

Valencia College

Term /Year	Fall Semester 2020
Professor	Chef Mackie Hefka
Building/Classroom	Union West Downtown Campus room 330
Meeting day/Time	Wednesday 7:50 am - 1:40 pm
Email	<a href="mailto:mcarducc@valenciacollege.edu">mcarducc@valenciacollege.edu</a>
Contact Phone	
Front door access	
Office	Union West Downtown Campus room 434

**Pastry Techniques FSS 2056C**

**COURSE DESCRIPTION:**

**This course introduces non- yeast, laminated doughs and preparation of pastry products using a variety methods- lamination, blending, creaming , foaming, and thickening. You'll combine these methods into new products to create savory items and frozen desserts, and use basic finishing methods by applying glazes, filling pastries, creating simple sauces and presenting products for service. You'll also learn the fundamentals of heat transfer as applied to pastries by preparing creams, custards, souffles, buttercream, meringues, and flavored whipped creams.**

**Credit hours: 3 pre-requisites FOS 2201,FSS 1050, FSS 1052,**

**Course Objectives:** At the end of this course you will be understand the fundamentals of non-yeasted laminated doughs, blending, creaming, foaming and thickening methods. You will apply creams, make custards, souffles, buttercream, meringues, glazes,

Materials required during each class session

- **On Baking A textbook of baking and pastry fundamentals** EDITION: 4TH
- PUBLISHER: PEARSON
- ISBN: 9780135966600
- You will need the ON Baking with the Revel access (you want to buy the combo)

### **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.

### **Kitchen Uniform:**

White chef jacket (sleeve length your choice)

Black and white checkered chef pants- (houndstooth is okay)

White chef cap (not baseball type) all hair needs to be covered.

Closed toed, NON-SKID shoes

White full apron

Mask (because of the times)

- Hair-above the collar, restrained and under the hat
- No excessive cologne or perfume, minimal jewelry
- 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 guests. Start Right!

### **Baking Kit**

3.5" PARING KNIFE

8" COOK'S KNIFE

12" SLICER-SCALLOPED

8" OFFSET SPATULA

4" OFFSET SPATULA

9" SPATULA

Rubber spatulas -2.

APPLE CORER

STAR PIPING TUBES SET - 6PC

HOLE PIPING TUBES SET - 6PC

4PC MEASURING SPOONS

4 PC MEASURING CUP SET -dry measure

BOWL SCRAPER- flexible kind

"Y" STAR PEELER

MICROPLANE ZESTER/GRATER

Digital PORTION SCALE  
SPATULA 10" X 6"  
DIPPING TOOL SET - 10PC  
DIGITAL THERMOMETER- candy  
Instant read thermometer  
9PC SCULPTURING TOOLS  
FONDANT SMOOTHER - ROUNDED  
Fondant roller- 8 in  
Straight edge ruler- 18in preferred  
Cake comb  
Scissors  
Small Wilton- like tips  
Black Sharpie  
Camera for photos for portfolio (phone camera is okay)  
Band-aids – Just in case  
CHEF'S CASE to carry it all

**The Above Baking kit can be purchased from the Valencia College Bookstore.  
Everyone must have their own tools- and bring them each week to class.**

### **Evaluation and Course Grading**

This course is divided into five major categories , which will comprise the final grade.

Classroom attendance 20%

Participation 25%

Progress Tests And Homework 15%

Portfolio 15%

Final Exam: 25%

### **Attendance: 20%**

#### **Fall and Spring Semesters**

Attendance will account for 20% of the course grade. You will also be graded for online presence. Aside from being actively engaged in the course as described in the participation rubric, you will be graded on your attendance in the following manner:

- . 0 absence =100% of the attendance grade or the letter grade of A
- . 1 absence =80% of the attendance grade or the letter grade of B

- . 2 absences = 50% of the attendance grade or the letter grade of C
- . 3 absences = 0% of the attendance grade or the letter grade of F

Two partial attendance counts as an absence. A partial attendance is defined as arriving tardy or leaving early. Participation is assessed under classroom engagement. There are no excused absences in the course unless otherwise communication with the instructor. Students will normally be withdrawn for failing to attend the first class session unless otherwise communicated before the beginning of class.

