

El Paso Community College

Syllabus

Part II

Official Course Description

SUBJECT AREA	<u>Culinary Arts and Related Sciences</u>
COURSE RUBRIC AND NUMBER	<u>PSTR 1310</u>
COURSE TITLE	<u>Pies, Tarts, Teacakes and Cookies</u>
COURSE CREDIT HOURS	<u>3 2 :</u> Credits Lec Lab

I. Catalog Description

Focuses on preparation of American and European style pie and tart fillings and dough, cookies, teacakes, custard and batters. Provides instruction in finishing and presentation techniques.

Prerequisite: PSTR 1301. Corequisite: PSTR 1343. (2:4). Lab fee.

II. Course Objectives

- A. Unit I. Classic and Contemporary Ingredients in American and European Pastries
 - 1) Identify a variety of classic ingredients found in a classical baking operation.
 - 2) Evaluate the purpose of each ingredient used in making pies, tarts, teacakes and cookies
 - 3) Analyze the major differences in old world ingredients and contemporary ingredients.
 - 4) Analyze the strengths and weaknesses of contemporary ingredients

- B. Unit II. Specialty Equipment
 - 1) Identify and use a variety of measuring equipment.
 - 2) Identify and use a variety of cutting tools.
 - 3) Determine the various materials used for baking vessels
 - 4) Identify and use a variety of mechanical and electrical equipment.
 - 5) Analyze the care and safety precautions for the equipment needed to run a bakery.

- C. Unit III. Cookies
 - 1) Identify the characteristics of and mixing method for a variety of cookies.
 - 2) Demonstrate the procedure for producing several basic cookies including drop, rolled, ice box, bar, stencil, moldings, twice baked, and piped.
 - 3) Utilize a variety of textures, flavors, and mixing techniques for cookies.

- D. Unit IV. Custards and Creams
 - 1) Determine the ratio for proper custard and develop sugar caramel.
 - 2) Analyze the production and the ratios in the cooked and baked custards.
 - 3) Demonstrate the production techniques for stirred creams and puddings.
 - 4) Identify the factors involved in creating a mousse.

- E. Unit V. Icings, Glazes, and Sauces
 - 1) Prepare a variety of meringues.
 - 2) Determine the characteristics and proper ratio of a meringue.
 - 3) Determine the characteristics of and processes involved in making various butter creams.

- 4) Determine the process involved in producing a variety of glazes

F. Unit VI. Pies and Fillings

- 1) Analyze the various types of pie dough for a variety of crusts.
- 2) Determine the lining ingredients for each type of pie.
- 3) Analyze the variations of fresh and cooked pie fillings
- 4) Prepare and analyze a variety of toppings

G. Unit VII. Tarts

- 1) Analyze the various tart dough for a variety of crusts
- 2) Determine the lining technique for each type of tart
- 3) Analyze the variations of fresh and cooked tart fillings
- 4) Prepare and analyze a variety of toppings.
- 5) Identify techniques for baking tart shells.

H. Unit VIII. Teacakes

- 1) Prepare a variety of classic and American teacakes.
- 2) Identify the characteristics and textures of a variety of European tea cakes.
- 3) Analyze the significance of American styles of teacakes, including shape and ingredients
- 4) Identify the characteristics and textures of a variety of American style tea cakes

I. Unit IX. Miniature and Individual Pastries

- 1) Identify the key components that make up an individual pastry.
- 2) Analyze a variety of stacked and rolled pastries.
- 3) Analyze the variety of fillings and bases involved in an individual pastry.
- 4) Introduce and produce a pulled sugar

III. THECB Learning Outcomes (WECM)

1. Produce a variety of commercially acceptable pies, tarts, teacakes and cookies.
2. Identify and produce finishing and presentation techniques.

IV. Evaluation

A. Pre-assessment

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

B. Challenge Exam

Students who wish to challenge the course should contact the Testing Center and the Division Dean. Challenges must be accomplished before the census cut-off date. Students who previously have received a W or a letter grade for the course are not eligible to challenge this course.

C. Post-Assessment

- 1) The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.
- 2) The evaluation of the prepared items should be based on the student's mastery of the assigned objectives. In addition to food preparation, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require a researching of recipes.

It is essential that student do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another.

Any projects will be devised at the instructor's discretion. In addition to basic preparations, the projects may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management Classes. The exam should consist of, or at least include, a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period. If the instructor thinks the final prep item and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work. If the instructor judges that the final prep item and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% of the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

G. Grading Scale:

A = 90 – 100	I = Incomplete
B = 80 – 89	W = Withdrew/ Withdrawn
C = 70 – 79	
D = 60 –69	
F = below 60	

V. Disability Statement (Americans with Disabilities Act [ADA])

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

VI. 6 Drop Rule

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.