



# MABALACAT CITY COLLEGE

INSTITUTE OF HOSPITALITY AND TOURISM MANAGEMENT

First Semester A.Y. 2023-2024

Outcome-Based Teaching and Learning Plan and Module Guide for *(Bread and Pastry-Baking)*



**VISION:** Mabalacat City College envisions itself to be the top choice in the community it serves for quality education and training by 2025.

**MISSION:** The Mission of Mabalacat City College is to meet the needs of its community as a center for learning aiming for open admission policy.

## COURSE DESCRIPTION:

This course aims to provide the students with practical and theoretical knowledge about basic baking and cake designing. It also develops the knowledge, skills and attitude to perform the task on bread and pastry production.

## PROGRAM INTENDED LEARNING OUTCOMES (PILO) (BASED ON CMO):

1. Produce food products and services complying with enterprise standards
2. Apply management skills in F & B service and operations.
3. Perform and provide full quest cycle services for front office
4. Perform and maintain various housekeeping services for guest and facility operations
5. Plan and implement a risk management program to provide a safe and secure workplace
6. Provide food & beverage service and manage the operation
7. Demonstrate knowledge of tourism industry, local tourism products and services
8. Interpret and apply relevant laws related to tourism industry
9. Observe and perform risk mitigation activities
10. Utilize information technology applications for tourism and hospitality
11. Manage and market a service-oriented business organization
12. Demonstrate administrative and managerial skills in a service oriented business organization
13. Prepare and monitor industry specific financial transactions and reports
14. Perform human capital development functions of a tourism-oriented organization
15. Utilize various communication channels proficiently in dealing with guests and colleagues





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**PRE-REQUISITE:** HPC-FOODPREP

**NUMBER OF UNITS:** 1 Unit Lecture/ 2 Units Laboratory

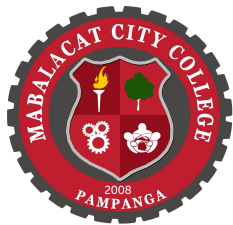
**LEARNING OUTCOMES:**

1. Identified and applied fundamentals of baking in the preparation and production of baked food products.
2. Identified the use and demonstrated and understanding of the tools and ingredients in the bakery and pastry kitchen.
3. Demonstrated an in-depth understanding of the preparation of baked items and commodities, and importance of food science in baked goods preparation.
4. Developed necessary skills to prepare and evaluate a variety of high-quality yeast products, quick breads, pastries, sauces and garnishes that meet industry standards.
5. Practiced standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.

### COURSE OUTLINE

Week	Topic	Learning Materials (with references following OER plagiarism and IPR policies)	Intended Learning Outcomes (ILO)	Assessment Tasks (Requirements with schedule or time allotment)	Sustainable Development Goals (SDG) Coherence
<b>GLOBAL KNOWLEDGE</b>					
3-4	<b>Basic Principle of Baking</b>  <input type="checkbox"/> Organizational Skill Needed for Baking	Sokol, G. (2008). About Professional Baking. Thomson Learning: Singapore.  Magnier-Moreno, M. (2009). Baking One Step at a Time. Octopus Publishing Group Ltd.: Singapore.	<input type="checkbox"/> Explain how baking started, the people involved, the		<b>SDG No. 3</b> Good Health and Well Being





