

INDIVIDUAL AND PRODUCTION PASTRIES FSS 2057C

Term /Year	FALL 2022
Professor	Chef Lucy Ayerbe
Building/Classroom	DCUCF / room 430
Meeting day/Time	Mondays, 08:00 – 13:50
Email	lmartin51@valenciacollege.edu
Front door access	Chef Ayerbe - Frontdoor

COURSE DESCRIPTION:

Prerequisite: FSS 2056C – Pastry Techniques

This course explores the steps for planning and conducting quantity production for banquets and large functions. Students will learn how to scale recipes for large volume production, calculate yield, work brigade line as a pastry cook, and organize the preparation, storage, and delivery of volume production for pastry buffet tables and retail settings. The course will include products such as filled cakes, French pastries, birthday cakes, special occasion cakes, individual plated desserts, and buffet desserts, as well as the study of basic sauces and plate design for banquet style desserts. (Special Fee: \$183.00) Credit hours:

Course Objectives: At the end of the session the student will be able to begin to build the layouts of buffet presented Cakes, French Pastries, and other individual desserts. They will be able to theorize the ingredients and techniques necessary in producing large quantities of individual desserts.

Materials required during each class session

“On Baking”, 4th edition -by Sarah Labensky, Priscilla Martel, Eddy Van Damme. Digital | Hard Copy | Loose-leaf.

Canvas

Communication for this course will be done through Canvas. Materials and handouts will also be available on Canvas. It is recommended that you review the tutorials before beginning this material and set up your phone or e-mail to give alerts for Canvas (support 407-582-5600). To manage notifications by text, log into [CANVAS](#) click on:

- Account
- Settings – Other Contact – Contact Method (right side of screen) – enter text information – Register SMS 2
- A text will go to your phone with a code to enter to confirm your number
- Notifications – select the notifications that you want and where the notification should go to Canvas also has a mobile app! Download the app, click Find My School, search for Valencia College, and enter your Atlas login. Click “allow” to enable notifications.

Zoom

If we move into an online only class, we will meet via Zoom. Our class sessions will all be audio visually recorded for students in the class to refer back and for enrolled students who are unable to attend live. Students who participate with their camera engaged or utilize a profile image are agreeing to have their video or image recorded. If you are unwilling to consent to have your profile or video image recorded, be sure to keep your camera off and do not use a profile image. Likewise, students who participate orally are agreeing to have their voices recorded. If you are not willing to consent to have your voice recorded during class, you will need to keep your mute button activated and communicate exclusively using the "chat" feature, which allows students to type questions and comments live.

Culinary/ Baking Dress Code (Mandatory)

- These rules apply to everyone
- Uniforms must be always clean and wrinkle free
- 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.

Kitchen Uniform:

- Chef Coat - white chef jacket, clean and pressed.
- Pants - Houndstooth small pattern checkered pants, not black - pressed and hemmed.
- Cap – white or black bakers cap, no toques or baseball caps allowed.
- Shoes – black safety shoes, slip resistant, leather preferred. No open toe or heel shoes.
- Apron – white aprons, half or full.
- Socks – black or white socks, must come over the ankles.
- Hair – must be restrained above the collar.
- Scents - no cologne, perfume, heavily scented creams or after shaves.
- Jewelry – single commitment band, no bracelets, no necklaces outside of chef jacket. If any earrings are worn the need to be small and not dangling.
- Hands – nails must be clean and short – 1/8-inch trimmed. No fake nails, no nail polish.

Appearance is a very important facet of hospitality. The way a person displays themselves communicates a substantial amount of information, to your potential employers, peers, and guests. Start Right!

