

Course: CULA 162 Classical Desserts
Department: Culinary Arts
Course Description: Classical Desserts

The focus of this course is to develop the classic techniques used to produce European pastries such as; Gateau St. Honore, Opera Torte, and Dacquoise. Balance of flavors, textures, and visual presentations are a weekly goal. Chocolate and bread production skills are developed within the class structure. 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 classical styled desserts:</p> <p>Including but not limited to: Ganache Truffles 1-2-3 dough Puff pastry Choux paste Ice cream and sorbets Bavarian, charlotte, mousse, Cheesecakes – custards Sugar and chocolate review Classics – croquembouche, marjolaine, opera torte, trifles Roulades, tart tatin, meringues – piped, baked, finish European tortes Frozen desserts</p> <p>Basic chocolate work Bread Production</p> <p>Also be proficient in sponge cakes, cooked buttercreams, meringues and tarts. (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</p> <p>Daily hands-on usage of all equipment and measurements The students will participate in the lecture part of the class</p>	<p>Daily observation of a student’s proper use of all measuring techniques will be graded.</p> <p>Daily observation of a student’s final presentations and garnishes reflecting</p>

	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.	current trends will result with a grade.
3. Be knowledgeable of ingredients common to classical desserts and carryout the proper production of mise en place. (WC, OC, CCT, IL)	<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>Reading assignment will be due for specific baked items being produced that week.</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 Mise en place</p> <p>Students may be given a practical and/or written 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](#);