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	<ul style="list-style-type: none"> <li><input type="checkbox"/> Ingredient Measurement</li> <li><input type="checkbox"/> Baker's Percentages</li> <li><input type="checkbox"/> Baking Tools and Equipment</li> <li><input type="checkbox"/> Baking Mise en Place</li> <li><input type="checkbox"/> Storing Baked Goods</li> </ul> <p><b>Baking and Pastry Ingredients</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Flours, Meals and Starches</li> <li><input type="checkbox"/> Fats</li> <li><input type="checkbox"/> Sugars</li> <li><input type="checkbox"/> Liquids</li> <li><input type="checkbox"/> Eggs</li> <li><input type="checkbox"/> Leavening Agents</li> <li><input type="checkbox"/> Salt, Flavorings</li> </ul>	<p>Gisslen, W. (2010). Professional Cooking (7<sup>th</sup> ed.). New York: John Wiley &amp; Sons, Inc.</p> <p>Video Presentation link  <a href="https://www.youtube.com/watch?v=62MOCMyPce0&amp;list=PL1dleLLvCiHOrrj2IDtCDiU8oX-ySckf8">https://www.youtube.com/watch?v=62MOCMyPce0&amp;list=PL1dleLLvCiHOrrj2IDtCDiU8oX-ySckf8</a></p> <p>Reading Material about Food Science:  <a href="https://www.realsimple.com/food-recipes/cooking-tips-techniques/baking/baking-substitutions-chart">https://www.realsimple.com/food-recipes/cooking-tips-techniques/baking/baking-substitutions-chart</a></p>	<p>first improvised oven invented and the first ingredients used and Awareness of the traits and attitudes of a baker or pastry chef.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Explain the proper use of equipment, how to take care and proper handling.</li> <li><input type="checkbox"/> Discuss how to convert temperatures.</li> <li><input type="checkbox"/> Describe each of the major ingredients used in the bakeshop and their functions</li> </ul>		<p><b>SDG No. 4</b> Quality Education</p> <p><b>SDG No. 6</b> Clean and Sanitation</p> <p><b>SDG No. 7</b> Affordable and Clean Energy</p> <p><b>SDG No. 8</b> Decent Work and Economic Growth</p>
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	and Spices		and characteristics. <input type="checkbox"/> Describe how ingredients work together within recipes to produce a specific finished product.		
5	<p><b>The Science of Mixing</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Four Mixing Factors that Affect Baked Goods</li> <li><input type="checkbox"/> Gluten and Its Importance</li> <li><input type="checkbox"/> Fats and Their Role in Mixing</li> <li><input type="checkbox"/> The Correct Tools for Mixing</li> <li><input type="checkbox"/> Most Common Mixing Terms Properly Folding In Ingredients</li> </ul>	<p>The Culinary Institute of America (2009). Mastering the Art and Craft Baking &amp; Pastry ( 2<sup>nd</sup> ed). John Wiley &amp; Sons, Hoboken New Jersey</p> <p>Ford, J. et al. (2010). Professional Chef. Australia: Cengage Learning Australia Pty Limited.</p> <p>Gisslen, W. (2010). Professional Cooking (7<sup>th</sup> ed.). New York: John Wiley &amp; Sons, Inc.</p> <p>Video Presentation link  <a href="https://www.youtube.com/watch?v=L_nkkELA-Vo">https://www.youtube.com/watch?v=L_nkkELA-Vo</a></p> <p>Reading Material about Food Science:  <a href="https://www.bakeonkit.com/post/the-science-of-baking?gclid=EA1aIQobChMI37TWzqDtGAMV15JmAh1-SA_MEAAYASAAEgKE6_D_BwE">https://www.bakeonkit.com/post/the-science-of-baking?gclid=EA1aIQobChMI37TWzqDtGAMV15JmAh1-SA_MEAAYASAAEgKE6_D_BwE</a></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Understand the four mixing factors that affect baked goods.</li> <li><input type="checkbox"/> Understand the three main reasons for mixing baked goods.</li> <li><input type="checkbox"/> Explain what gluten is.</li> <li><input type="checkbox"/> Explain how mixing affects gluten development.</li> <li><input type="checkbox"/> Explain how fats play a role in mixing.</li> </ul>	<p>Worksheet 1-2:  <b>Quiz</b>            30 Minutes            (Multiple Choices)</p> <p>Module 3            Assessment:  <b>Activity</b>            10 minutes            (Multiple Choice)</p> <p><b>Recitation</b>            (During Class Discussion)</p>	<p><b>SDG No. 12</b>            Responsible Consumption and Production</p> <p><b>SDG No. 13</b>            Climate Action</p> <p><b>SDG No. 14</b>            Life Below Water</p> <p>SDG No. 15            Life on Land</p>





