



Walters State Community College Course Syllabus

Course Information

Course Number and Name: CULA 1310 Fundamentals of Baking

Section ID: 80559.202380

Semester and Year: Fall 2023

Credit Hours: 3

Start Date: August 21, 2023

End Date: December 08, 2023

Course Format: HYB - Hybrid (Web-Assisted Classes)

Catalog Course Description: Fundamentals of baking is an introduction to the basic principle of baking including formula procedures, properties of baking ingredients, and functions and proper use of bakery equipment. Students will present yeast breads and rolls, pies, cakes, icings, basic pastry dough, and cookies using proper mixing methods and ingredients. Prerequisite Courses: CULA 1200 Sanitation and Food Safety. **F(S)** 1 hour lecture / 4.5 hours laboratory.

Meeting Details: W; 02:00PM - 07:30PM; MMH 117

Course Drop Deadline: October 27, 2023

Instructor Information

Name: Jeri Haun

Role: Instructor

Office Location: CAPE 129, MMH 117

Office Hours: Mondays: 8:00 am - 12:00 pm, Tuesdays: 1:30 pm - 2:30 pm

Office Phone: 865-774-5822

Email: Jeri.Haun@ws.edu

Supervisor Name: Joe Cairns

Supervisor Phone: 865-774 -5816

Secretary Name: Deb Peachey

Secretary Phone: 865-774-5817

Required Textbook(s) and Materials



Professional Baking
Authors: Wayne Gisslen
Publisher: John Wiley & Sons
Edition: 7th

Supplemental or Optional Materials

- Digital scales that weight a minimum of 5 pounds (ounces and grams preferred)
- Calculator
- Instant-read Thermometer
- Knife or Pastry Kit
- Rolling pin of choice
- Dough Knife (in pastry kit)
- Measuring spoons
- Round biscuit cutter set (in pastry kit)
- Black Sharpies
- Notebook for all formulas
- Member of the American Culinary Federation and provide proof of such to Deb Peachey to be placed in your file; this is required by the American Culinary Federation. The cost is \$85.00 yearly for student culinarians. You can register for membership at [Greater Smoky Mountain Chapter, Knoxville, TN](http://GreaterSmokyMountainChapter.Knoxville.TN). or at acfchefs.org

Optional Reference: *How Baking Works*; 3rd edition by Paula Figoni

Student Learning Outcomes/Objectives

- Bakery Skills is designed introduce the student to the basic principles of baking; the purpose

is to apply fundamentals of baking science to the preparation of a variety of products. The importance of formulas and Baker's Percentages in baking presented in this class. The student will be learning different mixing methods for breads, cakes and batters and the use of convenience products in the workplace. Students also learn the importance of the use and care for equipment normally found in the bakeshop or baking area.

On completion of this course, the student will be able to:

1. List and define the fundamentals of good personal hygiene and demonstrate good personal hygiene and health habits in a laboratory setting to include hand washing.
2. Utilize safety and sanitation practices when preparing, baking and serving all food items in the professional bakeshop.
3. Develop cleaning and sanitizing schedule, describe types of cleaners and sanitizers and procedures used for equipment and facilities
4. Use acceptable procedures when preparing potentially hazardous foods to include time/temperature principles and Identify the critical control points during food handling processes as a method for minimizing the risk of food borne illness (HACCP system)
5. Describe the various cuisines and their relationship to history and cultural development.
6. Identify career opportunities and the personal traits for a variety of jobs in the industry.
7. Define Baking terminology and explain how to apply them. Identify tools, small and large equipment used in a commercial bakeshop and demonstrate proper handling of these items to include safety, sanitation, and storage. Identify baking ingredients and explain their function in the formulation of baking and pastry recipes.
8. Evaluate the components and functions of a standardized recipe. Convert recipes using a yield formula to increase and decrease quantities. Determine the amounts of product needed in a baking and pastry recipe using the baker's percentage method.
9. Perform basic math functions to include fractions, weights and measurements. Demonstrate proper scaling and measuring techniques, weighing ingredients with a portion scale.
10. Breads and Yeast Products: Describe the process of production including mixing methods; produce an assortment; assess and evaluate the quality of natural and chemically leavened breads and yeasted products, including quick breads and laminated doughs.
11. Pies and Tarts: Describe the process of production including mixing methods for a variety of pie crusts; produce a variety utilizing different mixing methods and types of fillings; assess and evaluate the quality of a variety of finished pies and tarts.
12. Cookies and Brownies: Describe a variety of cookie types; prepare using a variety of mixing methods; assess and evaluate the quality of a variety of types of cookies and

