

## SYLLABUS

<b>DATE OF LAST REVIEW:</b>	07/28/2019
<b>CIP CODE:</b>	12.0501
<b>SEMESTER:</b>	Departmental syllabus
<b>COURSE TITLE:</b>	Principles of Pastry Production
<b>COURSE NUMBER:</b>	BAKE 0200
<b>CREDIT HOURS:</b>	4
<b>INSTRUCTOR:</b>	Departmental syllabus
<b>OFFICE LOCATION:</b>	Departmental syllabus
<b>OFFICE HOURS:</b>	Departmental syllabus
<b>TELEPHONE:</b>	Departmental syllabus
<b>EMAIL:</b>	Departmental syllabus <i>KCKCC-issued email accounts are the official means for electronically communicating with our students</i>
<b>PREREQUISITES:</b>	CULN-0205 - ServSafe

**REQUIRED TEXT AND MATERIALS:** Please check with the KCKCC bookstore, <http://www.kkcccbookstore.com> for the required text for your particular class.

**COURSE DESCRIPTION:** This course will guide the students through the process of pastry creation. Students will be exposed to the various types of doughs used for pastries; meringues; syrups, creams and dessert sauces. Basic plating procedures for desserts will be taught as well.

**METHOD OF INSTRUCTION:** A variety of instructional methods may be used depending on content area. These include but are not limited to: lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

### **COURSE OUTLINE:**

- I. Sugar Cooking
  - A. Strength
  - B. Crystallization and Inversion
  - C. Stages

- D. Basic Syrups
- E. Garnishes
- II. Pastry Basic Creams
  - A. Whipped Cream
  - B. Meringue
  - C. Crème Anglaise
  - D. Pastry Cream
  - E. Chocolate Creams
- III. Dessert Sauces
- IV. Chocolate
  - a. Tempering
  - b. Molding
  - c. Truffles and confections
- V. Puff Pastry
  - A. Procedures
  - B. Makeup and Baking
  - C. Faults and Causes
  - D. Desserts
- VI. Pâte à Choux
- VII. Strudel and Phyllo

**EXPECTED LEARNER OUTCOMES:**

1. *The student will be able to cook sugar syrups to various stages of hardness.*
2. *The student will be able to prepare whipped cream, custard sauces, and pastry cream variations.*
3. *The student will be able to prepare dessert sauces.*
4. *The students will be able to temper chocolate; utilize the chocolate to produce various garnishes and confections.*
5. *The student will be able to prepare puff pastry dough, blitz puff pastry dough, and reversed puff pastry dough, and prepare simple pastries from these doughs.*
6. *The student will be able to prepare pâte à choux (éclair paste), and prepare simple pastries from it.*
7. *The student will be able to prepare strudel dough, handle commercial phyllo dough, and prepare pastries using either homemade or commercial dough.*
8. *The student will be able to match main dessert items, secondary items and sauces to create an appealing balance of flavor, texture, temperature, color, and shape in a plated dessert.*

**COURSE COMPETENCIES:**

Upon successful completion of this course:

- The student will be able to cook sugar syrups to various stages of hardness.*
1. The student will be able to describe syrup strength.
  2. The student will be able to define crystallization.
  3. The student will be able to list the steps to avoid crystallization.

4. The student will be able to describe the process of inversion.
5. The student will be able to chart the stages of doneness in sugar cooking.
6. The student will be able to prepare simple syrup and variations.
7. The student will be able to prepare dessert syrup using two methods and variations.

*The student will be able to prepare whipped cream, meringues, custard sauces, and pastry cream variations.*

8. The student will explain the guidelines and produce whipped cream and variations.
9. The student will explain and prepare crème anglaise.
10. The student will describe and produce pastry cream its variations.
11. The student will produce chocolate creams and variations.

*The student will be able to prepare dessert sauces.*

12. The student will list and describe dessert sauces.
13. The student will explain and use the two methods for caramelizing sugar.
14. The student will create dessert sauces.

*The students will be able to temper chocolate; utilize the chocolate to produce various garnishes and confections.*

15. The student will be able explain the process of tempering chocolate.
16. The student will be able to make tempered chocolate.
17. The student will be able to utilize the tempered chocolate to make chocolate garnishes.
18. The student will be able to produce truffles and other confections.

*The student will be able to prepare puff pastry dough, blitz puff pastry dough, and reversed puff pastry dough, and prepare simple pastries from these doughs.*

19. The student will be able to define and describe puff pastry.
20. The student will be able to prepare classic puff pastry dough, blitz puff pastry dough and reversed puff pastry dough.
21. The student will be able to create various pastries using these pastry doughs.
22. The student will be able to evaluate possible faults and causes of puff pastry desserts.

*The student will be able to prepare pâte à choux and prepare simple pastries from it.*

23. The student will be able to explain the procedure for pâte à choux (éclair paste).
24. The student will be able to produce pâte à choux (éclair paste).
25. The student will be able to create simple pastries using pâte à choux (éclair paste).

*The student will be able to prepare strudel dough, handle commercial phyllo dough, and prepare pastries using either homemade or commercial dough.*

26. The student will be able to compare and contrast strudel and phyllo dough.
27. The student will be able to follow the procedure for producing strudel dough.
28. The student will be able to fill, roll, and bake strudel.
29. The student will be able to handle and produce pastries made from phyllo dough.

*The student will be able to match main dessert items, secondary items and sauces to create an appealing balance of flavor, texture, temperature, color, and shape in a plated dessert.*

30. The student will be able to explain the essential elements that go into plating a dessert.
31. The student will be able to design and create a variety of plated desserts.
32. The student will be able to utilize geometric design and colors to create artistic plates.

**ASSESSMENT OF LEARNER OUTCOMES:** Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

**SPECIAL NOTES:**

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college's policy on non-discrimination be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Center at 288-7670.