

Course Number and Title: CUL 262 Pastry

Campus Location:

Dover, Stanton

Effective Date:

2021-51

Prerequisite:

CUL 261

Co-Requisites:

none

Course Credits and Hours:

4.00 credits

3.00 lecture hours/week

4.00 lab hours/week

Course Description:

This course expands upon the baking principles learned in CUL 261. The student applies basic principles to produce various desserts and decorative works.

Required Text(s):

Obtain current textbook information by viewing the [campus bookstore - https://www.dtcc.edu/bookstores](https://www.dtcc.edu/bookstores) online or visit a campus bookstore. Check your course schedule for the course number and section.

Additional Materials:

None

Schedule Type:

Classroom Course

Disclaimer:

None

Core Course Performance Objectives (CCPOs):

1. Describe the foundations or requirements necessary to become a food service professional. (CCC 1, 2, 4, 5; PGG 2, 3, 4, 5, 6, 7)
2. Prepare various components, including éclair paste, meringues, puff pastry, phyllo, and crepes to create filled pastries and soufflés. (CCC 1, 2, 3, 4; PGC 1, 2, 3, 4)
3. Prepare a variety of cakes, torts, and icings. (CCC 1, 2, 3, 4; PGC 1, 2, 3, 4)
4. Demonstrate the preparation of baked and stirred custards, mousses, Bavarian creams, ice creams, and dessert sauces. (CCC 1, 2, 3, 4; PGC 1, 2, 3, 4)
5. Demonstrate proficiency using a variety of chocolate mediums. (CCC 1, 2, 3, 4; PGC 1, 2, 3, 4)
6. Create a variety of decorative accents. (CCC 1, 2, 3, 4; PGC 1, 2, 3, 4)

See Core Curriculum Competencies and Program Graduate Competencies at the end of the syllabus. CCPOs are linked to every competency they develop.

Measurable Performance Objectives (MPOs):

Upon completion of this course, the student will:

1. Describe the foundations or requirements necessary to become a food service professional.
 1. Recognize how to maintain a safe and sanitary work environment.
 2. Describe the evolution of the professional restaurant and bakeshop.
 3. Discuss various baking and pastry components as they apply to current industry standards.
 4. Recognize a variety of professional bakeshop tools and equipment.
 5. Recognize dietary conditions that affect today's consumers.
 6. Explain the difference between allergies and food intolerances and the foods that trigger them.
 7. Explain how to adapt bakeshop formulas to meet dietary needs.
2. Prepare various components, including éclair paste, meringues, puff pastry, phyllo, and crepes to create filled pastries and soufflés.
 1. Identify and describe éclair paste (pâté choux), its uses, method of preparation, baking, and finishing.
 2. Prepare a variety of pâté choux products.
 3. Identify and describe meringues, its various types, uses, and method of preparation.
 4. Prepare a variety of meringues.
 5. Identify and describe puff pastry, its various uses, method of preparation, baking, and finishing.
 6. Prepare a variety of pastries using puff pastry.
 7. Identify and describe phyllo dough, its various uses, method of preparation, baking, and finishing.
 8. Prepare a variety of pastries using phyllo dough.
 9. Identify and describe crepes.
 10. Prepare a variety of crepes.
 11. Analyze the quality of filled pastries prepared with various components.
 12. Identify and prepare a variety of soufflés.
3. Prepare a variety of cakes, torts, and icings.
 1. Prepare a variety of cakes, petite fours, and torts.
 2. Analyze the quality of prepared cakes, petite fours, and torts.
 3. Demonstrate basic icing and decorating techniques.
 4. Analyze the quality of icing and decorated cakes.
 5. Discuss the application of mixes and other value added products.
 6. Identify and describe a variety of fillings and toppings for pastries and baked goods.
 7. Discuss methods of preparation and finishing techniques for various fillings and toppings.
4. Demonstrate the preparation of baked and stirred custards, mousses, Bavarian creams, ice creams, and dessert sauces.
 1. Identify and describe baked and stirred custards, mousses, Bavarian creams, puddings and related dessert sauces.
 2. Describe the applications and preparations for various custards, creams, puddings, and related dessert sauces.
 3. Prepare a variety of custards, creams, puddings, and related dessert sauces.
 4. Analyze the quality of custards, creams, puddings, and related dessert sauces.
 5. Identify and describe ice creams and preparation.
 6. Prepare a variety of ice creams.
 7. Analyze the quality of ice creams.
5. Demonstrate proficiency using a variety of chocolate mediums.
 1. Identify a variety of chocolate products.
 2. Analyze the quality of various chocolate products.
 3. Explain the various procedures for tempering chocolate.
 4. Prepare a variety of chocolate decorations and candies.
 5. Analyze the quality of chocolate decorations and candies.
6. Create a variety of decorative accents.
 1. Prepare a variety of decorative accents using chocolate, spun sugar, caramel, fondant, and sugar decorations.
 2. Demonstrate various presentations of baked goods and desserts.
 3. Analyze the quality of presentation of baked goods and desserts.

Evaluation Criteria/Policies:

The grade will be determined using the Delaware Tech grading system:

90	-	100	=	A
80	-	89	=	B
70	-	79	=	C
0	-	69	=	F

Students should refer to the [Student Handbook - https://www.dtcc.edu/handbook](https://www.dtcc.edu/handbook) for information on the Academic Standing Policy, the Academic Integrity Policy, Student Rights and Responsibilities, and other policies relevant to their academic progress.

Final Course Grade:

Calculated using the following weighted average

Evaluation Measure	Percentage of final grade
4 Quizzes, 15% total (summative)	25%
Final exam, 10% (summative)	25%
Product Assessments (4-6, equally weighted) (summative)	40%
Daily Lab Performance (summative)	5%
Written Paper (summative)	5%
Formative Assessments	100%
TOTAL	

Core Curriculum Competencies (CCCs are the competencies every graduate will develop):

1. Apply clear and effective communication skills.
2. Use critical thinking to solve problems.
3. Collaborate to achieve a common goal.
4. Demonstrate professional and ethical conduct.
5. Use information literacy for effective vocational and/or academic research.
6. Apply quantitative reasoning and/or scientific inquiry to solve practical problems.

Program Graduate Competencies (PGCs are the competencies every graduate will develop specific to his or her major):

1. Perform standard culinary procedures using the appropriate knives, tools, and equipment.
2. Explain and apply the basic principles of food sanitation and safety in the work environment.
3. Use principles of food preparation to produce a variety of hot and cold food products within realistic time constraints.
4. Apply the fundamentals of baking science to the preparation of a variety of products.
5. Apply the principles of nutrient needs to menu planning and food preparation.
6. Evaluate styles of leadership, and develop skills in human relations and personnel management.
7. Apply the principles of facility design, menu planning and cost controls for ethical and sustainable purchasing, receiving, and storage of food and non-food items.
8. Perform dining room service functions, and apply quality customer service.
9. Categorize alcoholic and non-alcoholic beverages, and explain laws and procedures related to responsible alcohol service.
10. Explain the changing historical, geographical, and cultural relationship of different foods and recipes.

Disabilities Support Statement:

The College is committed to providing reasonable accommodations for students with disabilities. Students are encouraged to schedule an appointment with the campus Disabilities Support Counselor to request an accommodation needed due to a disability. A listing of campus Disabilities Support Counselors and contact information can be found at the [disabilities services - https://www.dtcc.edu/disabilitysupport](https://www.dtcc.edu/disabilitysupport) web page or visit the campus Advising Center.