brownies

13. Cakes and Icings: Describe a variety of cake types and mixing methods; prepare a variety of cakes using various mixing methods; describe a variety of icings and toppings available in and covering various cakes; prepare a variety of icings and toppings and utilize to finish cakes; demonstrate basic cake decorating skills for icing a cake; assess and evaluate the quality and decorative skills of the finished cakes.
14. Custards, Creams, and Sauces: Describe and prepare a variety of custards, creams and sauces for pastries and baked goods; assess and evaluate the final products when applied to the accompanying pastries.
15. Assorted Pastries: Define and describe assorted pastry items and explain methods of preparation; prepare a variety of pastry items including fillings, icings, and garnishes; assess and evaluate the quality of finished pastry items to include pate choux, meringues, phyllo, and batters (pancake, waffle, fritters, and crepes).
16. Discuss recipe modification to create nutritionally beneficial alternatives to baked goods and desserts.
17. Able to recognize signs of food spoilage and Identify proper methods of waste disposal (composting, recycling)
18. Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operations, Safety Data Sheets (SDS) and explain their requirements in handling hazardous materials. Discuss right-to-know laws.
19. Describe appropriate types and use of fire extinguishers used in the foodservice area.
20. Identify professional organizations and explain their purposes and benefits to the industry.

Instructional Approach and Methods

This class will include lecture with periodic testing and lab assignments. This is a lab class and not a lecture class; you cannot make up work or learn if you are not here.

1. Evaluation based on instructor observation of participation and production in all class activities.
2. Daily Grading based on following criteria
 - a. Mise en place –
 - Clean, complete uniform with white undershirt only under the chef coat
 - On time for class
 - Required textbook, materials/tools for class assignments
 - b. Cleaning duties as assigned-

- Storage of all ingredients and products
- Cleaning and storing of all equipment and utensils
- Proper cleaning of all lab areas

3. Lab Grading based on following criteria

a. Work station, work habits, clean-up-

- Properly and thoroughly cleaning work space throughout the day

b. Time Management-

- Planned production schedule to multitask
- All assigned projects/items prepared and ready on time

c. Waste control-

- Use correct conversions and scaling/measuring of ingredients
- Use correct mixing/technique
- Watch to prevent waste/good yield percentages

d. Technique /skill -

- Prepared according to recipe/formula instructions and use of proper technique.

e. Quality of finished products-

- Taste, look and presentation.
- Products of a sellable quality

f. Teamwork-

- Appropriate conduct and language.
- Teamwork requires that all students contribute their fair share to the workload so that the class can accomplish its goals in a timely and satisfactory manner.
- Brigade assignments completed

4. Competency levels for grading criteria:

0 = No regard for class requirements; did not follow guidelines stated in syllabus, handbook or assignment

1 = Poor; Work was unsatisfactory, needed total supervision, did not grasp assignment

2 = Fair; Acceptable work, needed some supervision, understood assignment but did not complete what was assigned

3 = Good; the end results were good, needed little supervision, understood the assignment well

4 = Very Good; No supervision needed and every aspect of the work assignment was understood and completed

5 = Excellent; No supervision needed and every aspect of the work assignment was exceptional; assisted classmates using approved methods showing outstanding skill

5. Professionalism is a must! The student that is/or has been in a class with uniform required must be in full uniform with jacket buttoned at all times throughout the class, including cleaning. Failure to abide by these policies (hygiene, jewelry, wrist accessories, nail, hair, and uniform dress code) will result in the loss of daily participation points. The first violation will result in a 25% loss of daily grade. The second violation will result in a 50% loss of daily grade. The third infraction and all thereafter will result in a loss of all daily points in class.
6. Be aware that sanitation and cleaning habits have great value in the bakeshop. You must be wearing gloves when handling all ready-to-eat foods; this includes all items that require no cooking before serving. Also includes all cake decorating processes.

