

CENTRAL TEXAS COLLEGE

PSTR 2331

ADVANCED PASTRY

Semester Hours Credit: 3

Instructor: _____

Office hours: _____

I. COURSE DESCRIPTION

- A. A study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasis on advanced techniques.
- B. PSTR 2331, Advanced Pastry, is a required course in the Baking Certificate of Competition. This course is also a selective technical elective for the Restaurant and Culinary Management Degree, Restaurant Skills Certificate, Culinary Arts Certificate, and the Institutional Food Service Operation Certificate.
- C. This course consists of two major activities—the lecture and the kitchen laboratory exercises. The lecture portion meets one hour twice per week during the 16 week semester. The instructor supervises the laboratory. The kitchen laboratory requires 64 hours for course completion. These activities include: Preparation of dough, quick breads, pies, cakes, cookies, tarts, basic syrups, creams, and sauces, custards, frozen desserts, fruit desserts and doughnuts.
- D. Prerequisites: PSTR 1301

II. LEARNING OUTCOMES

Upon successful completion of this course, Advanced Pastry, the student will be able to:

- A. Describe the preparation methods used in various cakes to include mousse, chiffon, flourless, and sponge cakes. **(C5, C6, C15-20, F1-17)**
- B. Identify the ingredients, formula balance and the baking process of sponge cakes. **(C1, C2, C5, C6, C9, C10, C15-20, F1-17)**
- C. Prepare various cakes and fillings using various cooking methods. **(C1-C3, C5, C6, C9, C10, C15-20, F1-17)**
- D. Explain the history of the Wedding Cake. **(C5, C6, C9, C10, C15-20, F1-17)**

- E. Explain traditional wedding cakes from different cultures. **(C5, C6, C9, C10, C15-20, F1-17)**
- F. Prepare a wedding cake. **(C1-C3, C5, C6, C9, C10, C15-20, F1-17)**
- G. Prepare and identify various individual pastries used for buffet assortments, afternoon pastry trays, and pastry shops. **(C1-C3, C5, C6, C9, C10, C15-20, F1-17)**
- H. Prepare and identify various plated deserts to include cakes, pies, tarts, custards, ice creams, sorbets, pudding, Bavarian cream, pastries, soufflés, cookies and fresh or cooked fruit. **(C1-C3, C5, C6, C9, C10, C15-20, F1-17)**
- I. Prepare and identify various frozen deserts to include bombes, parfaits, cassata, semifreddo, jubilees, ice cream cakes, meringue glace, soufflé glace, frozen mousses, and unusual ice creams. **(C1-C6, C15-20, F1-17)**
- J. Prepare and identify light and low calorie Desserts. **(C1-C6, C15-20, F1-17)**
- K. Prepare and identify charlottes, custards, Bavarian creams, mousses and soufflés. **(C1-C6, C15-20, F1-17)**
- L. Prepare desserts using fanciful garnishes, towering presentations, and abstract designs. **(C1-C6, C15-20, F1-17)**
- M. Prepare holiday breads, rolls, cakes, cookies, marzipan, pastries, and chocolates. **(C1-C6, C15-20, F1-17)**
- N. Describe the history and production of chocolate. **(C5, C6, C15-20, F1-17)**
- O. Describe and identify various chocolate tempering techniques. **(C5, C6, C15-20, F1-17)**
- P. Prepare and identify various chocolate presentation techniques to include modeling, piping, streaking, casting, painting and spraying. **(C1-C6, C15-20, F1-17)**
- Q. Identify the Equipment and Ingredients required to work with sugar. **(C5, C6, C15-20, F1-17)**
- R. Describe sorting and protecting finished sugar pieces. **(C5, C6, C15-20, F1-17)**
- S. Prepare and identify various sugarwork artistic techniques to include: spinning, crystallizing, casting, pulling and blowing. **(C1-C6, C15-20, F1-17)**

- T. Identify marzipan techniques to include molding, coloring and tracing. (C14-C6, C15-20, F1-17)
- U. Create advanced decorations quickly and economically using basic materials. (C1-C6, C15-20, F1-17)

III. INSTRUCTIONAL MATERIALS

- A. The instructional materials identified for this course are viewable through www.ctcd.edu/books
- B. CTC Handout: Advanced Pastry, Assignment Standards
- C. Additional references may be required that are available in the Central Texas College library

IV. COURSE REQUIREMENTS

1. Reading Assignments: Read text assignments prior to class and be prepared to discuss the text material, answering instructor questions orally with well-organized thoughts and ideas.
2. Class Attendance: (Refer to CTC Catalog, Page 63, for detailed policy). You are expected to attend each class period, be on time and stay the full class period or are counted absent. You are responsible for all course material missed due to absence. The instructor does not provide class notes for classes missed.
3. Equipment: The following equipment is required for this course
 - a. 1 each Chef uniform to include a long sleeve classic white chef jacket, black and white check chef pants, black and white check chef beanie and bib apron
 - b. 1 pair black safety shoes (slip resistance)
 - c. 1 each basic calculator
 - d. 1 each set of decorating tips
 - e. Disposable decorating/ pastry bags

