

## RESTAURANT AND PRODUCTION DESSERTS FSS 2060C

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Term /Year	FALL 2022
Professor	Chef Lucy Ayerbe
Building/Classroom	UWCV / Room 430
Meeting day/Time	Mondays, 14:00 – 19:50
Email	<a href="mailto:lmartin51@valenciacollege.edu">lmartin51@valenciacollege.edu</a>
Front door access	<a href="#">Chef Ayerbe - Front door</a>

### COURSE DESCRIPTION:

Prerequisite: FSS 2056C/FSS 2056.

This course covers the preparation and service of hot and cold desserts with a focus on individual desserts, "a la minute" preparations, and numerous components within one preparation. Students will learn station organization, timing, and service coordination for restaurant dessert production. Products made will include frozen desserts, ice cream, sorbet, glazes, individual plated desserts, and desserts for function and banquets. During the course, students will develop a dessert menu from the perspective of variety, costs, practicality, and how well it matches the rest of the menu. (Special Fee: \$182.00)

### Course Objectives:

At the end of this course the student will be able to execute how to price and plate a dessert menu in conjunction with building the desserts in the lab. They will compare station organization, timing, and service coordination for restaurant and banquet production. In building the plates, with a focus on the main ingredients, create finishing accents such as, but not limited to sauces, ice creams, sorbet, and glazes.

### Materials required during each class session

"On Baking", 4<sup>th</sup> edition -by Sarah R. Labensky, Priscilla A. 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!

### Baking kit & tools

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

### Evaluation and Course Grading:

- Attendance: 20%
- Participation: 20%
- Quizzes/HW/Projects: 10%
- Individual Work: 15%
- Portfolio: 10%
- Final Practical: 15%
- Written Final Exam: 10%
- TOTAL** 100%

## ATTENDANCE:

Attendance will account for 20% 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 20% 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, DISCUSSIONS, HOMEWORK, & GROUP PROJECTS:** These 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 - regardless of reason for absence.**

- **Quiz Assignments** – all quizzes will be F2F in the classroom  
In the event math calculations are required you may bring a calculator in for the quiz – calculator on cell phones will not be permissible.
- **Homework Discussions** - are graded per instructions for discussion boards and contributing ideas.
- **Homework Quizzes** - are available 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.

**INDIVIDUAL WORK:** individual work accounts for 15% of course grade.

- Students will work independently and in groups during class.
- Each class they will engage in replicating and designing plated desserts.
- Photographs of their work is to be documented in the course portfolio as indicated.
- Students will receive an overall grade for their classroom work accounting for 15% of their final grade for the course.

**PORTFOLIO:** Final portfolios account for 10% of course grade.

- Email portfolios via Canvas as a PDF file attachment. Pptx, docx, and other formats are not accepted.
- Portfolios are due by 11:59pm 4 days after your practical exam.
- **Friday 11/25/22 by 11:59 pm if your practical is on 11/21**
- **Friday 12/02/22 by 11:59 pm if your practical is on 11/28**

Criterion– The purpose of this project is to create the opportunity for you to highlight your work to a chef/owner in the industry. As you construct your portfolio approach it as material you can present to potentially get hired. It should reflect your work with appealing photographs, cohesive and well-written formulas, and journaling showing your observation and analytical skills. The level of organization and cleanliness at which you present your work has a direct relation to how serious you are about working in the industry. 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).

Each module in Canvas will define what is required for that week in the portfolio.

**FINAL PRACTICAL EXAM:** Practical exams will count for 15% of course grade.

**Final Practical Exams– Monday 11/21 and 11/28**

Students doing Practical Exam on Week 13 (11/21) need to have ingredient requisition emailed by Friday 11/11 12pm

Students doing Practical Exam on Week 14(11/28) need to have ingredient requisition emailed by Friday 7/18 12pm

**WRITTEN FINAL EXAM:** The final written exam will for 10% of your course grade

**Final Written Exam – Monday 12/05/2022, 11:30 am.** - Room TBD. Business casual attire. Bring a pencil or blue/black pen (no markers or other color pen)