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			<input type="checkbox"/> List the correct tools for mixing.	Date: <b>October 2-7, 2023</b>	
6	<p><b>Cookies</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Piped/bagged</li> <li><input type="checkbox"/> Rolled</li> <li><input type="checkbox"/> Icebox</li> <li><input type="checkbox"/> Sheet</li> <li><input type="checkbox"/> Dropped</li> <li><input type="checkbox"/> Molded</li> <li><input type="checkbox"/> Bar</li> <li><input type="checkbox"/> Stencils</li> </ul> <p><b>Pies &amp; Tarts</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Fruit Pies</li> <li><input type="checkbox"/> Cream Pies</li> <li><input type="checkbox"/> Chiffon Pies</li> </ul>	<p>Sokol, G. (2008). About Professional Baking. Thomson Learning: Singapore.</p> <p>Donovan, J. (2008). The Big Book of Chocolate. Duncan Baird Publishers: London.</p> <p>Eric Lanlard &amp; Patrick Cox (2011). COX Cookies &amp; Cakes: Octopus Publishing Group Ltd.</p> <p>Video Presentation link  <a href="https://www.youtube.com/watch?v=CDBd-OaLPQQ">https://www.youtube.com/watch?v=CDBd-OaLPQQ</a></p> <p>Reading Material about Food Science:  <a href="https://www.foodnetwork.com/recipes/photos/cookie-recipes">https://www.foodnetwork.com/recipes/photos/cookie-recipes</a></p>	<input type="checkbox"/> Identify basic cookie types-piped, bar, molded, icebox, dropped, etc. <input type="checkbox"/> Recognize the characteristics of different cookies caused by formulation. <input type="checkbox"/> Understand the causes of crispness, moistness, chewiness, and spread in cookies. <input type="checkbox"/> Identify the similarity and difference between pies and tarts. <input type="checkbox"/> Identify a variety of pie/tart	<p>Worksheet 4  <b>Quiz</b>          60 Minutes          (Case Study)</p> <p>Module 4          Assessment:  <b>Activity</b>          10 minutes          (Multiple Choice)</p> <p><b>Recitation</b>          (During Class Discussion)</p> <p>Date: <b>October 9-14, 2023</b></p>	<p><b>SDG No. 1</b>          No Poverty</p> <p><b>SDG No. 2</b>          Zero Hunger</p> <p><b>SDG No. 3</b>          Good Health and Well Being</p> <p><b>SDG No. 5</b>          Gender Equality</p>