Assessment, Evaluation and Testing Procedures

| Class Activity | Percentage of Grade |
|--|---------------------|
| Daily Participation | 5% |
| Lab Evaluation | 27% |
| Quizzes | 10% |
| Projects: | |
| • Baking Organization Research Project | 3% |
| • Bread Label Project | 6% |
| • Street Fair | 10% |
| • Signature Bread Project | 10% |
| C.H.E.F. Event Credit | 10% |
| Final Practical | 9% |
| Written Final & Clean Up | 10% |
| TOTAL | 100% |

Grading Scale

| | |
|---|-------------------------|
| A | 1000 - 900 (90 - 100%) |
| B | 899 - 800 (80 - 89%) |
| C | 799 - 700 (70 - 79%) |
| D | 699 - 600 (60 - 69%) |
| F | 599 - 0 (59% and below) |

Assignments

All papers and/or projects follow APA format and must be typed Arial or New Times Roman 12 font, double-spaced. Make sure that you list resources used for the project at the end of paper. All papers should be submitted via eLearn Dropbox by the posted deadline.

1 – Baking Organization Research Project

- Minimum of 1 page not counting cover page
- Locate a professional organization or trade association that supports bread bakers, pastry chefs, or both. What is their purpose? What services are available to its members? How can it be a help in this profession?

2 - Street Fair - October 5, 2023

Maples Institute for Culinary Arts will host a “Street Fair” on **Thursday, October 6, from 10 am – 2 pm**. The Street Fair will feature booths from each culinary class and will be open to the campus and the public. Each culinary class will be responsible for an exhibit, which could include a storefront, street vendor, location staging, or support personnel.

Each class will be required to complete the following for their exhibit:

- Submit a plan by **September 7th** using the following link: [Street Fair Registration](#) (opens in new window), to include:
 1. Booth Concept (drawing included)
 - Design should reflect actual store front and layout
 2. Business Name & Logo, which will be used on apparel
 3. Team Captains (2) & Duty Roster for setup & event
 - Each team will have two Team Captains
 - Kitchen/Food Production Captain

- Booth Setup & Staging Captain
 - Each member of the class will be required to participate at some level of the process to include the following:
 - Design
 - Setup
 - Food Production
 - Service
 - Breakdown and clean-up
 - If you have more than one culinary class, you are expected to participate in the process for each class. For example:
 - Culinary I – Design & Setup prior to the event
 - Bakery Fundamentals – Service during the event
4. Recipes to be used and the cost for each recipe
- Food Concept for this class will be: **Sweet Rolls/Sticky Buns**
5. Proposed charge (in tickets) for each item to be sold.
- 1 Ticket = \$1
6. Space needed for exhibit (no more than 8' x 8')
7. Requirements for booth
- List of Equipment needed
 - Equipment is limited. Use will be on a first come, first serve basis.
 - Kitchen access required outside of normal class period
 - Location request
 - Hall access, near electrical outlets, etc.
- Faculty & Staff will review submissions with response to be provided by Week 5, with approval or suggestions for revisions.

Setup of exhibits should be complete by **Wednesday, October 4 at 4:00 pm**. All exhibits should be setup and ready to open by **Thursday, October 5 at 9:00 am**.

3 - Bread Label Project

- Choose two (2) commercial made breads (from grocery store), one regular **white bread** and one specialty **multi-grain** (organic or healthy) variety.
- Choose one (1) bread or roll formula made in class

Bread label paper must be a minimum of two pages excluding the cover sheet. Include the following information:

- Cover page with your name, project name, and date

Ingredient information:

- For each type bread or roll:
 - Write the name of each ingredient listed on label and all ingredients used in the bread made in class
 - State what the ingredient is: flour, type variety grain, sweetener, emulsifier, maturing agent, etc.
 - Briefly explain each ingredients function in the bread
 - For the flour - was it bleached or unbleached (if stated on label)
 - Which vitamins and minerals were added for enrichment
 - Attach pictures of the original labels to the assignment
 - Summary of what you learned by doing research

4 - Signature Yeast Bread Project

- **Step 1 - Develop formula**
- **Step 2 - Produce formula in class**

Focus on the fundamental structure formulas: The basic base formulas (ingredients and amounts and how their volume relates to one another) and the mixing method (standard mixing and production methods), both of which make up a complete baking formula. The technique of combining varied amounts of similar base ingredients along with just a few proven production methods produces bread. This along with your creativity will produce your unique SIGNATURE bread.

