

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 IV

**COURSE NUMBER:** PST 213

**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 102 and PST 212 or Instructor's permission

#### COURSE DESCRIPTION:

This course covers two general areas; advanced decorative techniques and practical management. Students will be introduced to the terms and techniques of advanced pastry decoration by making complicated desserts and highly decorated cakes. Advanced mousses, Bavarians, meringues and celebration cakes will be the focus of this class. Product finishes will be included. Practical management skills and student lead experience will be the second focus of the class. Students will gain an understanding of: delegation of responsibilities; leadership by inspiration; efficient time management; conflict resolution; customer relations; storeroom inventory control; product receiving; product rotation; 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; Delegation of duties and responsibilities to junior students; control of storeroom inventory; 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. Resolution of conflicts.
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 and make chocolate and fruit mousses, Bavarian cream, Japonaise, Dacquoise, butter creams and assorted fillings.
3. Assess and determine proper doneness of baked and cooked items.
4. Plan, assemble and decorate a multi-tiered cake.
5. Use advanced decorating techniques to finish and garnish desserts and celebration cakes
6. Correctly split, fill, mask and ice a complex layered dessert.
7. Properly demonstrate a variety of advanced piping techniques.
8. Assist instructors in teaching fundamental techniques to junior students in the labs.

9. Organize and control product inventories for a baking operation.
10. Consult with clients on pastry and cake orders; accurately take and price a bakery order.
11. Identify and demonstrate the industry guidelines for safety and sanitation.
12. Understand and properly use baking, pastry, storeroom and management vocabulary.
13. Identify equipment and hand tools used in pastry production and advanced finishing techniques, and understand their uses.

TOPICAL OUTLINE:	APPROX. HOURS
I. Lecture on procedures	55
II. Advanced decorative techniques lab	110
III. Practical bakery management lab	110
Total	275

ORIGINATED BY: Christopher Harris  
DATE: October 18, 2009