

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 III

**COURSE NUMBER:** PST 212

**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 211 or Instructor's permission

#### COURSE DESCRIPTION:

This course covers 3 areas of pastry production; beginning and intermediate chocolate work, seasonal baking, and show pieces. Students will be introduced to the terms and techniques of chocolate work, ganaches, and pralines. Proper tempering techniques, candy cooking procedures, enrobing, and piping will be the focus of this class. Product finishes will be included. Along with chocolate work and candy production, seasonal produce will be studied and used in appropriate baked and dessert products. Students will gain an understanding of local, sustainable, natural, and organic dairy and produce, as well as their importance in today's baking industry; learn correct storage and care for seasonal products; exercise correct stock rotation procedures; and will practice safety and sanitation procedures. The final area of study will be show piece production. Students will produce a decorative display piece using mediums and techniques learned in PST 103, PST 104, and PST 105. Each show piece will be planned, designed, and produced within a limited time frame.

A key component of this class will be a comprehensive written final exam and a two-day skills practicum. Students will be required to demonstrate minimum proficiencies in the areas covered by PST 101, PST 111, PST 112, PST 113, PST 211, PST 212, and PST 213. Failure to pass the practicum will result in an insufficient grade to pass the PST 213 course.

#### 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. Proper pricing and extension of bills and invoices for retail orders.
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 confection ingredients and seasonal produce, and their uses.
2. Efficiently scale and produce ganache, cooked candy centers, and fruit geleés.
3. Properly temper and hold dark, milk, and white chocolate couvertures.

4. Pipe and make assorted chocolate decorations for cakes and pastries.
5. Understand concepts related to local, sustainable, natural, and organic dairy and produce.
6. Properly identify, store and, use seasonal produce.
7. Identify and demonstrate the industry guidelines for safety and sanitation.
8. Understand and properly use chocolate, confectionary, and culinary arts vocabulary.
9. Identify equipment and hand tools used in chocolate and confection production, and understand their uses.

TOPICAL OUTLINE:	APPROX. HOURS
I. Lecture on procedures	55
II. Chocolate and confectionary lab	75
III. Seasonal ingredients lab	75
IV. Show piece production	50
V. Final and Practicum	20
Total	275

ORIGINATED BY: Christopher Harris  
DATE: October 18, 2009