

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: Pastry I

COURSE NUMBER: PST 112

TYPE OF COURSE: Vocational Preparatory

COURSE LENGTH: 1 quarter

CREDIT HOURS: 15

LECTURE HOURS: 55

LAB HOURS: 220

CLASS SIZE: 10 to 12

PREREQUISITES: Successful Completion of PST 111, FSD 100 and HOS 203 or Instructor's permission

COURSE DESCRIPTION:

This course covers two general areas; Fundamentals of French pastry and Beginning decorating and finishing. Students will be introduced to the terms and techniques of French pastry production by making the primary doughs and bases through the use of classical techniques. Pate Feuilleté, pâte à choux, pâte sucré and assorted pie doughs will be the focus of this class. Product finishes will be included. Elementary techniques for assembling and finishing cakes and tarts will be the second focus of the class. Students will gain an understanding of pastry ingredients and their functions; learn correct baking methods; exercise accurate assessment of doughs and batters; make various advanced sponges including biscuit Joconde; and will practice safety and sanitation procedures.

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 and students leads; disseminating information regarding production schedules, production quantities, orders, as well as lab procedures and operations.
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 pastry ingredients and their uses.
2. Efficiently scale, mix and bake pâte feuilleté, pâte à choux, pâte sucrée, and various pie pastries.
3. Assess and determine proper doneness of basic pastry bases.
4. Apply plain and intermediate finishes and decorations to French pastries.
5. Correctly split, fill, mask and ice a layered cake.
6. Execute basic cake and pastry decorations.
7. Demonstrate properly a variety of simple piping techniques.
8. Identify and demonstrate the industry guidelines for safety and sanitation.

9. Understand and properly use baking, pastry, and culinary arts vocabulary.
10. Identify equipment and hand tools used in pastry production and cake finishing, and understand their uses.

TOPICAL OUTLINE:	APPROX. HOURS
I. Lecture on procedures	55
II. French pastry lab	110
III. Beginning decorating and finishing lab	110
Total	275

ORIGINATED BY: Christopher Harris
DATE: October 18, 2009