

# 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 1312</u>
<b>COURSE TITLE</b>	<u>Laminated Dough, Pate a Choux, and Donuts</u>
<b>COURSE CREDIT HOURS</b>	<u>3      2      :      4</u> Credits   Lec      Lab

### I. Catalog Description

Focuses on preparation of laminated dough to include puff pastry, croissant, Danish and a variety of pate a choux products and donuts. Includes fillings and finishing techniques. **Prerequisite: PSTR 2331. Corequisites: PSTR 1305 and PSTR 2264. (2:4). Lab fee.**

### II. Course Objectives

#### A. Unit I. Laminated Dough

- 1) Identify and describe the variety of laminated dough.
- 2) Explain the process of lamination as it applies to laminated dough
- 3) Prepare a variety of laminated dough products
- 4) Evaluate the quality of prepared laminated dough products

#### B. Unit II. Danish

- 1) Identify appropriate methods of preparation for Danish in the bakeshop
- 2) Identify and mise en place ingredients suitable for Danish.
- 3) Prepare and utilize Danish for display and service.

#### C. Unit III. Puff Pastry

- 1) Identify the classic uses of Puff Pastry in the bakeshop
- 2) Identify and mise en place ingredients suitable for Puff Pastry
- 3) Prepare and utilize a variety of products based on Puff Pastry for display and service

#### D. Unit IV. Croissants

- 1) Identify the classic uses of Croissants in the bakeshop
- 2) Identify and mise en place ingredients suitable for Croissants
- 3) Prepare and utilize a variety of products based on Croissants for display and service

#### E. Unit V. Pate Choux

- 1) Identify and describe pate choux including its uses, methods of preparation, baking, and finishing
- 2) Prepare a variety of pate choux products
- 3) Evaluate the quality of prepared pate choux products

#### F. Unit VI. Filled and Assembled Pate Choux Pastries

- 1) Identify the uses of both filled and assembled pate choux products

- 2) Identify and mise en place ingredients suitable for filled and assembled pate choux products
- 3) Prepare and utilize a variety of products that require either filled and/or assembled pate choux products for display and service

G. Unit VII. Yeast and Cake Donuts

- 1) Compare and contrast yeast and cake donuts.
- 2) Identify and mise en place ingredients suitable for yeast and cake donuts
- 3) Prepare and utilize yeast and cake donuts for display and service

H. Unit VIII. Fritters and Crullers

- 1) Identify and describe fritters and crullers and explain how they relate to donuts
- 2) Identify and mise en place ingredients suitable for fritters and crullers
- 3) Prepare and utilize fritters and crullers for display and service.

I. Unit IX. Displayed and Plated Pastries Involving Laminated Dough, Pate Choux, and Donuts

- 1) Identify a variety of desserts involving laminated dough, pate choux, and/or donuts
- 2) Prepare and utilize desserts involving laminated dough, pate choux, and/or donuts
- 3) Display a variety of desserts involving laminated dough, pate choux, and/or donuts for service.
- 4) Evaluate the quality of the prepared desserts.

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

1. Produce a variety of commercially acceptable laminated dough, pate a choux, donut products and baked goods.
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 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 students 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.

**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 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.

**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.