### **Summer Semesters**

Attendance will account for 20% of the course grade. The summer semester is 4 weeks less than the other two there is one less absence allowed before withdrawal. Aside from being actively engaged in the course as described in the participation rubric, you will be graded on your attendance in the following manner:

- . 0 absence =100% of the attendance grade or the letter grade of A
- . 1 absence = 50% of the attendance grade or the letter grade of C
- . 2 absences = 0% of the attendance grade or the letter grade of F

### **Participation: 25%**

Participation is assessed under classroom engagement and online presence will account for 25% of the course grade. We seek professionalism in the class room as well as in the kitchen lab. You are awarded points each week: dressed properly, how engaged you are in the class, how well you work and communicate with your team, making sure you have all the tools complete task, overall professionalism among entire class and your final product presentation. Your peers will evaluate you as well as you will evaluate them. There will be small assignments and homework throughout the semester that you must have on the date given.

### **Quizzes, Homework, Outlines 15%**

-There is a quiz weekly. It can be 5 to 15 questions depending on week. Will be from previous weeks outlined homework/ lecture and class notes.

-Homework outlines- it is due on the date given. You will read and outline. This is to be typed t be turned in. Each week you will upload to a designated module.

### **Portfolio Project 15%**

**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 baked products that follow organizational patterns that can be recreated for consistency. This of course is a reflection of guest expectations. The more work you have in an organized easy to follow portfolio will say a lot about 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.

### **Pastry Techniques Portfolio**

The following must be in it:

1. Divided by Weeks- Week 1, Week 2, etc.
2. **Entire** recipes **re-typed** included with end product **color** photo (your photo) 45%
  - Make sure it if it has a recipe, it has a photo.
  - Recipe yield compared to your yield.
3. Each week **journal** notes - The entry must be in **diary** form. This must be a **minimum of 250 words per entry. 45%**
  - For each recipe you will write something about it such as how the product came out.
  - Any changes that were made
  - What you liked/disliked about it
  - What would you do differently next time.
  - What is something that you learned making the baked good.

**Final Exam:** 25% This will include a practical exam and written final. It will be cumulative of the entire semester

# Pastry Techniques

FSS2056C Fall Semester 2019-Wednesdays 7:50-1:40pm

Downtown Campus Union West Room 330 Office -Union West 434

Week 1	8/26/20	Introduction <i><u>Mixing methods</u></i>
Week 2	9/02/20	Curds/Financiers <i><u>Pgs 372-377 pie/tart doughs</u></i> <i><u>Pgs. 523-524 Curds, Sabayon</u></i>
Week 3	9/09/20	Ganache <i><u>Pgs.409-491, 682-692, 703</u></i>
Week 4	9/16/20	Cooking Sugar <i><u>Pgs 56-58, 750-754</u></i>
Week 5	9/23/20	Sugar/eggs <i><u>Pgs. 427-433, 459, 477</u></i>
Week 6	9/30/20	Stirred Custards <i><u>Pgs. 518-522</u></i>
Week 7	10/07/20	Baked Custards <i><u>Pgs. 525-531</u></i>
Week 8	10/14/20	Paté Choux <i><u>Pgs. 422-426</u></i>
Week 9	10/21/20	Puff Pastry <i><u>Pgs. 282-288</u></i>
Week 10	10/28/20	Pastry Creams/fillings <i><u>Pgs. 533-536</u></i>
Week 11	11/04/20	Cakes/Mousse <i><u>Pgs.452-469, 537-542</u></i>
Week 12	11/11/20	Veteran's Day- No class
Week 13	11/18/20	Soufflés <i><u>Pgs.531-532</u></i> <i>Last entry for portfolio</i>
Week 14	11/25/20	Thanksgiving Holiday- no class
Week 15	12/02/20	Practical Final Exam

Final withdrawal date: October 30, 2020

## **Pastry Techniques Course Breakdown**

### **Attendance 20%**

you will be awarded points for attendance for being physically in class as well as having online presence. Certain assignments online will go toward your attendance. If you are physically late to class you will get half points for attendance for that day. Half points are better than none.