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	<ul style="list-style-type: none"> <li><input type="checkbox"/> Fruit Tarts</li> <li><input type="checkbox"/> Nut Tarts</li> <li><input type="checkbox"/> Custard Tarts</li> </ul>		<p>dough and pies and tarts. Discuss application of mixes and value-added products.</p>		<p><b>SDG No. 6</b> Clean and Sanitation <b>SDG No. 7</b> Affordable and Clean Energy <b>SDG No. 8</b> Decent Work and Economic Growth</p>
<b>NATIONAL KNOWLEDGE</b>					
7	<p><b>Cakes &amp; Frostings</b></p> <ul style="list-style-type: none"> <li>High Fat Cakes               <ul style="list-style-type: none"> <li><input type="checkbox"/> Butter Cakes</li> <li><input type="checkbox"/> Pound Cakes</li> </ul> </li> <li>Low Fat Cakes               <ul style="list-style-type: none"> <li><input type="checkbox"/> Sponge Cakes</li> <li><input type="checkbox"/> Angel Food Cake</li> <li><input type="checkbox"/> Chiffon Cake</li> </ul> </li> <li>Icings and Frostings</li> </ul>	<p>Hamlyn (2011). 200 Mini Cakes &amp; Bakes: Octopus Publishing Group Ltd.</p> <p>Ruth Estrada Javier, et al. (2014). Baking &amp; Pastry Arts. Mindshapers Co., Inc.</p> <p>Sokol, G. (2008). About Professional Baking. Thomson Learning: Singapore.</p> <p style="text-align: center;">Video Presentation link  <a href="https://www.youtube.com/watch?v=eKhxG1iNBQk">https://www.youtube.com/watch?v=eKhxG1iNBQk</a>   <a href="https://www.youtube.com/watch?v=Qjl_U09CAhg">https://www.youtube.com/watch?v=Qjl_U09CAhg</a></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Explain variety of high ratio, cream and pound or butter cakes.</li> <li><input type="checkbox"/> Explain a variety scratch and value-added icings, frostings, syrups and glazes.</li> </ul>	<p>Worksheet 5: <b>Quiz</b> 20 Minutes (Case Study)</p> <p>Module 5 Assessment: <b>Activity</b>10 minutes (Multiple Choice)</p> <p><b>Recitation</b></p>	<p><b>SDG No. 1</b> No Poverty <b>SDG No. 2</b> Zero Hunger <b>SDG No. 3</b> Good Health and Well Being <b>SDG No. 4</b> Quality Education <b>SDG No. 6</b> Clean and Sanitation</p>





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		<p>Reading Material about Food Science:  <a href="https://www.bettycrocker.com/recipes/vanilla-buttercream-frosting/39107a19-be94-4571-9031-f1fc5bd1d606">https://www.bettycrocker.com/recipes/vanilla-buttercream-frosting/39107a19-be94-4571-9031-f1fc5bd1d606</a></p>		<p>(During Class Discussion)</p> <p>Date: <b>October 16-21, 2023</b></p>	<p><b>SDG No. 8</b> Decent Work and Economic Growth</p> <p><b>SDG No. 9</b> Industry, Innovation and Infrastructure</p> <p><b>SDG No. 10</b> Reduced Inequality</p>
<b>MIDTERM EXAM</b>					
11	<p><b>Desserts Hot, Cold, &amp; Frozen</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> <b>Hot Desserts</b> <ul style="list-style-type: none"> <li><input type="checkbox"/> Baked Creams – Hot</li> <li><input type="checkbox"/> Meringues</li> <li><input type="checkbox"/> Puddings</li> <li><input type="checkbox"/> Souffles</li> </ul> </li> </ul>	<p>Wemischner, R. (2010). The Dessert Architect. Delmar: New York.</p> <p>Dwayne Ridgaway (2010). The Gourmet’s Guide to Cooking with Chocolate: Quarry Books, Quayside Publishing Group, Massachusetts</p> <p>The Culinary Institute of America (2009). Mastering the Art and Craft Baking &amp; Pastry ( 2<sup>nd</sup> ed). John Wiley &amp; Sons, Hoboken New Jersey</p> <p style="text-align: center;">Video Presentation link</p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Explain components to be used, varieties, and guidelines for presenting it.</li> <li><input type="checkbox"/> Discussing a variety of techniques used to</li> </ul>	<p>Worksheet 6:  <b>Quiz</b>            20 Minutes            (Multiple Choices and Essay)</p> <p>Module 6            Assessment:  <b>Activity</b>            10 minutes            (Multiple Choice)</p>	<p><b>SDG No. 1</b> No Poverty</p> <p><b>SDG No. 2</b> Zero Hunger</p> <p><b>SDG No. 3</b> Good Health and Well Being</p> <p><b>SDG No. 4</b> Quality Education</p>