Dough Ratios

| Ingredients | Variables that can be substitutions | Ingredient Percent totals |
|---------------|-------------------------------------|---------------------------|
| Flour | At least 40% hard wheat | 100% |
| Liquid | Water, Eggs, Milk , juice, etc. | 55 – 65% |
| Instant Yeast | No substitutes | 1 – 4% |
| Salt | Table, kosher, sea salt | 2 – 4% |

| | | |
|------------|----------------------------|---------|
| Sugar | Honey, brown, maple, white | 0 – 10% |
| Shortening | Oil, margarine, butter | 0 – 10% |

- The four basic ingredients will produce a lean dough made light and flavorful through energetic mixing, fermentation and proper baking
- Flour: May blend several to create texture and flavor – 60% must be hard wheat flour to support fermentation
- Liquid: You may use water, juice, milk (50% of the liquid), eggs (up to 25%) and egg whites (up to 10%)
- Yeast: Rich dough requires more yeast than a lean dough
- Salt: Is an aid to fermentation and gluten strength
- Sugar: adds softness and moisture to dough
- Shortening: shortens gluten strands, adds tenderness to crumb moisture and flavor if infused oil or butter is used
- You may add nuts, fruits, vegetables, cheeses up to 30% of the dough weight or fresh herbs up to 2.5% of dough weight

With this information, develop a bread that you like - your **Signature Bread**. This must be your thoughts, not a copied formula or recipe!

Complete a Journal or Notebook that includes:

1. Detail what you look for in a bread
2. Write your formula (a standard formula includes all details; ingredients, mixing methods, fermentation, shaping...) This formula needs to be a basic bread without flavor added ingredients.
3. Taste your base bread before overloading with added ingredients
4. Show the formulas in progression first and then all improvements
5. What are the flavor profiles you want to achieve? Now start adjusting your formula to add your finishing flavors
6. Test and taste. **Keep a log to detail formula changes** and flavor at each tasting (have at least two other people taste with you to give their opinions)
7. Final formula of your "Signature Bread"

Be creative and develop your own style, vary the **Taste** and **Texture** by combining varied base elements such as flours, cereals, grains, sweeteners, liquids etc. in the same proportions of your original formula, and changing the **flavor** with interesting fruits, vegetables, nuts, seeds, fillings, stir-ins, and glazes to produce signature breads.

Class Participation

This is a lab class and not a lecture class; students are expected to attend all scheduled classes, and you cannot make up work or learn if you are not here. **It is your responsibility to notify Instructor if you will be late or absent. There will be no make-ups for hands-on evaluations or projects.**

If a student misses three (3) or more classes, the student will NOT meet the minimum class competencies required to pass. A doctor's note will be accepted for up to one excused absence, but you are still responsible for the material covered in that class.

Students are expected to be on time; arriving after the class begins will severely affect your daily grade. Tardiness or leaving early is recorded and reflected in daily participation points.

Students must attend the first day of class or contact the instructor prior to the first class if they intend to remain in the class. Absences are counted from the first scheduled meeting of the class. An explanation for the cause of all absences must be to each instructor. If possible, students should inform instructors in advance of planned absences.

To be most successful in this class:

“Read each formula all the way through before beginning to scale.” Many times, you can prevent an error or save yourself clean-up time by understanding the entire process before starting or asking questions if something is unclear.

Make sure to clean each bench or mixing area immediately when you are finished using it; do not leave a mess behind when you leave.

In order to keep all products the freshest possible, we follow a strict rotation system: First in, First out. The oldest product, the product to be used first, is always in the front and on the top. This goes for shelves, as well as racks in the freezer. When everyone follows this system, we will always serve an outstanding product!

Instructor will provide assistance in learning new methods and techniques as the variety of menu dictates. This course will follow the grading scale as outlined for final assigned letter grade.

Course and Class Policies/Procedures

Faculty Member Course Specific Details:

Class will meet on Wednesdays 2:00 pm – 7:30 pm. Classroom - Bakery Lab MMH 117

Hybrid class requirements may make it necessary for class competencies to be assigned online with out of class assignments as directed by instructor. It is your responsibility to check eLearn regularly for updates and due dates.

Every day will be a practical hands-on lab grade; grading rubrics for daily participation and lab are used to calculate points in each class. The focus will be placed on ability to follow directions, completing assignments and quality (appearance, texture, crumb, and taste).