It is important to note that if you also miss class you will lose class participation points and also the loss of points in your portfolio for missed work.

It is important that you are physically and mentally in class. If by chance you are present but not mentally in class attendance points will be altered. Communication is very important.

### **Participation- 25%**

- **how you conduct yourself in class**
- **focused and disciplined**
- **how your product(s) comes out**
- **do you have all your tools?**
- **are you prepared for class?**
- **Have you written on a discussion post? Any online work.**
- **Are you working clean as well as you do your side cleaning?**

Participation is assessed under classroom engagement as well as participation online (certain assignments online will go toward online participation) and will account for 30% of the course grade. We seek professionalism in the classroom as well as in the kitchen lab. You are awarded points each week: dressed properly, how engaged you are in the class, how well you work and communicate with your team, making sure you have all the tools complete task, overall professionalism among entire class and your final product presentation.

### **Quizzes/Homework outlines 15%**

- There is a quiz weekly. It can be 5 to 15 questions depending on week. Will be from previous weeks outlined homework/lecture and class notes.
- Homework outlines-You will read and outline and upload in a designated module.

### **Portfolio 15%**

Each week your recipe(s) will be retyped accompanied with each recipe final photo. There will be also be journal entry for the week. These will be uploaded each week to a designated module and will be graded each week.

- If you do miss class, you also lose the points in your portfolio for missing recipes/photos.

### **Practical and Written Finals 25%**

- Practical will consist of various things we learned this semester which you should be proficient at the end.
- Written final will be cumulative from all previous quizzes.

### **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 placed in the testing center.

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

schedule test. Final exam is required! A no show on that day will result in an F for the session.

### **GENERAL GRADING SCALE:**

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

#### **Homework and Quizzes:**

Home-works 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. Late project and/or assignments will be penalized 5 points per day late.

**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.

**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.

**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, Checking your phone messages or texting during the class will be penalized by deducting 2 points of your final grade every time the professor suspect 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.

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, and can be considered as an absence, unless excused and accepted by the professor.

The use of E cigarettes or hookah stick, or chewing tobacco product during class time is prohibited, you may be asked by the professor to go home or even withdrawn from class.

### 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.

Category	Rubric				
	Participation A	B	C	D	F
Attendance	Arrives to class on time	Arrives to class on time	2 tardy equals one absence; leaves class 5-10 minutes at a time	2 tardy equals one absence and or leaves class 10-15 minutes at a time	3 or more absences
	Rarely asks to leave	Occasionally asks to leave	Leaves without asking	Leaves without asking	Leaves without asking
	No unexcused absences	No unexcused absences	Has 2 or less unexcused absences	Has 3 + unexcused absences	3+ unexcused absences
Classroom	Portfolio complete, reading, note taking, listening, book and knives	Interactive, reading, note taking, listening has book and knives. 3/4 of portfolio complete	Interactive, not taking notes Book, knives inconsistent. and portfolio 1/2 way done.	Not interactive, no book or knives, not taking notes. 1/4 portfolio done.	Not interactive, no book knives or notes. No work made up from absence. No portfolio
Uniform	Clean full uniform per syllabus, worn at all times	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	1/2 uniform, -no uniform, or uniform other than the one in syllabus

Turn

Turn

Turn

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. <div style="text-align: right; border: 1px solid black; padding: 2px;">T<sub>12</sub></div>
Production in culinary lab	Productive throughout the entire class  Goes beyond expectations for assigned tasks	Completes assigned tasks  Requests next assignment and keeps busy	Completes only assigned tasks. Leans on the tables  Works with the help of others.	Completes only part of assigned tasks; takes little personal responsibility Needs frequent reminding to stay on task. Frequently leans on tables.	Disruptive; rarely or doesn't complete assigned tasks.  Needs frequent reminding to stay on task. Always leaning on the tables. <div style="text-align: right; border: 1px solid black; padding: 2px; margin-top: 10px;">Grade total</div>

