



LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
5. Understand and demonstrate recipe specifications and food costing.	Written assignments Lecture Lab	Written assignments Written Exam

LEARNING MATERIALS:

Gisslen, Wayne. *Professional Baking* 8th ed. New Jersey, Wiley 2022.

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Francine Marz MBA, CEC

Date: 8/24/2015

Director of The Culinary Arts Institute

VPAA/Provost or designee Compliance Verification:

Victoria L. Bastecki-Perez, Ed.D.

Date: 12/22/2015

Revised by: Debbie Dalrymple

VPAA/Provost or designee Compliance Verification: