

**Valencia College Downtown Campus
Complex Decorating FSS 2080C**

Term /Year	Fall 2019
Professor	Chef G. Chris Russom
Building/Classroom	DC -UCF1-Union West #430
Meeting day/Time	Tuesday 8:00am-1:50pm
Email	grussom@mail.valenciacollege.edu
Contact Phone	(714) 293-2707
Front door access	http://frontdoor.valenciacollege.edu/
Office	n/a

COURSE DESCRIPTION:

Expanding on the skills introduced during the Baking and Pastry program, this course will continue the development of essential skills needed to produce classic and contemporary cakes. Learn to complement your specialty cakes with the latest in buttercream finishes, expansive buttercream flower and piping techniques and traditional as well as new rolled fondant application methods. Color theory, design principles, Russian piping tips, stenciling and exterior embellishments will be introduced.

Credit hours: 3 Prerequisites are a Baking and Pastry degree or 2 years of work experience in a bakery or pastry production kitchen

Course Objectives:

At the end of the course the student will be able to use traditional and contemporary decorating methods, along with color and design theory in the production of cake confections and sculptures

Text/Materials required: (New and Used on Amazon)

101 Buttercream Flowers: The Complete Step by Step Guide

Authors: Valeri Valeriano & Christina Ong. ISBN13: 978-1-4463-0574-4

Artisan Cake Company's Visual Guide to Cake Decorating

Author: Elizabeth Marek ©2014 Race Point Publishing ISBN:13-978-1-937994-69-3

The Contemporary Buttercream Bible

Authors: Valeri Valeriano & Christina Ong. ©2014 RR Donnelley ISBN: 13-978-1-4463-0398-6

Culinary/ Baking Dress Code (Mandatory)

- These rules apply to everyone
- Uniforms must be Clean and Wrinkle Free at all times
- Must demonstrate good personal hygiene
- **You will not be allowed in the kitchen without a full uniform**
- Observe and abide by all school and district Dress Code policies
- **Students who attend class in a disheveled, wrinkled or dirty uniform will be asked to leave class and address the condition before returning.**
- **A second infraction of the uniform policy will result in the loss of all participation points for the week**

Kitchen Uniform: Students to be in full uniform on Day One.

- Chef hat-white
- Chef coat-white
- Checkered pants, no black
- NO OPEN TOE/HEEL SHOES work boots or shoes with moisture resistant uppers and skid proof soles are required-leather preferred
- White apron/black aprons
- Hair-above the collar, **restrained and under the hat**
- No excessive cologne or perfume, minimal jewelry
- Hands washed, nails trimmed neatly. **No nail polish or acrylic nails.**
- Appearance is a very important facet of hospitality. The manner in which a person displays themselves communicates a substantial amount of information, to your potential employers, peers, and CLIENTS. Start Right! **Remember, this is not like the autonomy of making desserts for hotel service. YOU are front of the house, selling a commodity.. YOURSELF!**

Supply List:

Chef knife

12" Slicer, scalloped

Mini offset spatula

8"OFFSET spatula

Bakers' Digital Scale

Small notebook

Round tips #1,#3,#5,#10

Misc. Decorating tips:#12, #20 #22, #26,#27, #30, #32,#48,#59,#60#61,#65,#68#75,#81,#103, #104, #150, #352, #366,

Icing nails 2pc or 4pc

Cake icer #789

Small fondant rolling pin

3 Linear ft. shower pan liner (Home Depot)

(needed week 8 through week 14)

Candy Thermometer

2" Pastry Brush

Bench Scraper

Rubber Spatulas

Bowl scraper

Cake Comb (square teeth)

12" Metal Ruler

12" Metal drafting triangle

3 1/2 Paring Knife,

Zester (microplane)

1 set circular metal cutters

18" pastry bag (canvas or

silicone)

_ very important

* **Recommended, not mandatory**

Grading Rubric

This course is divided into 5 major categories; compromising the final grade

Classroom attendance: 10%

Participation: 20%

Homework: 30% *There will be homework every week

Portfolio: 10%

Final Exam 10%

Design Practical: 20% (2 part)

5 points per week (80 pts possible)

10pts possible per wk.

20pts possible per wk.