Online/Web-Enhanced Course Supplementary Information

| | |
|---|---|
| Virtual Office Hours | Available by appointment only |
| Library Information | |
| Technical Support | |
| Web Addresses/Resources | |
| Guidelines for Communication: Email, Discussion Posts, Chat | WS email, eLearn, and Microsoft Teams will be the preferred methods for online communication. |

Additional Course Requirements/Details/Information

C.H.E.F. Event Requirements

(Culinary- Hands-on – Experience- First)

Each semester, students are **required** to participate in 20 hours of learning experience events as part of the culinary program. These hours earned through volunteering to participate in events outside of your scheduled classes. Multiple dates and times are available; students should only volunteer for events suitable to their class schedule. If a particular educational experience is either a course or degree requirement or a voluntary extracurricular activity, you must decide whether to participate. However, if you choose not to fulfill the required amount of event hours, you may fail to satisfy the course or degree requirements. Each hour worked is valued at 5 points that will reflect in your overall grade for class. All events completed in the present semester. Completion of half of required event hours are recommended before the mid-semester break, with the remaining hours to be completed prior to Finals Week.

Participation of C.H.E.F. events worked is reflected in your grade for all culinary classes; failure to complete event points will inflict up to a letter grade drop.

You may register for the events via a link provided on E-Learn (C.H.E.F. event Sign Ups link in content section of eLearn). When completing the sign-up form, please review the date & time for each event

before agreeing to volunteer for the activity. You will be required to provide a valid e-mail address (not eLearn) when signing up for events. This e-mail address is to send a reminder notice at least two business days prior to the event. Each event will require a separate sign-up. If you sign-up for an event and are not able to attend, you must contact Deb Peachey (865-774-5817) a ***minimum*** of 24 hours in advance of the event.

Academic Program Standards/Policies/Accreditation Information

Culinary Requirements:

Professionalism of each student graded using criteria based on the following items:

- Clean, complete Uniform
 - Dirty uniforms will not be allowed:
- On Time for class
- Appropriate conduct & language
- Teamwork
- Because of the amount of material to be covered in class and the expected level of professionalism, unnecessary talk will not be tolerated. Students who do not comply are to leave the class.
- Cell phone usage is discouraged in class unless approved by Instructor.
- Class is not dismissed until the Instructor authorizes students to leave. Students leaving prior to Instructor dismissal will lose all daily participation points.
- Lab Cleaning Assignments as posted in the Closing Checklist are to be completed by each class before students are dismissed from the class.
- Books, knife kits, etc. are to be placed in LOCKERS ONLY; do not leave in unlocked classroom, on work tables, or in work/production areas
- Requires flexibility in schedule as required to fulfill duties
- Requires prolonged sitting or standing
- Requires some physical exertion to manually move, lift, carry, pull or push heavy objects or materials
- Requires stooping, bending and reaching
- Requires concentration in a noisy environment
- Requires ability to transport food to other locations as necessary

Class Meal Policy:

Maples Institute for Culinary Arts:

The policy for students participating in a meal producing /serving class will be as follows:

- Food will be provided only when left after service
- Students will be instructed by the Chef in the producing class at what time plates can be prepared
- Student "Family Meal" is a bonus and not required. If provided meal may not be the same as what is being served to the paying guest
- Food will be evenly divided so all students in classes have a plate
- Food will be placed in clam shells and placed in hot box or refrigerator
- Meal CANNOT be consumed until all class duties are completed at which time it can be eaten on campus or taken home
- Classes must end on time with all assigned duties complete

Beverages/cups may only be placed in the designated beverage area. No beverages are allowed in the lab production areas.

If a student is not in a production class or scheduled event, food will not be provided, to include:

- Food produced during lab class.
- Food left over and stored in walk-in or reach-in
- Food left over and stored in freezer
- Food prepared from other serving classes

Academic Honesty

Faculty expect all students to refrain from acts of academic misconduct including but not limited to:

1. Plagiarism - refers to using another person's ideas or writing without giving proper credit to the original source. Indulging in this type of conduct will subject the student to disciplinary sanctions, which may be imposed through the regular institutional procedures of Walters State Community College as outlined in the Student Handbook. Plagiarism will result in a grade of "0" for the paper/exam/presentation. Student Conduct and Disciplinary Sanctions contained in the college Catalog/Student Handbook apply (see policy 04:18:02 Disciplinary Sanctions).

Plagiarism includes, but is not limited to the following:

- a. Using cut/paste tool from original document with no references given.

