

KAPOLANI COMMUNITY COLLEGE –UNIVERSITY OF HAWAII

Culinary Arts Program

CULN 252, Patisserie Syllabus – Fall 2013

<b>Course No/Code</b> CULN 252/CRN 34008	<b>Course Title</b> Patisserie	<b>Credits</b> 5	<b>Lab/Lecture</b> 4 hours lecture 24 hours lab per week
<b>Semester/Year</b> Fall 2013	<b>Class Location</b> Ohelo 202-205-A		<b>Class Times</b> Monday – 2:00 pm – 5:50 pm TWThF-2:00-7:50 pm
<b>Prerequisites</b> Completion of course CULN 150 & 152	<b>Co-requisites</b> None		<b>Comments</b> Grade “B” or higher in CULN 152 and/or Instructor/Chair consent
<b>Instructor’s Name</b> David Brown	<b>Office Location</b> Ohelo 202-A		<b>Office Hours</b> Mon. – Fri. 12:00 am-1:00pm Or by appointment
<b>Office Number</b> (808) 734-9496	<b>Office Fax Number</b> (808) 734-92121		<b>Mail Box Location</b> Ohelo 102

**E-mail**

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**COURSE DESCRIPTION**

This course includes the study of classical culinary terms, safety and sanitation practices. Emphasis will be place on hot, cold and frozen desserts. Contemporary plated desserts, ice creams, sorbets, sherbets, compotes and coulis will be introduced. Students will study classical techniques and presentations, creating popular international desserts. Topics will include the use of Bavarian cream, ganache, buttercream, assorted mousse fillings, puff pastry (pate feuilletée), sugar dough (pate sucree) éclair paste (pate a choux), ribbon cake (biscuit joconde), dacquoise, and other meringue products. Chocolate decoration and stencil work to complement dessert presentation will be utilized. Students will be introduced to hot and cold soufflés, French pastries and petis fours secs.

**COURSE THEMES:**

- Teamwork
- Leadership
- Motivation
- Decision making
- Goal setting
- Contingency planning
- Results through effective performance

**PROGRAM LEARNING OBJECTIVE (PLO):**

**Within the course the following program learning objectives will have been introduced, practiced or demonstrated.**

- Safety & Sanitation
- Industry standards

- Classical culinary terms
- Identify European and domestic baking raw material
- Equipment identification
- Recipe conversion; metric and U.S. equivalents weight
- Seasoning and flavorings
- Cake decorating methods, using royal icing
- Stencil paste work for ribbon cake or biscuit joconde
- Cake mixing methods, makeup and final presentation
- Popular makeup methods for puff pastry dough (pate feuilletée)
- Assorted classical puff pastry products
- Chocolate décor and filigree work
- Components made from meringue bases
- Ganache glacage, butter cream, and jelly centers for mousse fillings and Bavarians
- Assorted sauces (coulis) and compotes
- Popular international desserts
- A variety of puddings, custard and hot and cold (frozen) soufflés
- The art of the plated dessert presentation
- Churn-frozen desserts such as ice cream, sorbet and sherbet
- Popular ice cream desserts such as baked Alaska, parfaits, sundaes and coupes
- Mousse fillings, Bavarians, classic Charlottes and terrines
- Principles of sugar cooking
- French pastries and petits fours
- Dessert presentation: A la carte, banquet style and buffet set up

### **SKILLS:**

- Analyze problem solving/decision making situations
- Apply oral, written and listening skills
- Apply personal organizational skills
- Manage time and activities
- Work within a team environment to successfully set & achieve goals
- Organize ideas to achieve a specific purpose