100pts possible

100pts possible

200pts possible

GENERAL GRADING SCALE:

- A 90-100
- B 80- 89
- C 70- 79
- D 60- 69
- F below 60

Tests:

The written final exam will count for 100 points of your final grade. ***Final exams are required! A no show on that day will result in an F for the session.***

The Decorating/design practical will count for 200 points of your final grade. The practical will require the production of two separate cakes. ***(One in buttercream and one in rolled fondant). Final exams are required! A no show on those days will result in an F for the session.***

CLASSROOM POLICIES:

Make-up Exams:

Make-up exams will be given only for emergency situations provided the instructor is notified in advance. Upon your absence and its approval, the exam will be administered the week following the absence, before 8am. Exams must be made up before the next class meeting. Any test missed will have adverse effect on your grade, and make-up test will not be given unless approved by the Professor prior to the date of the scheduled test. Final exam is required! A no show on that day will result in an F for the session.

Homework and Quizzes: 30% of grade

Home-work and quizzes **cannot** be made up. If a student is absent, it is his/her responsibility to contact a class member, obtain the assignment and come to the next class meeting prepared. If a student is absent the day of a quiz, they will receive a zero. **No late homework will be accepted due to absence.**

In the event math calculations are required, only calculators will be accepted. No calculators on cell phones will be allowed.

Attendance: 10% of grade

Attendance will account for 80 points of the total points. Anything more than 2 absences, will result in withdrawal from class. Two partial attendances count as an absence. A partial attendance is defined as arriving tardy (more than 10 minutes late), leaving early, or not being an active participant in the class session. **There are no excused absences in the course.** Students will normally be withdrawn for failing to attend the first-class session unless approved before the beginning of class. Students will normally be withdrawn from the course due to excessive absences, normally viewed as 2 or more. Disciplinary action could include being withdrawn from class, disciplinary warning, probation, suspension, expulsion, or other appropriate and authorized actions. You will find the Student Code of Conduct in the current Valencia student handbook or:

http://valenciacollege.edu/generalcounsel/policy/default.cfm?policyID=180&volumeID_1=8&navst=0

Participation: 20% of grade

Participation is assessed under classroom engagement and will account for 150 points of the total points. We seek professionalism in the lecture room as well as in the kitchen lab. When in the lab, conversations should be kept to a minimum, pertain to the task at hand, and not be disruptive in level of loudness. Everything we create and produce in class is RTE (Ready to Eat) consequently, cleanliness, sanitation and appropriate Serv Safe practices will weigh heavily when calculating weekly participation points. Points are based, but not limited to the following categories:

- Being in full NEAT, WRINKLE FREE uniform
- Being engaged and alert in class—NO PHONES (see *Mobile Communication Devices*)
- Showing a high level of teamwork
- **Cleanliness of work space and environment**
- Having your tools and recipes
- Demonstrating Professionalism (attitude and language)
- Taking care of equipment/tools and returning them clean
- Being proactive, anticipating, and self-motivated
- Participation, adherence to and quality completion of cleaning schedule
- **Use of ingredients/supplies and sensitivity to waste and excess**

Portfolio Project: 100 points (10% of grade)

Criterion– The primary purpose of this project is to create an opportunity for you to revisit/reproduce each weekly project through the thorough compilation of steps and procedures by documentation in your journal. It may also be shown to a chef/owner in the industry so they can visually access the kind and quality of decorating work you have done. The more work you have documented to show to a potential client or employer, the more likely they are to hire or engage you for services. This potentially may land you the job over other people, with experience, being interviewed for the same job. **No late project will be accepted, if you don't turn in a project at all you will receive an F grade for the class.**

The portfolio will consist of:

- a. A 3-ring binder portfolio
- b. All design projects made throughout the semester, plus homework assignments

Portfolio must include: (point breakdown)

1. Color photo from each project completed in class (10 points)
2. Color photo from each homework assignment (10 points)
3. All recipes completed and included (10 points)
4. Notes and handouts from class (10 points)
5. Thorough procedural steps of preparation elucidated (20 points)
6. Typed and organized in a legible and professional manner (10 points)
7. 2-Student paragraphs for every week. One for class, one for homework (20 points)
8. Instructor review (10 points)
9. **Bonus points available for additional photo documentation**

- c. The portfolio will be evaluated halfway through the semester, worth 10 points.

Complex Decorating- Schedule

SCHEDULE IS SUBJECT TO CHANGE

FSS 2080C Fall 2019 Tuesday 8:00am -1:50pm

DC-UCF1-Union West #430

Tues 8/27	WEEK 1	Course Introduction, <ul style="list-style-type: none">• Production Icing: Proper Baking, Daming, Filling and Crumb Coating of Cakes• Accurate and Clean Final Icing• Piped Borders• Introduction to Buttercream Flowers• Color Theory
Tues 9/3	WEEK 2	Buttercream finishes: <ul style="list-style-type: none">• Striping, Gradients, Marbling , Blending• Color Theory• Buttercream Flowers
Tues 9/10	WEEK 3	Buttercream finishes: Fault lines and Offset Painting <ul style="list-style-type: none">• Buttercream Flowers• Color Theory• Icing Production
Tues 9/17	WEEK 4	Buttercream Finishes <ul style="list-style-type: none">• Buttercream Flowers• Brush Embroidery, Ruffles, Lace• Color Theory
Tues 9/24	WEEK 5	Square Cakes: <ul style="list-style-type: none">• Production icing: proper damning, filling and final icing of square and irregular shapes• Color Theory• Buttercream Flowers
Tues 10/1	WEEK 6	Alternative Icing Methods: Flips, Discs, Upside down <ul style="list-style-type: none">• Topsy Turvy and Irregular shapes• Buttercream Flowers• Color Theory
Tues 10/8	WEEK 7	Quiz: Color theory <ul style="list-style-type: none">• Finetuning, Advanced Final Ice• Squares,• Geometrics/Angles/Curves
Tues 10/15	WEEK 8	Portfolio Check <ul style="list-style-type: none">• Beginning Fondant Techniques• Principles of Design• Fondant/Enrobing basics

Final Withdraw date for Fall semester 11/1/19

Tues 10/22	WEEK 9	Baking/Production Icing <ul style="list-style-type: none"> • Principles of Design • Enrobing continued
Tues 10/29	WEEK 10	Principles of Design Fondant paneling
Tues 11/5	WEEK 11	Principles of Design Texturing/Stenciling/Embossment
Tues 11/12	WEEK 12	Principles of Design Layering/Inlay/Multiple Color Placement Practical planning
Tues 11/19	WEEK 13	Quiz: Design Theory Painting/ Transferring Practical Prep time: 1hr
Tues 11/26	WEEK 14	Design Practical
Tues 12/3	WEEK 15	Final Exam

Design Practical Expectations: The Practical for this class will comprise of executing two 7” cakes.

1st cake- Will be filled, decorated and presented by 1pm.

- Criteria: It must include one filling that requires a dam,
- It must be final iced cleanly and professionally
- Decoration must include:
 - At least three different buttercream flowers
 - Two different buttercream filler flowers
 - Two different buttercream leave types
 - A cleanly piped bottom border
 - A texture or exterior color finish to the final ice
 - A specific color theme (3 color)

2nd Cake- Will be filled, final iced and enrobed in rolled fondant and presented by 1pm

Design Practical Grading Rubric: 2 part- 100 pts possible per cake (20% of grade)

1st cake: (**10 BONUS POINTS FOR AN ACCURATE COLOR STUDY/SKETCH**) I will discuss criteria

- Quality of final Ice, depth. Application of exterior texture and border -30pts
- Quality and execution of filling- 20pts
- Quality and shape of piped flowers- 20pts
- Quality and shape of piped leaves- 10pts
- Color palette- 10pts
- Timeliness- 10pts (**loss of one point for every minute after the 1pm call time**)

2nd Cake- 100 points possible

- Quality and smoothness of final ice- 50 points
- Application of rolled fondant and detailing -50 points

Academic Honesty:

Academic integrity is expected at all times. Academic dishonesty (cheating) will be punished to the fullest extent allowed by the institution. The instructor will follow the academic dishonest policy as outlined in the student handbook and the catalog. It is your responsibility to familiarize yourself with this policy. However, in short, if a student is caught being academically dishonest, the student(s) involved will receive consequences that may include a zero grade for the assignment and a failing grade for the course.

Mobile communication devices – I understand there are many good reasons to have laptops, mobile phones and other wireless communication devices. Many of us have work and family responsibilities that sometimes cannot wait until the end of class. Recognizing that it may be necessary on occasion to communicate with others during class, please do not text, email, surf, talk, or anything else while class is in session. Feel free to leave the classroom for a “moment” to take care of any necessary communications.

