

HMT 1126: Baking I  
Credit Type – Proficiency



MIAMI VALLEY  
**TECHPREP**  
CONSORTIUM

<b>Course Description and Learning Outcomes:</b>
<a href="https://www.sinclair.edu/course/params/subject/HMT/courseNo/1126/">https://www.sinclair.edu/course/params/subject/HMT/courseNo/1126/</a>
<b>Faculty Pathway Specialist(s)</b> (Please include name and email):
Michele Hurst <a href="mailto:michele.hurst@sinclair.edu">michele.hurst@sinclair.edu</a>
<b>Resources Needed to Offer Course</b> (software, equipment, books [include ISBN and edition], etc. – please include any associated costs):
The resources needed to offer the course include the book, Professional Baking, Seventh Edition <b>ISBN:</b> 9781119373179. A teacher copy is needed, classroom set is recommended.
<b>How is the final grade for the course determined?</b> (Please list all required assignments, assessments, etc.)
The assessment is based on a combination of 4 online tests and 4 face-to-face practical demonstration of skills by student. Standard Sinclair grading scale is used for this course. There are specific rubrics for each skill tested- those rubrics are found within the eLearn shell. The High school instructor is responsible for grading assessments.
<b>Who is responsible for grading the required assignments and/or assessments?</b> (faculty or instructor?)
High School instructor responsible for grading assessments.
<b>What is the grading scale for the course?</b>
Standard grading scale, 0-59% (F) 60-69% (D) 70-79% (C) 80-89% (B) 90-100% (A). If a grade is on the borderline and .5 or higher, then the student will be raised to the next letter grade. An example is, if a student has 69.5 % then he/she will be awarded a C for the course.
<b>Must students access the eLearn shell regularly to complete requirements?</b>
The use of eLearn is a requirement for this course as it used to access content, quizzes and other information
<b>Does the course require access to YouTube, GoogleDrive, etc.?</b>
The use of media presentations with real world skills demonstrated is quite helpful for students. YouTube has great videos for this.
<b>Additional course details or requirements important for instructors not covered above:</b>
<b>Most common (or popular) degrees this course is in?</b>
Hospitality Management & Tourism/Bakery & Pastry Arts (BPAO.S.AAS)