- b. Copying another student's work and submitting it as one's own.
 - c. Forging or otherwise altering signatures.
 - d. Giving or falsifying academic documents or materials.
2. Cheating - construed as attempting to deceive or mislead which includes, but is not limited to the following:
- a. Utilizing old tests, projects, notes or written papers.
 - b. Providing unauthorized information to a fellow student about exam content.
 - c. Receiving unauthorized aid from any source with quizzes, examinations, or other assignments.
 - d. Seeking information in an unacceptable manner during/preceding an exam or other assigned work (cheat sheet, verbal exchange, looking at another person's paper or electronic device, utilizing headphones, using textbook when the test/quiz is not an open book test/quiz, using textbook test bank etc.).
 - e. Consulting with a classmate or others when taking a computerized test.
 - f. Disregarding other specific policies and procedures outlined for a particular class.
 - g. Utilizing unapproved technology/electronic equipment during testing (i.e.: mobile devices such as cell phones, smart devices, or tablets, etc.).
 - h. Using the same Internet Protocol network address (IP address) as another student for testing without approval from the course faculty.
3. The use of any generative artificial intelligence (AI) tool, such as OpenAI's ChatGPT, Google's Bard, or any other pre-trained language model (commonly referred to as "chatbot"), must be cited for any assignment where it has been used and may not be used unless specifically allowed by your instructor. Please see your instructor or the course policies within the syllabus if you have questions.

Student Resources

TUTORING SERVICES

Students in need of tutoring assistance are encouraged to contact the Office of Student Tutoring located as follows:

- Morristown Campus - Student Services Building Room L107 - (423) 585-6920
- Niswonger Campus - GRNV 226 - (423) 798-7982
- Sevierville Campus - MMH Room 210 - (865) 286-2787
- Claiborne Campus - Room 123A - (423) 851-4761

Specific tutoring assistance in mathematics and writing is available in-person and online as follows:

- Morristown Campus - English Learning Lab - HUM 120 - (423) 585-6970

[Walters State English Learning Lab \(opens in new window\)](https://www.waltersstate.edu/academics/humanities/writing-lab)
[ws.edu/academics/humanities/writing-lab](https://www.waltersstate.edu/academics/humanities/writing-lab)

- Morristown Campus - Mathematics Lab - MBSS 222 - (423) 585-6872

[Walters State Mathematics Learning Lab \(opens in new window\)](https://www.waltersstate.edu/academics/mathematics/learning-lab)
[ws.edu/academics/mathematics/learning-lab](https://www.waltersstate.edu/academics/mathematics/learning-lab)

TECHNOLOGY SUPPORT

Students who need assistance with computing and technology issues should contact the IET Helpdesk by phone at Morristown: (423) 318-2742; Niswonger: (423) 798-8186; or Sevierville: (865) 286-2789 or on-line access.

[Walters State Helpdesk \(opens in new window\)](https://helpdesk.waltersstate.edu)
[helpdesk.ws.edu](https://helpdesk.waltersstate.edu)

STUDENTS WITH DISABILITIES SUPPORT SERVICES

Students with disabilities must register with Student Support Services each semester in the Student Services Building, Room U134 (phone (423) 585-6892) if they need any special facilities, services, or consideration.

[Walters State Student Support Services \(opens in new window\)](https://www.waltersstate.edu/student-services/disability/)
[ws.edu/student-services/disability/](https://www.waltersstate.edu/student-services/disability/)

SUICIDE PREVENTION STATEMENT

Walters State is committed to and cares about all students. Support services are available for any person at Walters State who is experiencing feelings of being overwhelmed, hopelessness, depression, thinking about dying by suicide, or is otherwise in need of assistance. For immediate help, contact the National Suicide Prevention Lifeline by calling or texting 9-8-8 or the Trevor Lifeline at 1-866-488-7386. Veterans may also contact the Veterans Crisis Line at 1-800-273-8255 (press 1) or Text 838255.

Walters State has a relationship in place with the following community agencies to provide services (may include crisis referral services, prevention screenings, etc.):

- Cherokee Health Systems 423-586-5032
- Frontier Health 423-467-3600

College Policies

STUDENTS HANDBOOK AS OFFICIAL GOVERNING DOCUMENT

This class is governed by the policies and procedures stated in the current Walters State Community College Student Handbook. All students attending Walters State Community College, regardless of the time, location, or format of the class, must abide by the rules and regulations outlined in the current Walters State Catalog/Student Handbook and the current Walters State Timetable of Classes.