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		<p><a href="https://www.youtube.com/watch?v= Zyrvty95Y">https://www.youtube.com/watch?v= Zyrvty95Y</a></p> <p><a href="https://www.youtube.com/watch?v=dJjVMKe81CA">https://www.youtube.com/watch?v=dJjVMKe81CA</a></p> <p>Reading Material about Food Science:  <a href="https://www.yummly.com/recipes/hot-cold-desserts">https://www.yummly.com/recipes/hot-cold-desserts</a></p>	produce hot desserts, sauces and garnishes.	<p>Laboratory Task (Temperature Check and Storage)</p> <p><b>Recitation</b> (During Class Discussion)</p> <p>Date: <b>November 11-25, 2023</b></p>	<p><b>SDG No. 6</b> Clean and Sanitation</p> <p><b>SDG No. 7</b> Affordable and Clean Energy</p> <p><b>SDG No. 8</b> Decent Work and Economic Growth</p>
12	<p><b>Cold &amp; Frozen Dessert</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Baked Creams - Cold</li> <li><input type="checkbox"/> Bavarois, Charlottes Mousse, and Conde</li> <li><input type="checkbox"/> Flan, Fool, Meringues and Terrines</li> </ul>	<p>Wemischner, R. (2010). The Dessert Architect. Delmar: New York.</p> <p>Dwayne Ridgaway (2010). The Gourmet’s Guide to Cooking with Chocolate: Quarry Books, Quayside Publishing Group, Massachusetts</p> <p>The Culinary Institute of America (2009). Mastering the Art and Craft Baking &amp; Pastry ( 2<sup>nd</sup> ed). John Wiley &amp; Sons, Hoboken New Jersey</p> <p>Video Presentation link  <a href="https://www.youtube.com/watch?v= Zyrvty95Y">https://www.youtube.com/watch?v= Zyrvty95Y</a></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Explain classifications and production methods for a variety of cold desserts</li> <li><input type="checkbox"/> Discuss application and quality of mixes and value-added products.</li> </ul>	<p>Module 7 Assessment: <b>Activity</b> 10 minutes (Multiple Choice)</p> <p><b>Recitation</b> (During Class Discussion)</p> <p>Date: <b>November 27 – December 2, 2023</b></p>	<p><b>SDG No. 1</b> No Poverty</p> <p><b>SDG No. 2</b> Zero Hunger</p> <p><b>SDG No. 3</b> Good Health and Well Being</p> <p><b>SDG No. 4</b> Quality Education</p> <p><b>SDG No. 6</b> Clean and Sanitation</p>







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		<p><a href="https://www.youtube.com/watch?v=dJjVMKe81CA">https://www.youtube.com/watch?v=dJjVMKe81CA</a></p> <p>Reading Material about Food Science:  <a href="https://www.yummly.com/recipes/hot-cold-desserts">https://www.yummly.com/recipes/hot-cold-desserts</a></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Identify classifications and production methods for a variety of frozen desserts</li> <li><input type="checkbox"/> Discuss application and quality of mixes</li> </ul>		<p><b>SDG No. 13</b> Climate Action</p> <p><b>SDG No. 14</b> Life Below Water</p> <p><b>SDG No. 15</b> Life on Land</p>
13	<p><b>Pastries</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Short Pastry</li> <li><input type="checkbox"/> Choux Pastry</li> <li><input type="checkbox"/> Puff Pastry</li> <li><input type="checkbox"/> Strudel Dough</li> <li><input type="checkbox"/> Other Pastries             <ul style="list-style-type: none"> <li><input type="checkbox"/> Hot Water Pastry</li> <li><input type="checkbox"/> Suet Pastry</li> </ul> </li> </ul>	<p>Hamlyn (2011). 200 Mini Cakes &amp; Bakes: Octopus Publishing Group Ltd.</p> <p>Ruth Estrada Javier, et al. (2014). Baking &amp; Pastry Arts. Mindshapers Co., Inc</p> <p>Ciril Hitz (2009). Baking Artisan Pastries &amp; Breads: Quarry Books, Quayside Publishing Group, Massachusetts</p> <p>Video Presentation link  <a href="https://www.youtube.com/watch?v=wLtVgLt7dBA">https://www.youtube.com/watch?v=wLtVgLt7dBA</a>  <a href="https://www.youtube.com/watch?v=3_Pp9fwLkBY">https://www.youtube.com/watch?v=3_Pp9fwLkBY</a></p> <p>Reading Material about Food Science:  <a href="https://www.cordonbleu.edu/malaysia/top-10-french-pastries-you-should-know/en">https://www.cordonbleu.edu/malaysia/top-10-french-pastries-you-should-know/en</a></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Identify a variety of pastries to include short dough, meringues, pate choux, and laminated dough.</li> <li><input type="checkbox"/> Demonstrate the make up methods and uses for the above dough.</li> <li><input type="checkbox"/> Describe and produce a variety of</li> </ul>	<p>Worksheet 7:  <b>Quiz</b>            30 Minutes            (Multiple Choices)</p> <p>Module 8            Assessment:  <b>Activity</b>            MS Teams            10 minutes            (Multiple Choice)</p> <p><b>Recitation</b>            (During Class Discussion)</p>	<p><b>SDG No. 1</b> No Poverty</p> <p><b>SDG No. 2</b> Zero Hunger</p> <p><b>SDG No. 3</b> Good Health and Well Being</p> <p><b>SDG No. 4</b> Quality Education</p> <p><b>SDG No. 6</b> Clean and Sanitation</p> <p><b>SDG No. 13</b> Climate Action</p>