QTY	TOOL/MATERIAL	QTY	TOOL/MATERIAL
1	3 ½ Paring Knife	1	2" Pastry Brush
1	8" Cook's knife	1	thermometer
1	12" Slicer, scalloped	1	Star piping tubes, 6-piece set
1	Mini off-set Spatula	1	Circular piping tubes, 6-piece set
1	8" off-set Spatula	1	Set of Circular Cutters
1	9" Spatula	1	French Star Pastry Tubes
2	Plastic Squeeze Bottles – 8 oz or 16 oz	1	4 pc. Measuring spoons
1	Bench Scraper (bench knife)	1	Bowl scraper
1	Ruler – 8" or 12"	1	Zester (micro plane preferable)

Evaluation and Course Grading:

- Attendance: 25%
- Participation: 25%
- Quizzes/Homework: 15%
- Portfolio: 10%
- Final Practical: 15%
- Written Final Exam: 10%
- TOTAL** 100%

ATTENDANCE:

Attendance will account for 25% of the course grade. Attendance is crucial to you getting the most out of each course. Please note that there are no excused absences. For exceptional circumstances such as jury duty, personal illness (with doctor's note), or bereavement, there will be some grade leniency. Please note that quizzes for days absent cannot be made up regardless of reason for absence.

If you are unable to participate in the course due to illness, family emergency, etc., please communicate with me as soon as possible to create a plan to complete any missed assignments so that your learning can progress in your course. In the case of a prolonged online absence, please communicate with me as soon as possible to create a plan for the best course of action.

Two partial attendances count as an absence. Partial attendance is defined as arriving tardy, leaving early, or not being an active participant in the class session. Students will normally be withdrawn for failing to attend the first class session unless approved before the beginning of class. There is additional information concerning attendance in the [Participation Rubric](#). You will be graded on your attendance in the following manner:

Fall and Spring Semesters Attendance

- 0 absence = 100% of the attendance grade or the letter grade of A
- 1 absence = 85% of the attendance grade or the letter grade of B
- 2 absences = 70% of the attendance grade or the letter grade of C
- 3 absences = 0% of the attendance grade or the letter grade of F

Summer Semesters

- 0 absence = 100% of the attendance grade or the letter grade of A
- 1 absence = 60% of the attendance grade or the letter grade of D
- 2 absences = 0% of the attendance grade or the letter grade of F

***Please note there are no make-up sessions for instruction day absences**

PARTICIPATION:

Participation is assessed under classroom engagement and will account for 25% of the course grade. For detailed information on how participation is graded view the **PARTICIPATION RUBRIC on pages 8-9**. We seek professionalism in the classroom as well as in the kitchen lab. When in the kitchen lab conversations should be kept to a minimum, pertain to the task at hand, and not be disruptive in level of loudness. Participation points awarded include but are not restricted to:

- Being in full uniform
- Being engaged and alert in the class
- Showing high level of teamwork
- Working in a safe manner
- Having your tools
- Demonstrating professionalism and a positive attitude
- Contributing to making the classroom a friendly, supportive, and effective learning environment
- Taking care of equipment
- Being proactive, anticipating, and self-motivated
- Helping breakdown dish room, put dishes away, empty garbage, wipe down tables and equipment
- Re-stocking as needed
- Participating in all other areas of clean-up and checking with Sous Chef before leaving for the day
- Not being on your phone

QUIZZES & HOMEWORK:

Quizzes & homework assignments account for 15% of your course grade.

Quizzes cannot be made up. If a student is absent the day of a quiz, they will receive a zero. This remains true for all absences regardless of reason.

- **Quiz Assignments – all quizzes will be F2F in the classroom**
Students are permitted to bring and use a calculator for math calculations during quizzes. Cell phones calculators are not permissible.
- **Homework Discussions** - are graded per instructions for discussion boards and contributing ideas.
- **Homework Assignments** – can be submitted online.
- **Projects** - Students will participate in group projects. There will be some material you will need to turn in Hard copies of and the rest will be completed in the kitchen lab. Hard copies should be printed (not hand-written), include name, date, and course title. They should also be presented professionally and neatly in a binder or cover. Although students will be working within a group their grading will be partly individual.

Late Work

Late homework will be accepted only if students provide written documentation of a medical emergency or ongoing medical condition that is submitted on the first day of the student's return to the course. No other excuses are accepted for late work. This includes technical, computer, or schedule issues. If you are unable to submit homework electronically, you can hand in a hard copy on the next day class meets after the assignment is due but not thereafter. In the industry, late work can cause serious consequences and as such it is good practice to start right. Once assignments have been graded and returned it would not be fair to receive a late assignment. 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.

PORTFOLIO: due Wednesday 11/30, not accepted past 12/02/22

Final portfolios account for 10% of course grade.

