

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 II

**COURSE NUMBER:** PST 211

**TYPE OF COURSE:** Vocational Preparatory

**COURSE LENGTH:** 1 quarter

**CREDIT HOURS:** 15

**LECTURE HOURS:** 55

**LAB HOURS:** 220

**CLASS SIZE:** 10 to 12

**PREREQUISITES:** PST 113 or Instructor's permission

#### COURSE DESCRIPTION:

This course covers two general areas; advanced French pastry and plated desserts. Students will enhance the knowledge and skills learned in PST 112 by further making pastry doughs and bases using classical techniques. More complex and difficult pastries made with previously learned elements will be the focus of this class. Advanced product finishes and decorations will be included. The fundamentals of plated dessert design and production will be the second focus of the class. Students will gain an understanding of dessert ingredients and their functions; learn correct plate design and plating methods; produce dessert sauces and garnishes; study flavor profiles and combinations; plan and execute banquet desserts; 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 baked meringues.
3. Assess and determine proper doneness of advanced pastry bases.
4. Apply advanced finishes and decorations to French pastries.
5. Design and produce plated desserts using the three key elements; center of the plate, sauce, and garnish.
6. Plate desserts using "a la minute" and "banquet service" techniques.
7. Plan proper portion sizes and production quantities.
8. Understand flavor profiles and combinations, as well as the role of dessert as part of a meal.
9. Identify and demonstrate the industry guidelines for safety and sanitation.

10. Understand and properly use baking, pastry, and dessert vocabulary.
11. Identify equipment and hand tools used in dessert production and French pastry, and understand their uses.

TOPICAL OUTLINE:	APPROX. HOURS
I. Lecture on procedures	55
II. Advanced French pastry lab	110
III. Dessert production	110
Total	275

ORIGINATED BY: Christopher Harris  
DATE: October 18, 2009