

SYLLABUS

DATE OF LAST REVIEW:	08/03/2019
CIP CODE:	12.0501
SEMESTER:	Departmental syllabus
COURSE TITLE:	Specialty Desserts
COURSE NUMBER:	BAKE 0240
CREDIT HOURS:	4
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-0200 Principles of Pastry Production

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

COURSE DESCRIPTION: Specialty Desserts will provide the students with a look into other desserts that are produced within the industry and bakeshops. Students will learn about and produce custards, puddings, mousses, soufflés, frozen desserts, fruit desserts and creating desserts for people with special dietary needs.

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. Custards, Puddings, Mousses, Soufflés
 - A. Custards and Puddings
 - B. Bavarians
 - C. Mousses
 - D. Soufflés
- II. Frozen Desserts
 - A. Churn Frozen
 - 1. Ice Cream
 - 2. Sherbet
 - 3. Sorbet
 - B. Still-Frozen
 - 1. Parfaits & Bombes
 - 2. Frozen Mousse and Soufflé
- III. Fruit Desserts
 - A. Handling Fresh Fruits
 - 1. Ripening
 - 2. Trimming Loss
 - 3. Evaluating and Preparing
 - B. Traditional & Specialty Fruit Desserts
 - C. Fruit Preserves, Condiments, Garnishes
- IV. Special Diets
 - A. Dietary Concerns
 - B. Nutrition
 - C. Allergens
 - D. Modifying Formulas for Special Diets
 - E. Ingredient Substitutions

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to create a variety of custards, mousses and soufflés using different techniques.
- B. The student will be able to distinguish the unique characteristic between the various frozen desserts and prepare: ice cream, sherbet, sorbet, parfaits, bombes, frozen mousse and frozen soufflé.
- C. The student will be able to identify fresh fruits and explain proper handling.
- D. The student will be able to prepare traditional and specialty fruit desserts, fruit preserves, fruit condiments, and fruit garnishes.
- E. The student will be able to identify and describe various dietary concerns including nutritional, allergens and specialty diets.
- F. The student will be able to modify formulas for special diets including appropriate ingredient substitutions and prepare products for special diets.

COURSE COMPETENCIES:

The student will be able to create a variety of custards, mousses and soufflés using different techniques.

1. The student will be able to prepare baked and steamed custards.
2. The student will be able to prepare Bavarian creams and mousses.
3. The student will be able to use Bavarian creams to prepare cold charlottes.
4. The student will be able to prepare hot dessert soufflés.

The student will be able to distinguish the unique characteristic between the various frozen desserts and prepare: ice cream, sherbet, sorbet, parfaits, bombes, frozen mousse and frozen soufflé.

5. The student will be able to identify key characteristics of various frozen desserts.
6. The student will be able to compare and contrast frozen desserts.
7. The student will be able to prepare a variety of ice creams.
8. The student will be able to prepare a variety of sherbet and sorbets.
9. The student will be able to prepare still-frozen desserts, including bombes, frozen mousses and frozen soufflés.

The student will be able to identify fresh fruits and explain proper handling.

10. The student will be able to identify and describe the changes that occurs during the ripening process.
11. The student will be able to calculate yields and amounts needed after trimming loss.
12. The student will be able to identify and evaluate fresh fruits used in desserts.
13. The student will be able to explain and demonstrate proper handling of fresh fruits.

The student will be able to prepare traditional and specialty fruit desserts, fruit preserves, fruit condiments, and fruit garnishes.

14. The student will be able to use fresh fruits to prepare a variety of desserts.
15. The student will be able to explain the process in creating fruit preserves, marmalades and compotes.
16. The student will be able to create fresh fruit preserves, marmalades and compote.
17. The student will be able to create garnishes and integrate them into fresh fruit desserts.

The student will be able to identify and describe various dietary concerns including nutritional, allergens and specialty diets.

18. The student will be able to identify and explain the different dietary needs.
19. The student will be able to identify allergens specific to baked goods and desserts.
20. The student will be able to describe preventing cross-contact of allergens in baked goods and desserts.
21. The student will use the FDA Food Guide Pyramid and guidelines to plan and create nutritionally appropriate baked goods and desserts.
22. The student will identify the basic nutrients and their functions.

The student will be able to modify formulas for special diets including appropriate ingredient substitutions and prepare products for special diets.

23. The student will be able to identify appropriate ingredient substitutions for specific diets.
24. The student will be able to explain the three ways to modify an ingredient in a baking formula to make the formula suitable for a specialized diet.

25. The student will be able to explain the functions of ingredients and describe how to reduce or eliminate fat, sugar, gluten and dairy products in baking formulas.
26. The student will be able to create low-fat and low-sugar baked products and desserts.
27. The student will be able to create gluten-free and lactose-free baked products and desserts.

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.

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