V. EXAMINATIONS

- A. There will be two examinations.
 1. Exam 1 (Mid-Term)
 2. Exam 2 (Final Exam)

- B. A student must be present for all examinations. No make-up examinations will be given. Students who know in advance that they will be absent from an examination due to valid reasons must arrange to take an early examination. Unexpected absences due to illness or extenuating circumstances will require the student to see the instructor about individual make-up work in lieu of the missed examination.
- C. Students without excused absences will be given a zero for the missed examination.
- D. The instructor will publish specific examination dates and will give an in-class review concerning the nature and type of test questions to be given.

VI. SEMESTER GRADE COMPUTATIONS

Exam 1 (Mid-Term)	200 points
Exam 2 (Final Exam)	200 points
Quizzes (4 @ 50 pts each)	200 points
Lab Exercises	<u>400 points</u>
Total Points	1000 points

A (1000 – 900) **B** (899 – 800) **C** (799 – 700) **D** (699 – 600) **F** (Below 600)

- B. A student must take the final examination to receive a grade for this course.

VII. NOTES AND ADDITIONAL INSTRUCTIONS FROM COURSE INSTRUCTOR

- A. Course Withdrawal: It is the student's responsibility to officially withdraw from a class if circumstances prevent attendance. Any student who desires to, or must, officially withdraw from a course after the first scheduled class meeting must file a Central Texas College Application for Withdrawal (CTC Form 59). The student must sign the withdrawal form.

CTC Form 59 will be accepted at any time prior to Friday, the 12th week of classes during the 16-week fall and spring semesters. The deadline for sessions of other lengths is:

10-week session	Friday of the 8th week
8-week session	Friday of the 6th week
5-week session	Friday of the 4th week

The equivalent date (75% of the semester) will be used for sessions of other lengths. The specific last day to withdraw is published each semester in the Schedule Bulletin.

A student who officially withdraws will be awarded the grade of "W", provided the student's attendance and academic performance are satisfactory at the time of official withdrawal. Students must file a withdrawal application with the College before they may be considered for withdrawal.

A student may not withdraw from a class for which the instructor has previously issued the student a grade of "F" or "FN" for nonattendance.

- B. Administrative Withdrawal: An administrative withdrawal may be initiated when the student fails to meet College attendance requirements. The instructor will assign the appropriate grade on CTC Form 59 for submission to the registrar.
- C. Incomplete Grade: The College catalog states, "An incomplete grade may be given in those cases where the student has completed the majority of the course work but, because of personal illness, death in the immediate family, or military orders, the student is unable to complete the requirements for a course..." Prior approval from the instructor is required before the grade of "I" is recorded. A student who merely fails to show for the final examination will receive a zero for the final and an "F" for the course.
- E. Cellular Phones and Beepers: Cellular phones and beepers will be turned off while the student is in the classroom or laboratory.
- F. Americans with Disabilities Act (ADA): Disability Support Services provides services to students who have appropriate documentation of a disability. Students requiring accommodations for class are responsible for contacting the Office of Disability Support Services (DSS) located on the central campus. This service is available to all students, regardless of location. Review the website at www.ctcd.edu/disability-support for further information. Reasonable accommodations will be given in accordance with the federal and state laws through the DSS office.
- G. Instructor Discretion: The instructor reserves the right of final decision in course requirements.
- H. Civility: Individuals are expected to be cognizant of what a constructive educational experience is and respectful of those participating in a learning environment. Failure to do so can result in disciplinary action up to and including expulsion.

- I. **Honesty and Integrity:** All students are required and expected to maintain the highest standards of scholastic honesty in the preparation of all course work and during examinations. The following will be considered examples of scholastic dishonesty:
- i. *Plagiarism:* The taking of passages from writing of others without giving proper credit to the sources.
 - ii. *Collusion:* Using another's work as ones own; or working together with another person in the preparation of work, unless joint preparation is specifically approved in advance by the instructor.
 - iii. *Cheating:* Giving or receiving information on examinations.

Students guilty of scholastic dishonesty will be administratively dropped from the course with a grade of “F” and will be subject to disciplinary action.

VIII. Feedback:

1. *Instructor:* As your instructor I will organize and present the course material in a manner designed to facilitate the learning process. I will evaluate your progress periodically via writing assignments and exams and provide feedback on your performance via exam scores, exam critiques, and critique of your writing assignments, etc. I am also available before and after each class period and during office hours to discuss your performance and answer questions.
2. *Student:* **As the student you are ultimately responsible for your success in this course.** It is your responsibility to attend class regularly, prepare for class by reading assigned text material, participate in class discussions, ask questions when required to improve your understanding, prepare for and complete exams, and complete all other assignments.

