

SYLLABUS

DATE OF LAST REVIEW:	07/28/2019
CIP CODE:	12.0501
SEMESTER:	Departmental syllabus
COURSE TITLE:	Pies, Tarts and Specialty Pastries
COURSE NUMBER:	BAKE 0210
CREDIT HOURS:	3
INSTRUCTOR:	Departmental syllabus
OFFICE LOCATION:	Departmental syllabus
OFFICE HOURS:	Departmental syllabus
TELEPHONE:	Departmental syllabus
EMAIL:	Departmental syllabus <i>KCKCC-issued email accounts are the official means for electronically communicating with our students.</i>
PREREQUISITES:	CULN-0205 ServSafe, BAKE-0100 Bakeshop Principles

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

COURSE DESCRIPTION: This course is designed to teach students the in's and out's of preparing pies and the different fillings that can be used in them. Information from Introduction to Pastry will be expanded on in more detail by creating more elaborate and advanced pastries.

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. Pie Doughs
 - A. Ingredients
 - B. Types
 - 1. Flaky Pie Dough
 - 2. Mealy Pie Dough
 - C. Mixing
 - D. Crumb Crusts
 - E. Assembly and Baking
- II. Fillings
 - A. Starches
 - B. Fruit Fillings
 - 1. Methods
 - a. Cooked Juice Method
 - b. Cooked Fruit Method
 - c. Old-Fashioned Method
 - C. Custard or Soft Fillings
 - D. Cream Pie Fillings
 - E. Chiffon Pie Fillings
 - F. Faults and Causes
- III. Tarts and Tartlets
 - A. Short Pastries
 - B. Baked Tarts

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to prepare, roll form, and bake pie dough.
- B. The student will be able to fill, assemble, and bake single-crust pies, double-crust pies, and lattice-topped pies.
- C. The student will be able to form and bake pie shells for unbaked pies.
- D. The student will be able to prepare fruit fillings.
- E. The student will be able to prepare soft or custard-type pie fillings.
- F. The student will be able to prepare cream and chiffon fillings.
- G. The student will be able to prepare pâte brisée and short pastries.
- H. The student will be able to prepare baked and unbaked tarts and tartlets.

COURSE COMPETENCIES:

Upon successful completion of this course:

- The student will be able to prepare, roll, form and bake pie dough.*
- 1. The student will be able to list and explain the function of ingredients used in pie dough.
 - 2. The student will be able to compare and contrast flaky pie dough and mealy pie dough.
 - 3. The student will be able to define crumb crusts and identify their uses.
 - 4. The student will be able to prepare pie dough, roll pie dough and line pie pans.

The student will be able to fill, assemble, and bake single-crust pies, double-crust pies, and lattice-topped pies.

5. The student will be able to identify and describe the two groups of pies based on assembling and baking.
6. The student will be able to follow the procedures for preparing single-crust pies, double-crust pies and lattice-topped pies.

The student will be able to prepare fruit fillings.

7. The student will be able to list and explain the starches used for fillings.
8. The student will be able to determine fruits best for various pies.
9. The student will be able to produce fruit pies using the three methods: cooked juice method, cooked fruit method, and the old-fashioned method.

The student will be able to prepare soft or custard-type pie fillings.

10. The student will be able to explain the procedure for preparing soft or custard-type pie fillings.
11. The student will be able to produce soft or custard-type pie fillings.

The student will be able to prepare cream and chiffon fillings.

12. The student will be able to explain the procedure for preparing cream and chiffon fillings.
13. The student will be able to follow the guidelines for using gelatin.
14. The student will be able to produce cream and chiffon fillings.

The student will be able to prepare pâte brisée and short pastries.

15. The student will be able to distinguish pâte brisée from other short pastries based on the ingredients and mixing methods.
16. The student will be able to prepare pâte brisée and other short pastries.

The student will be able to prepare baked and unbaked tarts and tartlets.

17. The student will be able to define tart.
18. The student will be able to describe the characteristics for tarts and tartlets.
19. The student will be able to interpret and follow the procedure for making baked tart shells and variations.
20. The student will be able to create a variety of tarts.

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.

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