

SOUTH SEATTLE COMMUNITY COLLEGE
Technical Education Division

COURSE OUTLINE

Origination: Christopher S Harris – October 2009

DEPARTMENT: Hospitality and Service Occupations
CURRICULUM: Pastry and Specialty Baking
COURSE TITLE: Decoration Theory I
COURSE NUMBER: PST 103
TYPE OF COURSE: Vocational Preparatory
COURSE LENGTH: 1 quarter
CREDIT HOURS: 4
LECTURE HOURS: 33
LAB HOURS: 22
CLASS SIZE: 6 to 9
PREREQUISITES: PST 102 or Instructor's permission

COURSE DESCRIPTION:

This course covers the theory and practical applications of decorative confectionary mediums. Students will be introduced to the techniques, ingredients and tools used in centerpiece, show piece and confectionary display production. In this segment of three classes, students will be exposed to; rye dough, Royal icing flow, marzipan, macaronade, rose paste, and chocolate tempering; performance test and showpiece requirements will also be discussed.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. **Communication** - Use of verbal and written communication by: participation in class discussions and answering of questions related to lectures and reading assignments; following direction from the instructor;

2. **Computation** - Calculation and extension of formulas by volume and weight as well as the Baker's Percent method.
3. **Human Relations** - Use of social interactive skills to effectively learn with other students. Practice of collegial and cooperative work to achieve group goals.
4. **Critical Thinking and Problem Solving** - Diagnosis and solving of problems as related to mixing and baking of ingredients. Planning and organization of production schedules; efficient time management. Determination of appropriate mixing method for desired outcome.
5. **Technology** - Selection, use, and demonstration of appropriate tools and equipment for production of baked products. Use of computers for research and homework assignments.
6. **Personal Responsibility** - Professional behavior, punctuality, motivation and self-assessment of one's work. Management of personal health and hygiene. Self motivation and pride in one's work. Demonstration of continued learning, and adaptation to change.
7. **Information Literacy** - Access and evaluation of information from a variety of sources, including technology.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will be able to:

1. Understand common ingredients and their uses.
2. Work with rye dough, Royal icing flow, marzipan, macronade, rose paste, and chocolate couvertures.
3. Understand the guidelines and parameters of the final performance test, and of the showpiece production.
4. Identify and demonstrate the industry guidelines for safety and sanitation.
5. Understand and properly use baking, pastry, and culinary arts vocabulary.
6. Identify equipment and hand tools used in decorative work and understand their uses.

TOPICAL OUTLINE:	APPROX. HOURS
I. Lecture on procedures	33
II. lab	22
Total	55

ORIGINATED BY: Christopher Harris
DATE: October 18, 2009