

Valencia College  
Pastry Techniques FSS 2056

Term /Year	Summer 2014
Professor	Patricia Beam
Building/Classroom	Building 8 room 120
Meeting day/Time	Tuesday 8:00am -1:50
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Front door access	<a href="http://frontdoor.valenciacollege.edu/faculty.cfm?uid=pterry3&amp;CFID=1592119&amp;CFTOKEN=37f54c3f3db68432067CD3-DB04-597B-A40F0B0B986861BF&amp;jsessionid=3C87EF1297FF3B839F5F273A58194D5B.cfusion">http://frontdoor.valenciacollege.edu/faculty.cfm?uid=pterry3&amp;CFID=1592119&amp;CFTOKEN=37f54c3f3db68432067CD3-DB04-597B-A40F0B0B986861BF&amp;jsessionid=3C87EF1297FF3B839F5F273A58194D5B.cfusion</a>
Office	

**COURSE DESCRIPTION:**

This course introduces non-yeast, laminated doughs and the preparation of pastry products using a variety of 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, soufflés, butter creams, meringues, and flavored whipped creams. Additionally, you'll taste and test products that you create and complete a research assignment. Credit hours: 3 Prerequisites FSS 2053 with a grade of C or better.

**Course Objectives:**

At the end of this course the student will be able to understand non yeast laminant dough's, blending, creaming, foaming, and thickening methods. The will apply creams, custards, soufflés, butter creams, meringues, glazes, and flavored creams to plated desserts for service. Introduction to savory and frozen items will be incorporated in most of the presentations.

**Materials required during each class session**

**Advanced Bread and Pastry, 1st Edition AUTHORS: Suas - ©2009**

**ISBN10: 1-4180-1169-X ISBN13: 978-1-4180-1169-7**

**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.

**Kitchen Uniform:**

- 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 aprons
- 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 ½ Paring Knife,	2" Pastry Brush
8" Cook's knife	18" Pastry Bag
12" Slicer, scalloped	Star piping tubes, 6 piece set
8" Offset Spatula	Hole piping tubes, 6 piece set
9" Spatula	4 pc. Measuring spoons
Double sided peeler	4 pc. Measuring cups
Apple corer	Bowl scraper
Zester	Cake Comb
	Knife Roll

**Evaluation and Course Grading**

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

- Classroom attendance 25%
- Participation : 25% - grading scale at end of syllabi
- Project or Case studies: 20% - grading scale at end of syllabi
- Progress Tests/presentations: 10%
- Final Exam: 20%

**Attendance:**

Attendance will account for 25% of the course grade. 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 and withdrawn from class. 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. Students will normally be withdrawn for failing to attend the first class session unless otherwise communicated before the beginning of class. Students will normally be withdrawn or

assigned an F for the course due to excessive absences, normally viewed as 3 total.

**Portfolio Project**, valued at 20% of your grade

3 recipes per week X 14 weeks equal 42 recipes

**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 of course is a reflection of guest expectations. The more work you have even the best 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.

The portfolio will consist of:

- a. A 3 ring binder portfolio with tabs 5%  
The weekly menu – 10%  
3 significant recipes listed on the weekly menu, and will include
  - 1. Color picture from class 10%
  - 2. The yield in servings 5%
  - 3. The cooking method 5%
  - 4. The ingredients 20%
  - 5. The volume of ingredients 10%
  - 6. Procedures of preparation 25%
- b. From time to time I will ask the student to show me their progress, I will assess a grade equal to a progress test score each time based on the week we are in equal to how many recipes have been done. 10%

**Tests:**

The written tests will count for 30% of the grade.

The progress tests and Essay assignments on pertinent topics that presentations will be made of, count for 10% of your final grade.

The final exam will count for 20% of your final grade. 10% practical, 10% written.

**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

### **SCHEDULE OF CLASSES**

Course Outline (Assignment is to read next chapter every week)

<b>Week</b>	<b>Topic</b>
1	Introduction of the course, review of ingredients used in baking and pastry
2	Prepare puff pastry dough and prepare simple pastries from these dough
3	Prepare blitz puff pastry dough and prepare simple pastries from these dough
4	Prepare reversed puff pastry dough and prepare simple pastries from these dough
5	Prepare sauces, glazes and cream fillings for use with pastries
6	Prepare sauces, glazes and cream fillings for use with pastries
7	Prepare pate a choux (éclair paste), and prepare simple pastries from it

8	Prepare sweet soufflés
9	Prepare savory soufflés
10	Prepare frozen desserts and individual desserts
11	Prepare frozen desserts and individual desserts
12	Bake meringue and meringue type sponges, and assemble simple and complex desserts with these meringues
13	Bake meringue and meringue type sponges, and assemble simple and complex desserts with these meringues
14	Practical Final Exam
15	Review for Written Final Exam
16	Written Final Exam

### **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**

<b>Category</b>	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>F</b>
<b>Attendance</b>	Arrives to class on time  Rarely asks to leave  No unexcused absences	Arrives to class on time  Occasionally asks to leave  No unexcused absences	2 tardy equals one absence; leaves class 5-10 minutes at a time  Leaves without asking Has 2 or less unexcused absences	2 tardy equals one absence and or leaves class 10-15 minutes at a time Leaves without asking Has 3 + unexcused absences	3 or more absences  Leaves without asking  3+ unexcused absences
<b>Classroom</b>	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
<b>Uniform</b>	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
<b>Hygiene</b>	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.

<b>Production in culinary lab</b>	Productive throughout the entire class	Completes assigned tasks	Completes only assigned tasks. Leans on the tables	Completes only part of assigned tasks; takes little personal responsibility	Disruptive; rarely or doesn't complete assigned tasks.
	Goes beyond expectations for assigned tasks	Requests next assignment and keeps busy	Works with the help of others.	Needs frequent reminding to stay on task. Frequently leans on tables.	Needs frequent reminding to stay on task. Always leaning on the tables.
	Works in harmony with classmates, assisting others.	Works well independently, with minimal assistance	Needs to be reminded every now and then to stay on task  Food is edible but not up to the standard of being serviceable because of execution of cooking.	Food produced is not serviceable. Student personifies their own way and doesn't reflect the chef's expectation and execution	Food is disqualified from serving Student personifies their own way and doesn't reflect the chef's expectation or execution
	Reads and or listens to directions, follows through on assigned tasks.	Food produced meets expectations of chef with minor mistakes in execution .			



	Organized! Execution and Quality food produced to what the chef intended	Relatively Organized	Frequently Disorganized	Disorganized	Disorganized/sloppy
<b>Attitude</b>	Has and maintains a very positive attitude  Consistently maintains personal responsibility and integrity	Maintains a positive attitude and is kind to others  May need an occasional reminder of responsibility or integrity	Positive attitude; tolerates others.  Is reluctant to take personal responsibility; lacks integrity and pride in work	Negative attitude, disrespectful of others, disruptive	Takes no personal responsibility and lacks integrity and pride in work
<b>Sanitation and cleaning</b>	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.

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%
$\frac{1}{4}$ 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

Grade total