectful to the instructor and your classmates; it invites contamination from the dirtiest item in the kitchen: your cell phone. On average they carry more bacteria than a public toilet seat (which unlike phones, are easily cleaned). If you make a phone call on a break, treat your phone as the food hazard it is and wash your hands thoroughly after each use.

DISMISSAL:

The instructor dismisses students. While classes are designed to finish on time, the speed of the class in production and clean-up will determine dismissal time. Changing before you are instructed to do so, or leaving before dismissal counts the same as a lateness for purposes of participation and grading.

STATEMENT ON CIVILITY:

Kingsborough Community College is committed to the highest standards of academic and ethical integrity, acknowledging that respect for self and others is the foundation of educational excellence.

Civility in the classroom and respect for the opinions of others is very important in an academic environment. It is likely you may not agree with everything that is said or discussed in the classroom, yet courteous behavior and responses are expected. Therefore, in this classroom, any acts of harassment and/or discrimination based on matters of race, gender, sexual orientation, religion, and/or ability are not acceptable. Foul language, raised voices, or verbal or physical threats are not acceptable.

Whether we are students, faculty, or staff, we have a right to be in a safe environment, free of disturbance, and civil in all aspects of human relations.

ACADEMIC INTEGRITY:

Students are held to the CUNY Policy on Academic Integrity available online:

<https://www2.cuny.edu/about/administration/offices/legal-affairs/policies-procedures/academic-integrity-policy/>

STUDENT RESOURCES

This course is committed to creating a learning environment that meets the needs of its diverse student body. Your success in this class is important to me. If there are circumstances that may affect your performance in this class, please let me know as soon as possible so that we can work together to develop strategies to address your needs in meeting the learning outcomes of the course. I understand that life circumstances may often affect your participation in the course. These may be personal, health-related, family-related, disability-related or other concerns. Kingsborough Community College has many resources to assist you with most of these concerns.

COUNSELING SERVICES:

<https://www.kbcc.cuny.edu/counselingservices/counselinghealthservices.html>

HEALTH SERVICES:

<https://www.kbcc.cuny.edu/healthservices/>

ACCESS-ABILITY SERVICES

<https://www.kbcc.cuny.edu/access-ability/homepage.html>

If you have a disability, or think you may have a disability, you may also want to go to Access-Ability Services (AAS) in room D205 to discuss arranging academic accommodations. If you have already been approved for accommodations, please meet with me to review them so that we can strategize the best way for you to utilize them.

COURSE SCHEDULE

**This schedule may change to accommodate the best learning interests of the class at the discretion of the instructor.*

Class #	Topic(s)	Assignments
1.	Baking for Special Diets	Read: Ch. 26 Baking for Special Diets p. 705-729 (Gisslen) Homework #1
2.	Frozen Desserts	Read: Ch. 6 Frozen Desserts p. 169-210 (Chlebana) Homework #2 Quiz #1
3.	Modern Pastry Techniques	Read: Ch. 4 Modern Pastry Techniques p. 95-134 (Chlebana) Homework #3 Quiz #2
4.	Travel Cakes	Read: Ch. 7 Cake Mixing and Baking p. 211-238 (Chlebana) Homework #4 Quiz #3
5.	Contemporary Cakes	Read: Ch. 8 Assembling Cakes p. 239-244 (Chlebana) Homework #5 Quiz #4
6.	Petit Gateaux	Read: Ch. 8 Assembling Cakes p. 245-296 (Chlebana) Homework #6
7.	Petits-Fours	Read: Ch. 11 Petis-Fours p. 397-450 (Chlebana) Homework #7 Quiz #5
8.	Modern Tarts and Pies	Read: Ch. 9 Tarts and Pies p. 297-344 Homework #8 Quiz #6
9.	Savory Baking	Read: Ch. 7 Viennoiserie (Enriched Breads p. 75) Online reading Homework #9 Quiz #7

10.	Global Pastries	Read: Online reading Homework #10 Quiz #8
11.	Sustainable Baking	Read: Online reading Homework #11 Quiz #9
12.	- Final Practical Exam	
FINAL	- Written Final Exam	