

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 2331</u>
COURSE TITLE	<u>Advanced Pastry Shop</u>
COURSE CREDIT HOURS	<u>3 2 :</u> Credits Lec Lab

I. Catalog Description

Provides a study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasizes advanced techniques. **Prerequisite: PSTR 1343. (2:4). Lab fee.**

II. Course Objectives

- A. Unit I. Introduction to Bakeshop Operations
 - 1) Identify cost controls for purchasing
 - 2) Determine needs of retail outlet
 - 3) Identify key factors that affect budgets in a bakeshop
 - 4) Identify quality control points
 - 5) Set up and maintain all pastry and retail food cases
 - 6) Assist customers

- B. Unit II. Menu Planning
 - 1) Determine customer needs
 - 2) Identify key points of menu development
 - 3) Determine staff ability
 - 4) Identify equipment needed for menu production

- C. Unit III. Front of the House Operations
 - 1) Identify key positions and determine layout of staff
 - 2) Identify mise en place procedures to be followed
 - 3) Determine job descriptions for each position
 - 4) Identify personnel for each position

- D. Unit IV. Retail Outlets
 - 1) Identify storage methods
 - 2) Determine purchasing operations
 - 3) Determine needs based off display case and space available as well as menus
 - 4) Identify key factors in packaging and marketing

- E. Unit V. Breads and Rolls
 - 1) Review bread and roll production
 - 2) Identify appropriate breads and rolls for bakeshop production menu
 - 3) Prepare breads and rolls as determined by menus
 - 4) Organize display of breads and rolls

- F. Unit VI. Cakes and Tortes
 - 1) Review cake and torte production

- 2) Identify appropriate cakes and tortes for bakeshop production menu
- 3) Prepare cakes and tortes as determined by menus
- 4) Organize display of cakes and tortes

G. Unit VII. Pastries and Petit Fours

- 1) Review pastry and petit fours production
- 2) Identify appropriate pastries and petit fours for bakeshop production menu
- 3) Prepare pastries and petit fours as determined by menus
- 4) Organize display of pastries and petit fours

H. Unit VIII. Confections and Chocolates

- 1) Review confection and chocolate production
- 2) Identify appropriate confections and chocolates for bakeshop production menu
- 3) Prepare confections and chocolates as determined by menus
- 4) Organize display of confections and chocolates

I. Unit IX. Pies and Cookies

- 1) Review pie and cookie production
- 2) Identify appropriate pies and cookies for bakeshop production menu
- 3) Prepare pies and cookies as determined by menus
- 4) Organize display of pies and cookies

III. THECB Learning Outcomes (WECM)

1. Apply mixes and labor saving products and nutritional concerns as they apply to the pastry shop including recipe modifications.
2. Prepare laminated dough's, choux, pastries, meringues, creams, custards, puddings, and related sauces.
3. Prepare a variety of hot soufflés, fritters, crepes, cobblers, crisps, and assorted inlays to include sugars and chocolates.

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.

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.