

## COURSE OUTLINE

Revision: C. Harris Date: November 2, 2009

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Baking Arts
COURSE TITLE:	Special Topics in Pastry and Baking
COURSE NUMBER:	PST 299
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	1 Quarter
CREDIT HOURS:	1 to 15
LECTURE HOURS:	Varies
LAB HOURS:	Varies
CLASS SIZE:	Varies
PREREQUISITES:	Instructor's Permission

## COURSE DESCRIPTION:

This is a special topic course on an individual or group study basis in Pastry and Baking Arts, or other area relevant to the Pastry/Baking industries.

## STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Communicate clearly and effectively with the instructor on goals, outcomes, and reporting on any individual and group projects.
2. Information Literacy – Evaluate and use technical information from a variety of sources in wine-related instruction, industries and events.
3. Critical Thinking and Problem Solving – Assessing and evaluating information from a variety of sources and applying them to practical and theoretical situations.

**GENERAL COURSE OBJECTIVES:**

At the end of the course the student will:

To be arranged.

**TOPICAL OUTLINE:****APPROX. HOURS**

To Be Arranged