IX. COURSE OUTLINE

- A. **Unit One:** Chapters 1-4, Decorated Cakes, Wedding Cakes, Individual Pastries and Plated Desserts
1. **Unit Outcomes:** Upon successful completion of this unit, the student will be able to:
 - a. Describe the preparation methods used in various cakes to include mousse, chiffon, flourless, and sponge cakes.

- b. Identify the ingredients, formula balance and the baking process of sponge cakes.
- c. Prepare various cakes and fillings using various cooking methods.
- d. Explain the history of the Wedding Cake.
- e. Explain traditional wedding cakes from different cultures.
- f. Prepare a wedding cake.
- g. Prepare and identify various individual pastries used for buffet assortments, afternoon pastry trays, and pastry shops.
- h. Prepare and identify various plated desserts to include cakes, pies, tarts, custards, ice creams, sorbets, pudding, Bavarian cream, pastries, soufflés, cookies and fresh or cooked fruit.

2. **Learning Activities:**

- a. Classroom lecture and discussion (C5, C6, C9, F1, F5-F8, F11, F12, F15)
- b. Demonstration in kitchen (C1-C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1-C6, C9-20, F1-F17)

3. **Equipment and Materials:** A fully equipped kitchen.

4. **Unit Outline:** Follows the sequence of the unit objectives.

B. **Unit Two:** Chapters 5-7, Frozen Desserts, Light and Low-Calorie Desserts, Charlottes, Custards, Bavarian Creams, Mousses, and Soufflés.

1. **Unit Objectives:** Upon successful completion of this unit, the student will be able to:
- a. Prepare and identify various frozen desserts to include bombes, parfaits, cassata, semifreddo, jubilees, ice cream cakes, meringue glace, soufflé glace, frozen mousses, and unusual ice creams.
 - b. Describe the history and origins of various frozen desserts.
 - c. Prepare and identify light and low calorie desserts.
 - d. Explain the purpose of having light and low calorie desserts.
 - e. Identify the calories contained in common pastry ingredients.
 - f. Prepare and identify charlottes, custards, Bavarian creams, mousses and soufflés.
 - g. Describe the history and origins of various charlottes, custards, Bavarian creams, mousses and soufflés.
 - h. Identify the difference between a custard and a stirred custard.
 - i. Demonstrate and explain the complexity of cooking a successful

soufflé.

2. **Learning Activities:**

- a. Classroom lecture and discussion (C5, C6, C9, F1, F5-F8, F11, F12, F15)
- b. Demonstration in kitchen (C1-C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1-C6, C9-20, F1-F17)

3. **Equipment and Materials:** A fully equipped kitchen.

4. **Unit Outline:** Follows the sequence of the unit objectives.

C. **Unit Three:** Chapters 8-10, Modernist Desserts, Holiday Classics and Favorites and Chocolate Artistry.

1. **Unit Objectives:** Upon successful completion of this unit, the student will be able to:

- a. Prepare desserts using fanciful garnishes, towering presentations, and abstract designs.
- b. Demonstrate the balance between appearance, flavor and practicality.
- c. Prepare holiday breads, rolls, cakes, cookies, marzipan, pastries, and chocolates.
- d. Describe how the holiday classics and favorites can be adapted to year around use.
- e. Describe the history and production of chocolate.
- f. Describe and identify various chocolate tempering techniques.
- g. Prepare and identify various chocolate presentation techniques to include modeling, piping, streaking, casting, painting and spraying.

2. **Learning Activities:**

- a. Classroom lecture and discussion (C5, C6, C9, F1, F5-F8, F11, F12, F15)
- b. Demonstration in kitchen (C1-C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen (C1-C6, C9-20, F1-F17)

3. **Equipment and Materials:** A fully equipped kitchen.

4. **Unit Outline:** Follows the sequence of the unit objectives.

D. **Unit Four:** Chapters 11-13, Sugarwork, Marzipan Modeling and Advanced Decorations.

1. **Unit Objectives:** Upon successful completion of this unit, the student will be able to:

- a Identify the equipment and ingredients required to work with sugar.
- b Identify the importance as sugar as an ingredient and as an element.
- c Describe sorting and protecting finished sugar pieces.
- d Prepare and identify various sugar work artistic techniques to include: spinning, crystallizing, casting, pulling and blowing.
- e Identify marzipan techniques to include molding, coloring and tracing.
- f Identify how to store marzipan.
- g Create advanced decorations quickly and economically using basic materials.

2. **Learning Activities:**

- a Classroom lecture and discussion (C5, C6, C9, F1, F5-F8, F11, F12, F15)
- b Demonstration in kitchen (C1-C6, F5, F6, F11, F12)
- c Laboratory exercises in kitchen (C1-C6, C9-20, F1-F17)

3. **Equipment and Materials:** A fully equipped kitchen.

4. **Unit Outline:** Follows the sequence of the unit objectives.