**MOHAWK VALLEY COMMUNITY COLLEGE**

**UTICA AND ROME, NEW YORK**

**Course Name: FS259 Bakeshop Operations 2**

**Course Credit Hours: C - 1, P - 6, ILS - 0 CR - 4**

**Course Prerequisites/Corequisites:** Prerequisite – FS209 Bakeshop Operations 1

1. ***Catalog Description***

Students continue to develop their knowledge in a bakeshop setting where they participate in back-of-house operational responsibilities. Students develop more of their practical baking skills with a focus on preparation and service of a la carte menu items with an emphasis on menu costing, cost controls, proper food storage and creating daily specials. Emphasis is placed on working cooperatively and collaboratively in a team environment to provide guests with an exemplary experience. This course also covers commercial kitchen cleaning and builds understanding for clean facilities.

***II. Student Learning Outcomes:***

• Prepare a variety of hot and cold baked goods

• Demonstrate proper sanitation and safety in the restaurant industry.

• Apply proper mise en place.

• Demonstrate proper ability to use appropriate cooking techniques/equipment in all areas of the bakery.

• Display food in an artful and functional way.

• Demonstrate leadership abilities in the commercial bakery.

• Demonstrate the ability to solve problems individually and as a team.

• Evaluate quality standards.

• Calculate food costs

***III. Major Topics:***

* Introduction
* Menu Development and Costing
* Mis en place
* Prep
* Plating

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