[Walters State Catalog](http://catalog.ws.edu/).(opens in new window)
catalog.ws.edu/

[Walters State Timetable of Classes](http://ws.edu/admissions/registration/).(opens in new window)
ws.edu/admissions/registration/

PURPOSE, LIMITATIONS AND MODIFICATION OF SYLLABUS

This syllabus sets forth the expectations for the course content, work, and grading as well as expectations for student performance and conduct. The syllabus does not constitute a contract between the student and the instructor or the College. The information contained here is subject to change at any time. The instructor reserves the right to modify this syllabus at any time with written notification to the students. Though changes are possible, it is expected that the course will be conducted as described in this syllabus for the semester/year specified in the Course Information section of the syllabus. This syllabus is only valid for the semester/year specified and course requirements are not guaranteed for future semesters.

COURSE GROUND RULES

- Students must attend the first day of on-ground class or contact the instructor prior to the first class. Failure to do this may result in being dropped from the class. Excessive absences may substantially lower the course grade.
- Regular class attendance is a student's obligation for any course regardless of format. (See the Walters State Catalog/Student Handbook). If a student misses class, it is his or her responsibility to contact the instructor regarding missed assignments and/or activities and to be prepared for the next class assignment.
- Students enrolled in web courses must follow the course attendance policy defined for online attendance during the first week of class and throughout the term. Failure to do this may result in being dropped from the class during week one OR may result in the accrual of absences which may negatively impact the student's grade in the course.
- Students who have not paid fees on time and/or are not correctly registered for this class and whose names do not appear on official class rolls generated by the Walters State student

information system (MyWS) will not be allowed to remain in class or receive credit for this course.

- Electronic devices must not disrupt the instructional process or college-sponsored academic activity. Use of electronic devices is prohibited unless use of the device is relevant to the activity and use is sanctioned by the faculty member in charge. Electronic devices that are not relevant to the activity or sanctioned by the faculty member in charge should be set so that they will not produce an audible sound during classroom instruction or other college-sponsored academic activity.

FINANCIAL AID

Students receiving any type of financial aid or scholarship should contact the Financial Aid Office before making any changes to their schedule. Schedule changes without prior approval may result in loss of award for the current term and future terms.

All forms of student Financial Aid may be jeopardized or lost due to the lack of Satisfactory Academic Progress in one or multiple courses. Lack of Satisfactory Academic Progress may negatively impact a student's degree/certificate completion pace and further jeopardize Financial Aid eligibility.

CANCELLATION OF CLASSES AND ACADEMIC CONTINUITY

For information related to the cancellation of classes due to inclement weather or other events, please check the Senators Emergency Text system or the college's Web site at:

[Walters State Homepage \(opens in new window\)](#)

ws.edu/home/

[Walters State Facebook page \(opens in new window\)](#)

<https://www.facebook.com/WaltersState/>

[Walters State Twitter page \(opens in new window\)](#)

<https://twitter.com/waltersstate>

or call the college's student information line, 1-800-225-4770, option 1; the Sevier County Campus, (865) 774-5800, option 7; the Niswonger Campus (423) 798-7940, option 7; or the Claiborne County Campus, 423-636-6200, option 7. Also, please monitor local TV and radio stations for further announcements.

When an event or disaster interrupts the scheduled operations of the college and the ability to proceed with the academic course activities as planned, the college and your instructor may alter the course plan outlined in the syllabus. Should an event occur, students should refer to their course e-Learn pages and/or class materials previously delivered to receive guidance from their instructor. Students should continue to monitor the official college channels of communication listed in the above

paragraph. If you would like to sign up for the Senators Emergency Text system, please go to the following Web site:

[Senator Emergency Text System \(opens in new window\)](#)
ws.edu/set/

Dual Enrollment students attending on a high school campus should refer to the high school inclement weather cancellations.

LEARNING MANAGEMENT SYSTEM

Brightspace (commonly known as eLearn or D2L) is the college's Learning Management System (LMS).

Brightspace is committed to accessibility by "deliver[ing] a learning experience that meets the needs of all people, regardless of age or ability." [Brightspace Accessibility Standard \(opens in new window\)](#)

Brightspace is also committed to guarding student data and privacy. [Brightspace Privacy Policy \(opens in new window\)](#)