Criterion– The purpose of this project is to create the opportunity for you to show this work to a chef/owner in the industry that will see the kind of work you have done. An employer/chef wants to see perfectly executed dishes that follow organizational patterns that can be recreated for consistency, this reflecting guest expectations. The level of organization and cleanliness in which you present your work has a direct relation to how serious you are about working in the industry. This potentially may land you the job over other people, with experience, being interviewed for the same job. Midway through the course I will ask the student to show me their progress and will assess a grade equal to a progress test score (quiz).

Portfolios will be submitted electronically on assigned due dates. Detailed information regarding portfolios is available on Canvas under the portfolio assignment.

FINAL PRACTICAL EXAM: held 11/21/2022 and 11/28/22

Practical exams will count for 15% of course grade.

WRITTEN FINAL EXAM: held F2F on 12/05/22 at 09:00am

The final written exam will for 10% of your course grade

CLASSROOM POLICIES:

Make-up Final Exams:

Make-up final 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 placed in the testing center. Final exam is required!

GENERAL GRADING SCALE:

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

INDIVIDUAL & PRODUCTION PASTRIES - FALL 2022

WEEK 1 08/22/22	PPT 1 – Measurements, Converting, Common Equivalents HW 1 due 8/28 - PowerPoint 1 Canvas Discussion 1 due 8/28 - One Dessert - 3 Ways	One Dessert - 3 Ways S'mores
WEEK 2 08/29/22	PPT 2 – Formula Conversions & Yields HW 2 due 9/04 - PowerPoint 2 <i>8/29/2022 Drop/Refund Deadline</i>	One Dessert - 3 Ways S'mores
WEEK 3 09/05/22	Labor Day – no classes Canvas Discussion 2 due 9/04 – Professionalism in the Kitchen Quiz 1 online, 9/05 – PowerPoint 1	
WEEK 4 09/12/22	PPT 3 – Use Records, Unit Costs, Costing Recipes HW 3 due 9/18 - PowerPoint 3 Quiz 2 – PowerPoint 2 <i>9/09/2022 Graduation Application Deadline</i>	Prep Day
WEEK 5 09/19/22	HW 3A due 9/25 – Use Record	Cheesecake Bar Use Records
WEEK 6 09/26/2022	Quiz 3 – PowerPoint 3	Art of the Eclair
WEEK 7 10/03/22		Art of the Tart
WEEK 8 10/10/22	PPT 4 - Yield %, Purchase amounts, Cost per Portion HW 4 due 10/16 - PowerPoint 4	Boutique Pastry Display
WEEK 9 10/17/22	PPT 5 - Bakers %, Ratios HW 5 due 10/23 - PowerPoint 5	Boutique Pastry Display
WEEK 10 10/24/22	Quiz 4 – PowerPoint 4 <i>10/28/2022 – Withdrawal Deadline “W” Grade</i>	Buffets Wedding Banquet
WEEK 11 10/31/22	HW 6 due 11/06 – International Desserts	Buffets Wedding Banquet
WEEK 12 11/07/22	Quiz 5 – PowerPoint 5	Buffets International Desserts
WEEK 13 11/14/22		Buffets International Desserts
WEEK 14 11/21/22	Practical Exams – prep and production week	Practical Exam
WEEK 15 11/28/22	Practical Exams – finalized production and completion Portfolios due Wednesday 11/30 - include Practical Exam Portfolios submitted past Wednesday 12/02/22 by 11:59 PM will be considered late and will forfeit 10 points deducted for each day it is late. Portfolios submitted past 11:59 pm on Friday 12/02 will not be accepted.	Practical Exam
WEEK 16 12/05/22	Final Written Exam – 09:00 am . - Room TBD. Business casual attire. Bring calculator (cell phones not permitted), a pencil or blue/black pen (no markers or other color pen)	Written Exam

***schedule is subject to change**

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. For more information, reference page 46 of [Valencia student integrity](#).

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.

Student Services

Student Services is here to support you throughout your college journey—from the time you're accepted through your graduation day. Download the pdf file for more information on [real-life skill-shops](#) designed to provide real-life solutions to common student issues.

