

Course: CULA 161 Advanced Pastries
Department: Culinary Arts
Course Description: Advanced Pastries

This course students are taught the art of preparing a variety of American and International desserts, as well as continuing their development of bread production skills. Building on techniques learned in previous baking class, emphasis will be on flavor and techniques, as well as final presentation. Mise en place, organization, and sanitation are an integral part of this course. Two lecture and four laboratory hours per week. Prerequisite: CULA 143 Foundations of Baking.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Be competent in preparing a variety of pastries and desserts suitable for plated presentation or buffet service.</p> <p>May include but not limited to: Short dough, puff pastry and pate a choux Sauces, mignardises, Garnishes Tarts Truffles, bark and basic mignardises Fat based cakes Buttercreams Custards Basic chocolate and sugar introduction Centerpieces Bread production (WC, OC, CCT, QL, IL)</p>	<p>Each week, the following activities will be applied to each class:</p> <p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop.</p> <p>Student will prepare assigned recipes for daily production.</p> <p>Student will critic all daily production through visual analysis and through taste.</p>	<p>Students may be tested throughout the semester on specific areas of the bake shop production studied.</p> <p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation</p>
<p>2. Competent in the use of equipment, scales, volume measures Weight vs. Liquid/Volume Bakers Scales, Digital Scales (WC, OC, CCT, QL, IL)</p>	<p>Class discussion, short essays Note taking, journals Daily hands-on usage of all equipment and measurements</p>	<p>Daily observation of a student's proper use of all measuring techniques will be graded.</p>
<p>3. Be knowledgeable of current trends of desserts and presentations. (WC, OC, CCT, IL)</p>	<p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take</p>	<p>Daily observation of a student's final presentations and garnishes reflecting current trends will result with a grade.</p>

	critical notes to prepare them for the bakeshop.	
<p>4. Understand the presentation of individual plating, as well as buffet style using platters, marble, and tiered pieces will be explored. Be competent in the set up and display of the buffet and its centerpieces (WC, OC, IL, CCT)</p>	<p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop.</p>	<p>Students will prepare and display a finished centerpiece on which they will be graded on:</p> <p>Eye appeal Following regulated guidelines Presentation of finished piece Cleanliness of finished item Food cost</p>
<p>5. Be able to recognize and properly define pastry methods, terminology, and proper techniques used on all production. (WC, OC, IL, CCT)</p>		<p>Students may be given a final exam at the end of the semester</p>

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#);