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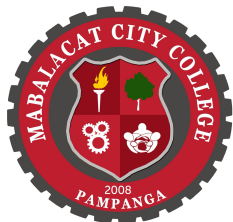
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			fillings and toppings. <input type="checkbox"/> Discuss application of value-added products.		<b>SDG No. 14</b> Life Below Water <b>SDG No. 15</b> Life on Land
<b>LOCAL KNOWLEDGE</b>					
14	<b>Quick Breads</b> <input type="checkbox"/> Biscuits <input type="checkbox"/> Muffins <input type="checkbox"/> Doughnuts <input type="checkbox"/> Fritters/Beignet <input type="checkbox"/> Crepes, Pancakes and Waffles	Sokol, G. (2008). About Professional Baking. Thomson Learning: Singapore.  Donovan, J. (2008). The Big Book of Chocolate. Duncan Baird Publishers: London.  Wayne Gisslen (2009). Professional Baking (5 <sup>th</sup> ed). John Wiley & Sons, Inc.  Video Presentation link <a href="https://www.youtube.com/watch?v=Oy6bQWgf1yE">https://www.youtube.com/watch?v=Oy6bQWgf1yE</a>  Reading Material about Food Science: <a href="https://www.foodnetwork.com/recipes/packages/baking-guide/quick-breads-muffins-and-more/50-quick-breads">https://www.foodnetwork.com/recipes/packages/baking-guide/quick-breads-muffins-and-more/50-quick-breads</a>	<input type="checkbox"/> Explain the variety of quick bread types and discuss application of pre-mixes and valued-added products  <input type="checkbox"/> Discussing the composition of quick and yeast breads, Methods, and stages for making yeast breads.	Worksheet 8: <b>Quiz</b> 30 Minutes (Multiple Choices)  Module 9 Assessment: <b>Activity</b> MS Teams 10 minutes (Multiple Choice)  <b>Recitation</b> (During Class Discussion)	<b>SDG No. 1</b> No Poverty <b>SDG No. 2</b> Zero Hunger <b>SDG No. 3</b> Good Health and Well Being <b>SDG No. 6</b> Clean and Sanitation <b>SDG No. 7</b> Affordable and Clean Energy <b>SDG No. 8</b> Decent Work and Economic Growth





