

# El Paso Community College

## Syllabus

### Part II

## Official Course Description

<b>SUBJECT AREA</b>	<u>Culinary Arts and Related Sciences</u>
<b>COURSE RUBRIC AND NUMBER</b>	<u>PSTR 2270</u>
<b>COURSE TITLE</b>	<u>Mexican Breads and Pastries</u>
<b>COURSE CREDIT HOURS</b>	<u>3                    1                    :<!--                    4</u--> Credits                    Lec                    Lab</u>

### I. Catalog Description

Focuses on the breads, pastries, and other baked products representative of classical Mexican bakeshops. Provides instruction in finishing and presentation techniques. **(1:4).**

### II. Course Objectives

- A. Unit I. History, Basic Principles, and Ingredients
  - 1) Introduce ancient bread making and its influences
  - 2) Explain the importance of weighing baking ingredients
  - 3) Identify the main types of wheat flours
  - 4) List and describe the major influences on bread making in Mexico
  - 5) Determine the relationship between ingredients used and ingredients available
  
- B. Unit II. Lean Dough
  - 1) Prepare lean straight dough
  - 2) Prepare modified straight dough
  - 3) Prepare sponge dough
  - 4) Prepare natural starters and yeast starters
  - 5) Produce a variety of loaf and roll types using lean dough
  
- C. Unit III. Rich Dough
  - 1) Produce simple sweet dough
  - 2) Prepare a variety of sweet yeast dough
  - 3) Produce rolled-in yeast dough
  
- D. Unit IV. Mexican Pastries and Laminated Dough
  - 1) Prepare a variety of baked goods, including doughnuts, pastries, and crepes
  - 2) Identify the properties and uses of sugar syrups
  - 3) Prepare pie dough
  - 4) Prepare a variety of pasty dough and meringues
  - 5) Prepare baked and unbaked tarts
  
- E. Unit V. Cakes and Quick Breads
  - 1) Perform cake mixing methods
  - 2) Scale and bake cakes
  - 3) Identify common cake failures or defects and steps to avoid them
  - 4) Prepare icings
  - 5) Make and use paper decorating bags
  - 6) Identify the correct procedures for using pastry bags

- F. Unit VI. Classic Mexican Cookies
  - 1) Identify the appropriate occasions for crispy, moist, chewy, or spread cookies
  - 2) Prepare eight basic types of cookies
  - 3) Identify cross utilization in cookie dough
  - 4) Determine the quality factors for commercial cookie production
  - 5) Prepare cookie pastries and their derivatives
  
- G. Unit VII. Classic Mexican Custards and Puddings
  - 1) Identify the characteristics of Mexican custards.
  - 2) Prepare cooked and baked custards
  - 3) Determine ratio differences in pudding production
  - 4) Prepare puddings according to traditional folklore
  - 5) Identify three major techniques in making pudding
  
- H. Unit VIII. Holiday Baking
  - 1) Identify three holidays associated with Mexican baking
  - 2) Produce traditional holiday rich dough
  - 3) Discuss the significance of religious influences in baking
  - 4) Determine the use of holiday ingredients
  
- I. Unit IX. Classic Mexican Chocolates and Candies
  - 1) Identify the keys steps to tempering couverture
  - 2) Produce chocolate truffles
  - 3) Produce and handle marzipan and pastillage
  - 4) Identify steps for successful use of boiled sugar fabrications

### **III. THECB Learning Outcomes (WECM)**

Learning outcomes/objectives are determined by local occupational need and business and industry trends.

### **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.