Checking your phone messages or texting during the class will be penalized by deducting 2 points of your final grade every time the professor suspects you of doing so, holding your phone on your lap or hiding the phone behind books or personal bag will be sufficient to receive the point deduction penalties.

Student Assistance Program

Valencia College is interested in making sure all our students have a rewarding and successful college experience. To that purpose, Valencia students can get immediate help with issues dealing with stress, anxiety, depression, adjustment difficulties, substance abuse, time management as well as relationship problems dealing with school, home or work. BayCare Behavioral Health Student Assistance program (SAP) services are free to all Valencia students and available 24 hours a day by calling (800) 878-5470. Free face to face counseling is also available.

Withdrawal Policy

Students are only able to withdraw themselves up to the Withdrawal Deadline, After the Withdrawal Deadline; the instructor may withdraw students who are in violation of the course attendance policy up to the beginning of the final exam period. **Withdrawal deadline is 11/1/19.**

Academic Accommodations

"Students with disabilities who qualify for academic accommodations must provide a letter from the Office for Students with Disabilities (OSD) and discuss specific needs with the professor, preferably during the first two weeks of class. The Office for Students with Disabilities determines accommodations based on appropriate documentation of disabilities. Concerning Allergies: Unless you have an allergy verified by a doctor the expectation is to taste all foods when in the kitchen. Please advise the instructor if for religious reasons you cannot eat certain foods.

Disclaimer: The schedule, procedures, and assignments are subject to change in the event of extenuating circumstances. However, any such change will be clearly announced. Such changes are designed to deal with unforeseen circumstances that arise during the course. The changes will be intended to benefit the student and will not significantly add to the rigor of the course.

Expected Student Conduct:

Valencia College is dedicated not only to the advancement of knowledge and learning but is concerned with the development of responsible personal and social conduct. By enrolling at Valencia College, a student assumes the responsibility for becoming familiar with and abiding by the general rules of conduct. The primary responsibility for managing the classroom environment rests with the faculty. Students who engage in any prohibited or unlawful acts that result in disruption of a classroom or Valencia's rules may lead to disciplinary action up to and including expulsion from Valencia. Disciplinary action could include being withdrawn from class, disciplinary warning, probation, suspension, expulsion, or other appropriate and authorized actions. You will find the student code of conduct in the current Valencia student handbook.

The use of electronic device is prohibited during class unless asked by the professor, no texting, answering phone in the classroom, do not use E cigarettes or hookah stick during class time, and you may be asked by the professor to go home or even withdrawn from class. Leaving the class for an Excessive amount of time, 10 to 15 minutes (more than 1 instance during a single class) for whatever reason will not be allowed, unless excused and accepted by the professor. Checking your phone messages or texting during the class will be penalized by deducting 2 points of your final grade every time the professor suspects you from doing so, holing your phone on your lap or hiding the phone behind books or personal bag will be sufficient to receive the point deduction penalties.

No one will be allowed to remove food from the classroom at any time, no exception

Participation Rubric

Categories	100	80	70	60	0
Attendance	Always arrives to class on time Never asks to leave No unexcused absences	2 Tardiness Never asks to leave No unexcused absences	2 tardy equals one absence; leaves class 5-10 minutes at a time Leaves without asking Has 1 unexcused absences	2 tardy equals one absence and or leaves class 10-15 minutes at a time Leaves without asking Has 2 unexcused absences	3 or more absences Leaves without asking 3+ unexcused absences
Uniform	Clean full uniform worn at all times	Clean full uniform worn most of the time (2)	Uniform unclean or wrinkled, constantly needs reminding. Including hat	Most of the time not in uniform and needs reminding. Including hat	majority of the time not in acceptable uniform.
Classroom	Comes to class prepared, did the assignment, takes notes, listens during lecture.	Sometimes (2, two times) didn't come to class with assignment, dozes off during lecture.	Did not do class assignment three times(3). Does not pay attention during lecture. Sometimes disruptive.	Did not do class assignment (4) four times. Does not pay attention during lecture and reminded to often to have book and knives on hand.	Did not do class assignment (5) five times. Has not bought the book, borrows knives from another student. Sleeps during lecture most of the time.
Hygiene	Washes hands when needed keeps nails trimmed. Hair under hat without being told	Washes hands when needed keeps nails trimmed. Hair under hat. Occasionally has to be told	Washes hands infrequently. Frequently needs to be told about hygiene, nails, hair, etc.	Does not wash hands and when told about hygiene doesn't improve by next class visit.	Consistently Poor Hygiene In and out of Kitchen.
Participation during class and lab	Productive throughout the entire class. Organized shows complete portfolio assignment every week.	Completes assigned tasks. Relatively Organized Missed portfolio assignment twice (2 times)	Completes only assigned tasks. Frequently Disorganized Missed portfolio assignment three times.	Completes only part of assigned tasks; Disorganized takes little personal responsibility Missed portfolio assignment 4 times	Disruptive; rarely or doesn't complete. Disorganized/sloppy assigned tasks. Missed portfolio assignment more than five times.

