

# BAK 265 : COMPREHENSIVE RETAIL BAKING OPERATIONS

---

## Transcript title

Retail Baking Operations

## Credits

5

## Grading mode

Standard letter grades

## Total contact hours

110

## Lecture hours

20

## Lab hours

90

## Prerequisites

BAK 140 or CUL 140.

## Course Description

Learn business concepts for building a successful bakery enterprise and apply those concepts in a real-world setting. The instructor guided lab is ideal for students wanting to start their own retail bakery and test ideas in a secure setting. Create and sell products in the bakery kiosk using current baking production methods and equipment. Apply baking production techniques and business theory in the retail arena.

## Course learning outcomes

1. Prepare quality pastries, cakes, viennoiserie, and confections using various baking and pastry skills and methods.
2. Demonstrate pastry production, merchandising, display, and finishing skills.
3. Demonstrate an understanding of retail baking business practice including marketing, sales, inventory, waste and quality control, minor equipment maintenance, and repair.
4. Demonstrate formula interpretation and conversion in the employment of appropriate baking methods.
5. Maintain quality standards, service, and work ethic in a real-world setting.

## Content outline

- Production
- Franchising
- Management
- Baking
- Costing
- Safety
- Sanitation
- Hiring
- Leadership

- Merchandising
- Sales cycle

## Required materials

Requires uniform and culinary arts tool kit available at the COCC Bookstore.