

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 1340</u>
COURSE TITLE	<u>Plated Desserts</u>
COURSE CREDIT HOURS	<u>3 2 : 4</u> Credits Lec Lab

I. Catalog Description

Provides preparation and service of hot and cold desserts with a focus on individual desserts, a la minute preparations, and numerous components within one preparation. Emphasizes station organization, timing, and service coordination for restaurant dessert production. **Prerequisite: PSTR 2264. Corequisite: PSTR 2265. (2:4). Lab fee.**

II. Course Objectives

A. Unit I. Introduction to Plated Desserts

- 1) Identify the types of main items common to plated desserts
- 2) Identify the components common to plated desserts
- 3) Prepare various types of crisp components
- 4) Prepare various types of dessert sauces
- 5) Prepare various chocolate components
- 6) Prepare various fruit components

B. Unit II. Plated Pastries 2.1 all

- 1) Identify the various types of pastries for plated desserts
- 2) Plate various types of rolled pastries
- 3) Plate various types of layered pastries
- 4) Plate various types of tartlets and galettes

C. Unit III. Plated Cakes and Tortes

- 1) Identify the various types of cakes and tortes for plated desserts
- 2) Analyze the basics of cake assembly
- 3) Identify the functions of garnish on cakes
- 4) Prepare a variety of layered and molded cakes
- 5) Plate various types of cakes and tortes as plated desserts

D. Unit IV. Plated Custards and Creams

- 1) Identify the various custards and creams used for plated desserts
- 2) Classify the two basic methods for making a custard base as cold and warm
- 3) Establish the criteria for caramelizing sugar and describe its role in custards
- 4) Identify the types of creams, curds, and puddings used for plated desserts
- 5) Analyze the role of gelatin in a variety of creams and puddings
- 6) Plate various types of custards and creams as plated desserts

E. Unit V. Plated Mousses and Soufflés

- 1) Define the term mousse
- 2) Establish the criteria for successful production of soufflés
- 3) Identify the two types of soufflés as hot and cold and establish the differences

- 4) Plate various types of mousses and soufflés

F. Unit VI. Plated Pies and Tarts

- 1) Identify the different types of pies and tarts used for plated desserts
- 2) Define terms and methods common to pie and tart fabrication
- 3) Plate a variety of pies and tarts as plated desserts

G. Unit VII. Plated Fruit Desserts

- 1) Identify the different types of fruit desserts used for plated desserts
- 2) Establish criteria for working with fresh fruit
- 3) Plate a variety of cobblers and crisps
- 4) Plate a variety of strudels
- 5) Plate a variety of fruit based desserts

H. Unit VIII. Plated Frozen Desserts

- 1) Identify the different types of frozen desserts
- 2) Classify the two types of ice creams as custard base and eggless
- 3) Classify yogurts, sorbets, sherbet, granite, and molded frozen desserts
- 4) Identify the still-frozen desserts as frozen soufflés, parfaits, and bombes
- 5) Plate a variety of frozen desserts

I. Unit IX. Management Concerns Regarding Plated Desserts

- 1) Identify areas of concern for management to include human resources, physical assets, and information and time management as they pertain to plated desserts
- 2) Determine the importance of communication in preparing plated desserts
- 3) Determine criteria for costing out plated desserts for profitability

III. THECB Learning Outcomes (WECM)

1. Design and produce a variety of individual desserts.
2. Organize a pastry station for a la carte service.
3. Demonstrate commercially acceptable production standards of uniformity and artistic presentation.

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 Instructional Dean. Challenges must be accomplished before the census cut-off date. Students who have previously 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 student's work should be based on the student's mastery of the assigned objectives. In addition to preparations, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require 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 menu fabrication, they 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 that recipe research be typed or composed on a word processor or computer.

3. 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 sauce fabrication 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 fabrication 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.

4. 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%.

D. 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.

E. 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.