### **STUDENT LEARNING OUTCOMES (SLO):**

**Upon successful completion of this course, student should be able to:**

- Adhere to the established department's daily conduct code
- Demonstrate and apply safe standards for personal hygiene that are practiced in the industry
- Demonstrate and apply safe and sanitary practices in food preparation
- Define and use culinary terms effectively
- Practice organizational skill (mise en place) techniques
- Identify, use safely and maintain correctly pastry/baking equipment and hard tools
- Apply mathematical skills and convert recipes accurately
- Describe the properties and functions of various ingredients
- Demonstrate chocolate techniques, creating chocolate filigree (décor)
- Apply technique and skill used for advanced cake decorating skills
- Apply technique and skill used creating stencil paste work for ribbon cake (biscuit joconde)
- Define and describe ice creams, sorbets, and other frozen desserts
- Discuss the methods of preparation of ice creams, sorbets and other frozen desserts
- Prepare a variety of ice creams, sorbets, and other frozen desserts

- Define and describe hot and cold soufflés
- Discuss the methods of preparation of hot and cold soufflés
- Prepare hot and cold soufflés and evaluate the quality of hot and cold soufflés
- Demonstrate hot and cold food soufflés and evaluate the quality of hot and cold soufflés
- Demonstrate popular puff pastry makeup methods
- Produce assorted classical puff pastry products
- Produce components made from meringue base products such as dacquoise and japonaise
- Produce components made from sponge product such as biscuit joconde, ladyfingers, and roulades
- Produce components such as crème chiboust, crème diplomat, creme brulee and puddings
- Discuss sugar cooking stages of sugar cooking
- Cook sugar for basic sugar decoration to compliment desserts presentation
- Create ganache glacage, jelly centers, coulis and compotes to complement dessert presentation
- Demonstrate techniques and skill used presenting desserts for a la carte, banquet and buffet set up
- Demonstrate technique and skill used presenting international desserts
- Discuss churn-frozen desserts and popular ice cream desserts.
- Prepare churn-frozen desserts such as ice cream, sorbet and sherbet
- Evaluate popular ice cream desserts such as baked Alaska, parfaits, sundaes and coupes
- Discuss a variety of French pastries and petit fours sec
- Produce and evaluate a variety of French pastries and petit fours sec

**ASSESSMENT TASK (Formative assessments):**

- Written and oral exams
- Quizzes on all concepts
- Research paper (homework assignments)
- Practical exam on skills & identification
- Attendance and professional standards

**ASSESSMENT TASK (Summative assessments):**

- Final written and practical exams on selected skills

**INTENDED LEARNING OUTCOMES:**

- Prepare dishes by reading and following standard recipes or ratios, so that the final products will be consistent to standards of flavor, color, texture and presentation

**Summative Assessment: Professional Standards**

- Dress Code
- Attendance
- Punctuality
- Have the appropriate tools
- Maintain tools

**Mise en Place (Physical and Psychological**

- Proper station setup
- Proper ingredients
- Organization of work area
- Organization of task
- Organization of time

### **Demonstrate Skills and Techniques**

- Utilizes proper knife cuts
- Select appropriate knives, tools & utensils
- Use knives, tools & utensils safely
- Fabrication examples:
  - French Pastries
  - Galezux
  - Tortes and sheet cakes
  - Doughs
- Cleanliness and Sanitation
- Waste amount

### **Miscellaneous Baking and Pastry Tools & Equipment**

- Select, utilize and properly maintain tools

### **Application of Baking Methods**

- Use of proper methods

### **Safety & Sanitation**

- Properly prepare and use sanitizers
- Avoid cross-contamination
  - Cutting boards
  - Food
  - Knives, tools, utensils, equipment
  - Table tops
  - Towels
  - Hands
- Appropriate use of towels
- Appropriate use of towels
- Proper clean up of spills
- Proper control of time & temperature

### **Taste and Texture**

- Proper seasoning and flavoring
- Proper baking time
- Proper oven temperature
- Consistency

### **Final Product Presentation**

- Proper portioning (portion control)
- Appropriate garnish
- Eye Appeal
- Color
- Balance
- Appropriate size and shape
- Prepared on time
- Perform tasks to acceptable level of quality & speed

- Performs with minimal supervision
- **Laboratory Evaluation Chart**
- Measures:
 

Excellent Achievement	A = 4 pts
Above Average Achievement	B = 3 pts
Average Achievement	C = 2 pts
Minimal Passing Achievement	D = 1 pt
Failure	F = 0 pts

