

J. Sargeant Reynolds Community College  
Course Content Summary

Course Prefix and Number: BAK 299 Credits: 3

Course Title: Supervised Study: Capstone Study in Pastry Arts

Course Description :

Assigns problems for independent study incorporating previous instruction and supervised by the instructor. Provides the student and instructor an opportunity to work together to identify the critical areas of need in the student's repertoire. An individualized plan will be developed to address the student's weaknesses and to lead progressively to a group demonstration of critical skills. Individual assessment constitutes the majority of this course. Lab, lecture, research, and out-of-class projects will be utilized. Prerequisites: BAK 281, BAK 286, BAK 288, HRI 25. Laboratory 15 hours. Total 15 hours per week. 3 credits

General Course Purpose:

This is a skills-based course designed to certify competency in a defined skill set. The student's areas of strength and weakness will be identified, and individual strategies will be developed to assist the student in demonstrating proficiency in the competencies.

Course Prerequisites/Corequisites:

Prerequisites: BAK 281, BAK 286, BAK 288, HRI 251

ing methods, including sautéing, pan searing,  
poaching, steaming, simmering, boiling;  
production;

- Cooking techniques
- Menu planning and costing
- Safe, sanitary, and efficient kitchen behavior
- Mise en place technique and organization
- Food presentation techniques

Effective Date/Updated: August 1, 2024