GROSSMONT COLLEGE

 COURSE OUTLINE OF RECORD

 Curriculum Committee Approval: 11/30/2021

 GCCCD Governing Board Approval: 12/14/2021

CULINARY ARTS 185 – SUGAR WORK, PETITS FOURS, AND SPECIALTY PASTRIES

 1. Course Number Course Title Semester Units

 CA 185 Sugar Work, Petits Fours, and Specialty Pastries 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

192-216 total hours

 2. Course Prerequisites

A “C” grade or higher or “Pass” in CA 165 and 174 or equivalent.

 Corequisite

 None

 Recommended Preparation

 None

 3. Catalog Description

This course will build on previous techniques gained in Introduction to Baking and Pastry with emphasis on petits fours, sugar decorations, classical and contemporary pastries, laminated doughs, specialty tarts, entremets, and introduction to plated desserts.

 4. Course Objectives

 The student will:

 a. Demonstrate techniques for sugar work including cooking, casting, pulling, blowing and working with pastillage.

 b. Examine techniques in preparing various classical and modern pastries.

 c. Examine the ingredients needed to execute petits fours, laminated doughs, specialty tarts and entremets.

 d. Understand the equipment and working conditions needed to execute a variety of pastries and baked goods.

 c. Compare and evaluate quality of the finished product consistent with current industry standards.

 g. Demonstrate use and care of professional baking and specialized equipment.

 5. Instructional Facilities

1. Standard classroom.
2. Culinary foods laboratory.

 6. Special Materials Required of Students

 a. White chef’s coat.

 b. Chef’s toque (hat).

 c. Chef’s checkered pants.

 d. Safe industry standard working shoes.

 e. Knives as required by instructor.

7. Course Content

1. Classical and modern pastries including petit fours, laminated doughs, entremets, and plated desserts.
2. Sugar décor techniques including pulling, casting and blowing.
3. Plated dessert theory.
4. Intermediate baking and pastry ingredients.
5. Time management.
6. Professionalism.

 8. Method of Instruction

 a. Lecture and demonstrations.

 b. Monitoring laboratory sessions.

 c. Individual instruction.

 d. Group discussion.

 e. Product evaluation.

 f. Multimedia presentations.

 9. Methods of Evaluating Student Performance

1. Quizzes on assigned reading from text and Chef’s demonstration lectures.
2. Laboratory evaluations of sugar production skills and technique based on competency rubric.
3. Final exam composed of written responses to assigned reading and Chef’s demonstration lectures.
4. Competency based final practical exam - time management/quality standards/technique/cleanliness/ communication, sanitation and safety for hands on recipes based on rubric.
5. Participation in fine dining dessert discussions.

10. Outside Class Assignments

 a. Assigned reading from text.

b. Flavor theory research assignments.

1. Fine dining plated dessert assignments and discussions.
2. Plated dessert design exercise.

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 techniques for constructing sugar showpieces.
	2. Demonstrate use of techniques to make a variety of advanced pastries and petits fours.
	3. Identify the origins and applications for ingredients and equipment used in professional bake shops and pastry kitchens.