	<p>Works in harmony with classmates, assisting others.</p> <p>Reads and or listens to directions, follows through on assigned tasks.</p> <p>Organized! Execution and Quality food produced to what the chef intended</p>	<p>Works well independently, with minimal assistance</p> <p>Food produced meets expectations of chef with minor mistakes in execution .</p> <p>Relatively Organized</p>	<p>Needs to be reminded every now and then to stay on task</p> <p>Food is edible but not up to the standard of being serviceable because of execution of cooking.</p> <p>Frequently Disorganized</p>	<p>Food produced is not serviceable. Student personifies their own way and doesn't reflect the chef's expectation and execution</p> <p>Disorganized</p>	<p>Food is disqualified from serving</p> <p>Student personifies their own way and doesn't reflect the chef's expectation or execution</p> <p>Disorganized/sloppy</p>
Attitude	<p>Has and maintains a very positive attitude</p> <p>Consistently maintains personal responsibility and integrity</p>	<p>Maintains a positive attitude and is kind to others</p> <p>May need an occasional reminder of responsibility or integrity</p>	<p>Positive attitude; tolerates others.</p> <p>Is reluctant to take personal responsibility; lacks integrity and pride in work</p>	<p>Negative attitude, disrespectful of others, disruptive</p>	<p>Takes no personal responsibility and lacks integrity and pride in work</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	Frequently needs to be reminded of sanitation and safety. Is not motivated to clean up after themselves or others. Disappears during end of class clean up	Frequently needs to be reminded in every class of sanitation and safety. Is not motivated to clean up after themselves or others. Disappears during end of class clean up.
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### Project Grading Scale

Course Name: \_\_\_\_\_

Student Name: \_\_\_\_\_

Date: \_\_\_\_\_

### Criterion 1 Initial formatting /meeting deadlines (25%)

	grade
Typed with binder and tabs easy to follow with menu passed in on time	25%
$\frac{3}{4}$ typed with binder and tabs easy to follow with menu passed in most of the time	19%
$\frac{1}{2}$ typed with binder and tabs easy to follow with menu late passing in by a week	13%
$\frac{1}{4}$ typed no tabs, binder un-presentable not easy to follow some menus missing not passed in majority of the time when asked	7%
Not typed no tabs, binder un-presentable not easy to follow most menus missing not passed in.	2%

### Criterion 2 – Visuals (10%)

	grade
Pictures are in color from class with correct amount	10%
$\frac{3}{4}$ of the pictures are in color and from class	8%
$\frac{1}{2}$ pictures missing/in black and white or not from class	6%
$\frac{3}{4}$ of the pictures missing/in black and white/ not from class	4%
No pictures from class	2%

### Criterion 3 – Recipes (40%)

	grade
All recipes from class with correct amount	
$\frac{3}{4}$ of recipes from class in order/yields/servings/cooking method	32%
$\frac{1}{2}$ recipes from class /yields/servings/cooking method	24%
$\frac{1}{4}$ recipes from class /yields/servings/cooking method	16%
$\frac{1}{8}$ recipes from class /yields/servings/cooking method	8%

Criterion 4 - Procedures and notes (25% )

	grade
procedures and notes in order	25%
$\frac{3}{4}$ of recipes from class with procedures and notes in order	19%
$\frac{1}{2}$ recipes from class with procedures, notes and in order	13%
$\frac{1}{4}$ recipes from class with procedures, notes and in order	7%
$\frac{1}{8}$ recipes from class with procedures, notes and in order	2%

	grade
Evidence of copying / pasting from others	0
Evidence of plagiarism	0
Presentation not made/portfolio not received	0