Withdrawal Policy

Students are only able to withdraw themselves up to the Withdrawal Deadline – [October 28th, 2022](#). 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.

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 you will 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.

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 from 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.

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.

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.

PARTICIPATION RUBRIC

	A 90-100	B 80-89	C 70-79	D F 0-69
Classroom	Turns in assignments on time. Attentive during class. Participates in lectures. Asks questions and seeks clarification when needed.	Turns in assignments. Attentive during class. For the most part, asks questions for clarifications.	Missing assignments. Present during class, sometimes distracted talking to others, on phone, etc.	Missing assignments. Not interactive or engaged. Does not pay attention to instructions or announcements.
Uniform	Clean full uniform per syllabus, always worn.	Clean full uniform per syllabus, worn 3/4 of the time	Uniform unclean or wrinkled, worn 3/4 of the time.	1/2 uniform, -no uniform, or uniform other than the one in syllabus
Production in Pastry Lab	Is very productive throughout the entire class and completes tasks in a timely manner. Always has all their necessary tools.	Completes assigned tasks, not always in a timely manner. Occasionally missing a tool.	Completes only assigned or part of assigned tasks. Takes little personal responsibility. Leans on the tables. Frequently missing tools and borrowing from	Disruptive; rarely or doesn't complete assigned tasks. Frequently missing from the kitchen. Frequently missing tools

	A 90-100	B 80-89	C 70-79	D F 0-69
	Takes care of equipment.	Takes care of equipment.	others. Mistreats equipment.	and borrowing from others. Misuses equipment.
	Goes beyond expectations for assigned tasks	Completes their assigned tasks and if asked will take on another task.	Works with the help of others.	Needs frequent reminding to stay on task. Frequently leans on tables.
	Works in harmony with classmates, assisting others. Reads and or listens to directions, follows through on assigned tasks. Execution and quality of products produced are up chef' expectations.	Works well independently, with minimal assistance. Reads and or listens to directions, follows through on assigned tasks. Products produced meet expectations of chef with minor mistakes in execution.	Needs to be reminded every now and then to stay on task. Does not read through recipes. Makes careless mistakes. Products are edible but not up to the standard of being serviceable due to poor execution.	Does not read through recipes. Makes careless mistakes. Does not communicate or ask questions. Ignores advice, rejects assistance, un-approachable. Food is disqualified from serving. poor quality and/or improper execution. Student personifies their own way and doesn't reflect the chef's expectation and execution
	Well organized.	Relatively Organized	Frequently Disorganized	Disorganized/sloppy
Attitude	Has and maintains a very positive attitude. Treats everyone with courtesy, respect and always displays a professional approach.	Maintains a positive attitude and does their best to work well with others	Negative attitude, disrespectful of others, disruptive. Puts other students down. Reluctant to work with some students.	Takes no personal responsibility and lacks integrity and pride in work. Reluctant to work with some students.
	Consistently maintains personal responsibility and integrity	May need an occasional reminder of responsibility within their immediate area.	Needs a reminder of responsibility or integrity on several occasions	Is reluctant to take personal responsibility; lacks integrity and pride in work
Hygiene, Sanitation, and cleaning	Washes hands when needed, keeps nails trimmed. Hair under hat without being told.	Occasionally has to be reminded; wash hands, wear gloves for RTE foods, maintain nails trimmed, keep hair under hat, etc.	Frequently has to be reminded; wash hands, wear gloves for RTE foods, maintain nails trimmed, keep hair under hat, etc.	Consistently Poor Hygiene In and out of Kitchen.
	Practices excellent sanitation and safety.	Practices good sanitation and safety.	Needs to be reminded of sanitation and safety.	Frequently needs to be reminded of sanitation and safety.
	Maintains workstation clean and free of clutter. Cleans as they go.	Maintains workstation clean and free of clutter for the most part. Cleans as they go.	Workstation frequently in state of disarray.	Is not motivated to clean up after themselves or others.
	Jumps into cleaning kitchen at end of class.	Jumps into cleaning kitchen at end of class. Sometimes distracted.	Reluctant to help in all areas of cleaning the kitchen. Complains about cleaning	Workstation frequently in state of disarray. Disappears during end of class clean up