Numerical, Percentage Grade

Proficient, Developing, Absent

Spectra

Perform professionally in a commercial bake/pastry shop environment

**REQUIRED TEXTBOOK**

Michael Suas: Advanced Bread and Pastry

Delmar, Cengage Learning 2009

**There are many reference books available for students to sign out and borrow in Chef Brown’s office.**

**Supplies:**

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| French Knife 8” or 10”                | Straight Cake Spatula 8” or 10” |
| Pairing Knife 4” or 5”                | Measuring Spoon Set             |
| Vegetable Peeler                      | Serrated Cake Knife 10”         |
| Digital Read Thermometer              | Microplane Grater               |
| 3-ring Binder                         | Pen or Pencil and Notebook      |
| One set of Pastry Tubes (plain/stars) | Offset cake Spatula 8” or 10”   |
| 14” Plastic Pastry Bag                | Digital scale                   |

**Uniform:**

- |               |   |
|---------------|---|
| Chef Hat      | Black and White Checkered Pants                     |
| Scarf         | Non-Skid Black Shoes                                |
| Chef’s Jacket | Name Tag or name embroidered on left side of jacket |
| Apron         | Socks; black or white                               |

**Uniform and supplies are required the first day of the course.**

**Daily Evaluation:**

**Work Habits Definition:**

Refers to quality of work and attitude. Includes planning, thoroughness, speed, accuracy, showing initiative and anxiousness to learn. This also includes having recipes and notes on hand having the station clean, storing foods properly, the ability to follow through with recipes/procedures, and proper use of equipment/tools.

**Excellent Achievement (4 points)**

- Can perform this task to acceptable level of quality with more than average speed and with minimum supervision. Be able to lead others in performing this task.
- Seeks and recognizes work to be done. Motivated and always where assigned.

**Above Average Achievement (3 points)**

- Can perform this task to acceptable level of quality satisfactorily with more than average speed and quality. Be able to perform with moderate supervision.
- Seeks and recognizes work to be done. Motivated and always where assigned.

**Average Achievement (2 points)**

- Can perform this task to acceptable level of quality with assistance and/or supervision within time period allocated. Generally motivated and reliable.

**Minimal Passing Achievement (1 point)**

- Can perform this task, but not without constant supervision and assistance. Follows some directions. Sometimes motivated. Makes more than average errors.

**Failure (0 points)**

- Cannot perform this task to acceptable level of quality satisfactorily within time period allowed without constant supervision and assistance. Makes more than average errors.

**Teamwork Definition:**

- Refers to relationship with classmates, especially with assigned partner. It includes courtesy, acceptance of supervision and correction from instructor, working together with partner on all assignments.

**Excellent Achievement (4 points)**

- Consistently demonstrates leadership and is always courteous to classmates and instructor.
- Exceptionally cooperative and excellent interaction with peers and instructor.

**Above Average Achievement (3 points)**

- Is always courteous and respectful to classmates and instructor.
- Performs all tasks with partner.
- Seeks and accepts input from classmates and instructor.

**Average Achievement (2 points)**

- Is courteous and respectful to classmates and instructor.
- Performs most tasks with classmates or partner.
- Is generally cooperative.
- Accepts input from classmates and instructor.

**Minimal Passing Achievement (1 point)**

- Displays lack of courtesy and respect for classmates and/or instructor.
- Makes excuses to leave work area.
- Rejects input from classmates and/or instructor.

**Failure (0 points)**

- Displays lack of courtesy and respect for classmates and/or instructor.
- Leaves work area without explanation.
- Is uncooperative.

**Class starts promptly each day:**

Absenteeism and tardiness will not be tolerated and will affect the outcome of your final grade. See the point deductions at the end of the syllabus.

**Attendance (absences or tardiness):**

Students with four or more unexcused absences will be encouraged by the instructor to withdraw, since this is a primarily a “hands-on” laboratory course. Therefore, it is extremely difficult to make up for the lost hours.