	<p>Goes beyond expectations for assigned tasks</p> <p>Works well with others, and pays attention during class. Follows direction well including no texting, no cell phone usage.</p> <p>Eats or tastes all of the food produced in class</p>	<p>Needs little reminder to do the assigned job while in lab.</p> <p>Works with other students most of the time. Usage of cell device sometime during class.</p> <p>Eats or tastes most of the food produced in class.</p>	<p>Needs a lot of direction and reminding of assigned tasks accomplishment.</p> <p>Doesn't work well in Team situation with other students. Use of cell phone during class.</p> <p>Eats or tastes some of the food produced in class</p>	<p>Needs to be reminded to often to perform kitchen duties including cleaning up duties.</p> <p>Doesn't pay attention during class. Ill-prepared for the lecture. Use of cell phone for personal reason during class.</p> <p>Rarely eats or tastes the food produced in class</p>	<p>reluctant to follow direction most of the time. Skips work duty by disappearing for long periods of time.</p> <p>Sleeping, texting, or using cell phones during class. Reluctant to work with other students.</p> <p>Doesn't eat any of the food produced in class</p> <p>Students with allergies should notify professor before class</p>
Attitude	<p>Students with allergies should notify professor before class</p>				<p>Students with allergies should notify professor before class</p>
	<p>Has a very positive attitude. Listens well.</p> <p>Consistently maintains personal responsibility and integrity</p>	<p>Maintains a positive attitude and is kind to others. Pays attention to instruction most of the time.</p> <p>May need an occasional reminder of responsibility or integrity</p>	<p>Bad attitude; in conflict with classmate/s . Pays attention to instruction and relevant conversation some of the time.</p> <p>Is reluctant to take personal responsibility; lacks integrity and pride in work. Too sensitive when confronted.</p>	<p>Negative attitude, disrespectful of others, disruptive. Does not listen to instruction at all. Conversations out of context No respect to authority, passes blame to others including chef. Overly sensitive when confronted.</p>	<p>Takes no personal responsibility and lacks integrity and pride in work. Talks too much with conversation out of context. (sports, movies, etc.)</p> <p>Complete lack of integrity, no personal responsibility. Defensive when confronted.</p>

Sanitation and cleaning	Practices excellent sanitation and safety. Cleans as they go . Jumps into cleaning kitchen at end of class.	Practices excellent sanitation and safety. Cleans as they go . Jumps into cleaning kitchen at end of class. Sometimes distracted.	Needs to be reminded of sanitation and safety. Reluctant to help in all areas of cleaning the kitchen. Complains about cleaning. Purposely cleaning own station and knives only.	Poor sanitation and safety practice. Is not motivated to clean up. Disappears during end of class clean up. Purposely cleaning own station and knives only.	Dangerous sanitation and safety practices. Is not motivated to clean up after themselves or others. Disappears during end of class clean up. Leaves cleaning tasks to other students often.
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Institutional Core Competencies

The following Valencia Student Competencies will be reinforced throughout the entire course.

THINK – Analyze data, ideas, patterns, principles, and perspectives employing facts, formulas and procedures of the discipline.

VALUE – Distinguish among personal, ethical, aesthetic, cultural, and scientific values evaluating your own and others values from a global perspective in the process of learning the discipline.

COMMUNICATE – Identify your own strengths and need for improvement as a communicator employing methods of communication appropriate to your audience and purposefully evaluate the effectiveness of your own and others communication.

ACT – Apply disciplinary knowledge, skills, and values to educational and career goals acting effectively and appropriately in various personal and professional settings responding also to changing circumstances.