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				Date: <b>December 11-16, 2023</b>	<b>SDG No. 9</b> Industry, Innovation and Infrastructure
15	<p><b>Yeast Breads</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Lean Doughs             <ul style="list-style-type: none"> <li><input type="checkbox"/> Hard Crusted Breads</li> <li><input type="checkbox"/> White and Whole Wheat Breads and Rolls</li> <li><input type="checkbox"/> Breads Made with Grain</li> </ul> </li> <li><input type="checkbox"/> Rich Doughs             <ul style="list-style-type: none"> <li><input type="checkbox"/> Nonsweet Breads and Rolls</li> <li><input type="checkbox"/> Sweet Rolls</li> </ul> </li> </ul>	<p>Magnier-Moreno, M. (2009). Baking One Step at a Time. Octopus Publishing Group Ltd.: Singapore.</p> <p>Ciril Hitz (2009). Baking Artisan Pastries &amp; Breads: Quarry Books, Quayside Publishing Group, Massachusetts</p> <p>The Culinary Institute of America (2009). Mastering the Art and Craft Baking &amp; Pastry ( 2<sup>nd</sup> ed). John Wiley &amp; Sons, Hoboken New Jersey</p> <p>Video Presentation link  <a href="https://www.youtube.com/watch?v=bS8TpHCK2cU">https://www.youtube.com/watch?v=bS8TpHCK2cU</a></p> <p>Reading Material about Food Science:  <a href="https://www.tasteofhome.com/article/types-of-yeast-breads/">https://www.tasteofhome.com/article/types-of-yeast-breads/</a></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Explain the variety of quick bread types and discuss application of pre-mixes and valued-added products</li> <li><input type="checkbox"/> Discussing the composition of quick and yeast breads, Methods, and stages for making yeast breads.</li> </ul>	<p>Module 10 Assessment:  <b>Activity</b>            MS Teams            10 minutes            (Multiple Choice)</p> <p><b>Recitation</b>            (During Class Discussion)</p> <p>Date: <b>December 18-19, 2023</b></p>	<p><b>SDG No. 1</b> No Poverty</p> <p><b>SDG No. 2</b> Zero Hunger</p> <p><b>SDG No. 3</b> Good Health and Well Being</p> <p><b>SDG No. 6</b> Clean and Sanitation</p> <p><b>SDG No. 7</b> Affordable and Clean Energy</p> <p><b>SDG No. 8</b> Decent Work and</p>





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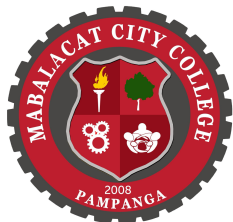
First Semester A.Y. 2023-2024

Outcome-Based Teaching and Learning Plan and Module Guide for *(Bread and Pastry-Baking)*



	<ul style="list-style-type: none"> <li><input type="checkbox"/> Rolled-In Yeast Dough</li> <li><input type="checkbox"/> Nonsweet Rolled-In Dough: Croissants</li> <li><input type="checkbox"/> Sweet Rolled-In Doughs: Danish Pastry</li> </ul>				<p>Economic Growth <b>SDG No. 12</b> Responsible Consumption and Production</p>
16	<p>NCII Assessment for BAKING</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Cream Puff</li> <li><input type="checkbox"/> Dinner Roll/ Panini Roll</li> <li><input type="checkbox"/> Swiss Roll/ Chiffon cake</li> <li><input type="checkbox"/> Italian/ Swiss Butter Cream</li> </ul>	<p>Sokol, G. (2008). About Professional Baking. Thomson Learning: Singapore.</p> <p>Magnier-Moreno, M. (2009). Baking One Step at a Time. Octopus Publishing Group Ltd.: Singapore.</p> <p>Ciril Hitz (2009). Baking Artisan Pastries &amp; Breads: Quarry Books, Quayside Publishing Group, Massachusetts</p> <p>Video Presentation link  <a href="https://www.youtube.com/watch?v=8izxFQpel1A">https://www.youtube.com/watch?v=8izxFQpel1A</a>  <a href="https://www.youtube.com/watch?v=pdWi_SmADL4">https://www.youtube.com/watch?v=pdWi_SmADL4</a>            Reading Material about Food Science:  <a href="https://tesdatrainingcourses.com/bread-and-pastry-production-nc-ii.html">https://tesdatrainingcourses.com/bread-and-pastry-production-nc-ii.html</a></p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Identify the different characteristics in preparing cream puff, dinner roll, chiffon cake, Swiss butter cream, and Lemon Meringue Tart</li> </ul>	<p>Module 11 Assessment: <b>Activity</b></p> <p><b>Recitation</b> (During Class Discussion)</p> <p>Date: <b>January 3-6, 2024</b></p>	<p><b>SDG No. 11</b> Sustainable Cities and Communities</p> <p><b>SDG No. 12</b> Responsible Consumption and Production</p> <p><b>SDG No. 13</b> Climate Action</p> <p><b>SDG No. 14</b> Life Below Water</p>





