

## **Introduction to Baking- ACFF**

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Welcome to the ACF e-culinary professional development "Introduction to Baking" course. This is a 12-week, self-paced, instructor-moderated course. Successful completion of the course will provide you with 30 ACF continuing education hours (3.0 CEUs), which can be used to satisfy ACF education requirements for initial and renewal certifications and will be accepted as an approved class for ACFF apprenticeship training programs.

### **Introduction to Baking - ACFF Course**

This course will cover all the fundamentals of baking including the science of baking, ingredients and their specific uses; equipment identification and uses; baking and finishing techniques for a variety of baked goods. No prerequisites.

A good reference textbook to use as a companion learning tool is American Culinary Federation's Baking Fundamentals, 2006 written by master baker Nobel Masi, CEPC, CMB, AAC HOF which is published by Prentice Hall; you can purchase a book from the ACF eShop at the website [www.acfchefs.org](http://www.acfchefs.org). The textbook is only required for apprenticeship training programs, and is a valuable tool for everyone else interested in professional cooking.

The course is 12 weeks long with 12 units of instruction, bulletin-board discussions topics, Internet networking opportunities, moderated learning and a comprehensive review for the final lesson. You can contact the instructor by e-mail at any time if you have questions.

After successfully completing all 12 units of instruction, all 11 quizzes, the final exam (100 questions) and all required bulleting board discussions you will be graduated form the course and be able to print off a certificate of completion.

The 12 lessons are:

Lesson 1 – Baking mise en place (*everything in its place*)

Lesson 2 – Knowing your ingredients

Lesson 3 – The basic cookie

Lesson 4 – Quick bread basics

Lesson 5 – Breakfast pastries and cakes

Lesson 6 – Lean breads

Lesson 7 – Rich breads

Lesson 8 – Pies and tarts

Lesson 9 – Basic cakes

Lesson 10 – Icings, frostings and fillings

Lesson 11 - Simple syrups, cake fillings, baked custards

Lesson 12 – Comprehensive Review

To reach your instructor, select the Contact Instructor link in the course. So that the instructor can respond to you, please remember to provide your e-mail address in both the cc: area of the e-mail window and within the body of your message.

A completion certificate will be awarded only to those students whom the instructor determined

successfully completed the course. No partial credit is given for incomplete course work.

Grading Rubric

Reading the text = 10%

Discussions = 25%

Quizzes = 25%

Final Exam = 40%

Total = 100%