**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

# **CULINARY ARTS 176 – ADVANCED BAKING AND PASTRY ARTS**

1. **Course Number Course Title Semester Units**

CA 176 Advanced Baking and Pastry Arts 3

**Semester Hours**

2 hours lecture 32-36 hours 64-72 outside-of-class hours 3 hours lab 48-54 hours

144-162 total hours

2. **Course Prerequisites**

A “C” grade or higher or “Pass” in Culinary Arts 165 and174 or equivalent.

**Corequisite**

None

**Recommended Preparation**

None

3. **Catalog Description**

This course will build on previous building blocks learned in Principles of Baking and Pastry Making and increase technical proficiency. Students will explore and demonstrate a broad spectrum of classical and modern applications for seasonal plated desserts, petit fours and yeast breads. Emphasis will be placed on planning and executing dessert menus utilizing organizational and time management skills for weekly campus restaurant service. Flavor/texture pairings and theory will be covered in this course

4. **Course Objectives**

The student will:

a. Demonstrate modern and classical variations and techniques for various plated dessert preparations includingdoughs, fillings, ice creams, sorbets, sauces, garnishes and cakes.

b. Examine baking and pastry techniques, ingredients, cost and conditions for production.

c. Compare and evaluate finished pastries and bread consistent with current industry standards.

d. Explore and demonstrate use of techniques to produce a variety of artisan breads ranging from classical French and Italian to Middle Eastern.

e. Demonstrate the basics of chocolate and sugar techniques such as bon bons, tempered and pulled sugar garnishes.

f. Demonstrate use and care of professional baking equipment.

g. Apply job acquisition skills.

5. **Instructional Facilities**

* 1. Standard Classroom
  2. Culinary Foods Laboratory

6. **Special Materials Required of Student**

a. White chef’s coat

b. Chef’s toque (hat)

c. Chef’s checkered pants

d. Knives as required by instructor

e. Safe industry standard working shoes

7. **Course Content**

1. Dessert seasonality
2. Fine dining dessert menus
3. Modern baking equipment
4. Fine dining baking recipes
5. Modern recipe techniques
6. Creative presentations
7. Time management

8. **Method of Instruction**

a. Lecture and demonstrations

b. Monitoring laboratory sessions

c. Individual instruction

d. Group discussion

e. Product evaluation

f. Multimedia presentations

g. Field trips

9. **Methods of Evaluating Student Performance**

1. Quizzes on assigned reading from text and Chefs demonstration lectures.
2. Laboratory evaluations of recipe preparation based on competency rubric.
3. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.
4. Competency based final practical exam of dessert, bread and petit four production for 80 guests assessing time management/quality standards/technique/cleanliness/ communication, sanitation and safety based on rubric.

10. **Outside Class Assignments**

1. Creative menu/recipe projects showcasing original seasonal 6 item dessert menu for specific theme and location.
2. Assigned reading from text.
3. Prep list of ingredients and equipment for upcoming lab sessions.

11. **Representative Texts**

a. Representative Text(s):

Van Damme, Eddy. *On Baking: A Textbook of Pastry Fundamentals*. 4th edition, Pearson Education, Inc. 2020

b. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate use of modern and classical pastry techniques for ~~European~~ plated dessert production.
  2. Demonstrate use of baking techniques for artisan bread production.
  3. Identify flavor theory and seasonality for dessert menu development.