### **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!

**There are no make-up days for instruction day absences.**

### **GENERAL GRADING SCALE:**

A 90-100

B 80- 89

C 70- 79

D 60- 69

F below 60

## RESTAURANT & PRODUCTION DESSERTS – FALL 2022

WEEK 1 08/22/22	<b>PowerPoint 1</b> – Basic Considerations and Composition Read pages 726-730 prior to class Discussion 1 due Sunday 08/28 - Using Sauces in Plated Desserts HW1 due Sunday 08/28- Terminology	Plated Dessert #1 <i>Replicating the design Changing 1 component</i>
WEEK 2 08/29/22	<b>PowerPoint 2</b> - Key Elements to Design & Getting Started Read pages 731-735 prior to class Quiz 1 - based on PowerPoint 1 & Common Measurements Discussion 2 due Sunday 09/04 - Planning Your Design	Plated Dessert #2 <i>Changing shape of main component</i> <b>8/29 Drop/Refund Deadline</b>
WEEK 3 09/05/22	<b>LABOR DAY - No Classes</b> Discussion 3 & Practical Exercise due Sunday 09/11 - Practicing Rochers HW2 due Sunday 09/11 – Plated Dessert Comparison	<b>09/09 Graduation Application Deadline</b>
WEEK 4 09/12/22	<b>PowerPoint 3</b> - Categories of Desserts & Creating a Dessert Menu Read pages 724-725 prior to class Quiz 2 - based on PowerPoint 2 & Terminology Discussion 4 due Sunday 09/18 - Dessert Menus	Plated Dessert #3 <i>Twist on a classic</i>
WEEK 5 09/19/22	<b>PowerPoint 4</b> - Principles of Flavor & Taste Read Sections 22.2.4 and 22.2.5 prior to class Quiz 3 - based on PowerPoint 3 & Common Measurements	Plated Dessert #4 <i>Minimalistic</i>
WEEK 6 09/26/2022	Quiz 4 - based on PowerPoint 4 & Terminology	Plated Dessert #5 <i>Comfort Foods</i>
WEEK 7 10/03/22	<b>PowerPoint 5</b> - Frozen Desserts Read pages Chapter 17 – Ice Cream and Frozen Desserts prior to class Discussion 5 due Sunday 10/09 – Plated Dessert Trends	Plated Dessert #6 <i>Herbs in Desserts</i>
WEEK 8 10/10/22	<b>10/28/22 - Withdrawal Deadline "W" Grade</b>	Plated Dessert #7 <i>Chocolate Textures</i>
WEEK 9 10/17/22	Quiz 5 - based on PowerPoints 5, Common Measurements & Terminology	Plated Dessert #8 <i>Choosing your components</i>
WEEK 10 10/24/22	Group Project #1	Group Project #1 <i>Nailed it!</i>
WEEK 11 10/31/22	Group Project #2	Group Project #2 <i>Site Visit -Themed Desserts</i>
WEEK 12 11/07/22	Self-guided project	Dessert Incubator Day 1
WEEK 13 11/14/22	Self-guided project	Dessert Incubator Day 2
WEEK 14 11/21/22	<b>Practical Final Exams</b> - Half of the students will present their final practical exams this week and the other half will present on the following week.	Practical Exams
WEEK 15 11/28/22	<b>Practical Final Exams Portfolios due</b> <ul style="list-style-type: none"> <li>▪ <b>Friday 11/25/22 by 11:59 pm if your practical is on 11/21</b></li> <li>▪ <b>Friday 12/02/22 by 11:59 pm if your practical is on 11/28</b></li> </ul> Portfolios submitted past due date will be considered late and forfeit 10 points deducted for each day it is late – not accepted two days after due date.	Practical Exams
WEEK 16 12/05/22	<b>Final Written Exam – 11:30 am.</b> - Room TBD. Business casual attire. Bring a pencil or blue/black pen (no markers or other color pen)	Written Exam

**\*Schedule subject to change**

## Academic Integrity -

Academic integrity is always expected. Academic dishonesty (cheating) will be punished to the fullest extent allowed by the institution. The instructor will follow the academically dishonest policy as outlined in the 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 [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 by evaluating your own and other 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
Category				
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.  Takes care of equipment.	Completes assigned tasks, not always in a timely manner.  Occasionally missing a tool.  Takes care of equipment.	Completes only assigned or part of assigned tasks. Takes little personal responsibility. Leans on the tables. Frequently missing tools and borrowing from others. Mistreats equipment.	Disruptive; rarely or doesn't complete assigned tasks.  Frequently missing from the kitchen. Frequently missing tools 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.	Works well independently, with minimal assistance. Reads and or listens to directions, follows through on assigned tasks.	Needs to be reminded every now and then to stay on task. Does not read through recipes. Makes careless mistakes.	Does not read through recipes. Makes careless mistakes. Does not communicate or ask questions. Ignores advice, rejects assistance, un-approachable.
	Execution and quality of products produced are up chef' expectations.	Products produced meet expectations of chef with minor mistakes in execution.	Products are edible but not up to the standard of being serviceable due to poor execution.	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
<b>Attitude</b>	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
<b>Hygiene, Sanitation, and cleaning</b>	Washes hands when needed, keeps nails trimmed. Hair under hat without being told.  Practices excellent sanitation and safety.  Maintains workstation clean and free of clutter. Cleans as they go.  Jumps into cleaning kitchen at end of class.	Occasionally has to be reminded; wash hands, wear gloves for RTE foods, maintain nails trimmed, keep hair under hat, etc. Practices good sanitation and safety.  Maintains workstation clean and free of clutter for the most part. Cleans as they go.  Jumps into cleaning kitchen at end of class. Sometimes distracted.	Frequently has to be reminded; wash hands, wear gloves for RTE foods, maintain nails trimmed, keep hair under hat, etc.  Needs to be reminded of sanitation and safety.  Workstation frequently in state of disarray.  Reluctant to help in all areas of cleaning the kitchen.  Complains about cleaning	Consistently Poor Hygiene In and out of Kitchen.  Frequently needs to be reminded of sanitation and safety.  Is not motivated to clean up after themselves or others.  Workstation frequently in state of disarray.  Disappears during end of class clean up