The student must attend class regularly for group assignments, class discussions and lectures. If for any reason, you cannot attend class, be sure you contact the instructor or a classmate to obtain the daily assignment. Make-up lectures and demos will not be provided.

**Leaving early:**

Should you need to leave class early for any reason, you must notify your instructor at least one day ahead (unless the sickness occurs during class time); otherwise **twenty (20) points** will be deducted.

**Quizzes and homework assignments:**

Quizzes or homework assignments **will be marked down 20% if one day late**. If assignments are two days late, **they will be marked down 50%**. If you are sick, a new assignment will be made.

**Grading Criteria:**

- a) A maximum of 40 points may be awarded on a daily basis for attendance, lecture and laboratory performance.
- b) Earned competency points will be compiled and added to the total points earned for attendance.
- c) The total points in this category will constitute **60% of the final grade**.

**Quizzes and Homework:**

- a) Assignments will be given during the course at the instructor’s discretion. They may be announced or unannounced. The quizzes and homework assignments will be a determining factor in the calculation of the final grade.
- b) Quizzes/homework and final written exam will constitute **20% of the final grade**.

**Practical Exam:** The final practical exam will constitute **20% of the final grade**.

**Grading Scale:**

A = Excellent Achievement	90% and above of the total maximum points
B = Above Average Achievement	80-89% of the total maximum points
C = Average Achievement	70-79% of the total maximum points
D = Minimal Passing Achievement	60-69% of the total maximum points
F = Failure	59% and below of the total maximum points

**Determining Factors in Calculating Maximum Points: Total of (a, b, c, and d)**

- a) Daily maximum of 40 points (Attendance, Lecture and Laboratory) x actual class days in the module
- b) Earned competency points acquired in the module
- c) Earned practical exam points acquired in the module
- d) Total points of quizzes, homework and final exam acquired in the module

**Grading System**

- a) Attendance, Lecture, Laboratory and Competencies = 60% of the final grade

b) Quizzes/Homework/Final Exam	=	20% of the final grade
c) Final Practical Exam	=	20% of the final grad
d) Final Grade	=	100%

**Dropping Class:**

If for any reason you cannot complete this course, do not just disappear, you should officially withdraw from the class by the deadline. That saves you from receiving a permanent “F”. The instructor cannot drop you from the class without our permission. Students who have stopped attending class must first obtain the Add/Drop form at Ilima 102, and file the completed form at Ilima 102 by the withdrawal deadline.

**Student’s Responsibilities:**

1. **Be in complete uniform for each class session.**
2. Attend class regularly.
3. Complete chapter-reading assignments ahead of time. Oral or written quizzes are given after each chapter announced or by instructor’s choice.
4. Complete homework assignments on time.
5. Complete uniform must be worn at all the times during lecture and laboratory class. There will be mandatory daily checks for compliance to uniform and grooming standards.
6. **NO** student will leave the classroom without the instructor’s permission.
7. If unable to attend class, notify instructor in advance.
8. The student shall bring on a daily basis the following items to class: Textbook, notebook, pencil or pen, knives and recommended hand tools.
9. **NO** food will be eaten during lecture and laboratory class, unless authorized by the instructor.
10. **NO** chewing of gum and candies will be allowed during lecture and laboratory sessions.
11. Dinner breaks will be confined to the classroom/cafeteria only.
12. **NO** caps or sunglasses are allowed during lecture and laboratory sessions.
13. You must comply with the Culinary Arts Department’s Dress Code and Personal Grooming Standards.
14. You are responsible for completing the project assigned. If you have difficulty in doing so, let the instructor know as soon as possible.
15. Go to your instructor during office hours when you first have difficulties, do not wait until the problems become insurmountable.
16. Form a study group with other students. You will not only learn from each other, but you will learn by teaching each other.

**Disability:**

If you have a disability and have not voluntarily disclosed the nature of your disability and the support you need, you are invited to contact the Special Student Services Office, 734-9552, Ilima 103 for assistance.

**Importance Dates:**

Check with your instructor for important dates, holidays and upcoming special functions.