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	<input type="checkbox"/> Lemon Meringue Tart				<b>SDG No. 15</b> Life on Land <b>SDG No. 16</b> Peace and Justice Strong Institute <b>SDG No. 17</b> Partnership to Achieve the Goal
<b>FINAL EXAM/ FINAL REQUIRMENTS/ OUTPUT BAKING NCII ASSESSMENT</b>					

### SUMMARY OF REVISIONS:

Revision	Date	Updated by	Short Description of Changes
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1.0

August, 2023 *(Sample)*

Harold Van A. Aquino

Inclusion of Sustainable Development Goals Statement (August 2023)

Addition of Intended learning outcomes (August 2023)

Include Final Requirement which is Baking NCII

Updated to weeks 3-8 and weeks 11-16

## GENERAL GUIDELINES AND POLICIES:

As the College currently follows Hybrid Delivery of Learning on its instruction, the following general guidelines and policies are set by the School to be followed by the faculty-in-charge and the students of the course.

### Attendance

Checking of attendance during face-to-face classes is a requirement and will be strictly observed.

### Academic Integrity

Observance of the outmost academic integrity shall be observed by the students of the course. Plagiarism, cheating, and other forms of academic dishonesty shall not be tolerated by the faculty-in-charge nor the Institute.

### Accomplishment of Requirements

All requirements given by the instructor/faculty-in-charge of the course to the students shall be called/referred to/addressed as “**work output**”. Each work output must be accomplished by the students until the schedule set by the instructor/faculty-in-charge. Final student’s output must also be accomplished by the schedule set by the instructor of the course.

### Line of Communication





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The course’s official line of communication shall be through the following:

The outmost respect and courtesy must be observed by students in communicating to their instructor/faculty-in-charge of the course and to their classmates and vice versa. Any form of disrespectful and discourteous way of communication shall not be tolerated by the School.

### Instructional Materials (IMs)

Working students may avail of the modular type of teaching. MS Teams on-line platform may be utilized by the instructor/faculty-in-charge of the course to the students – adapting the flexible learning scheme.

### Grading System:

#### Midterm (50%)

Formative & Summative Assessments (Theories and Applications/Worksheets/ Quizzes, Assignments, Recitation, Attendance)	60%	
Major Examination		<u>40%</u>
Midterm Grade		<u>100%</u>

#### Final (50%)

Formative & Summative Assessments (Theories and Applications/Worksheets/ Quizzes, Assignments, Recitation, Attendance)	60%	
Major Examination		<u>40%</u>
Midterm Grade		<u>100%</u>

#### Semestral Grade

100%

### Course Requirement:

**Tesda NCII (BAKING) - Bread and Pastry Production**

### References:





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Prepared by:

  
**Harold Van A. Aquino, MSHRM**  
Instructor/PH-BSHM

Reviewed by:

  
**Giezel S. Aquino**  
Program Head- TM

Approved:

  
**Jennyfer N. Merza, MBA**  
Dean, IHTM

cc: **OVPA**

