



## **I. COURSE INFORMATION:**

**Title:** Patisserie

**Division:** Technical Education

**Course Number:** CUL1034

**Prerequisites:** Safety and Sanitation, Introduction to Culinary Arts, Introduction to Baking

**Credit Hours:** 4

**Textbook:** Professional Baking, 6<sup>th</sup> edition, ISBN-13: 978-1118254363

## **II. COURSE DESCRIPTION:**

This course in desserts includes instruction and practice in the preparation of tarts, special pastries, assorted cakes, a variety of icings, specialty cakes, cookies, custards, puddings, and fruit desserts. This course will build on the foundation course and provide essential pastry techniques needed in the modern kitchen. This is a hands-on course.

## **III. LEARNING OUTCOMES:**

1. Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program
2. Demonstrate proficiency in basic terminology and techniques for patisserie which include food preparation, presentation, and service
3. Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations
4. Identify and operate standard commercial food preparation equipment
5. Demonstrate a teamwork approach to commercial food preparation
6. Develop and organize a food preparation plan with the most efficient methods available
7. Demonstrate the appropriate cooking technique for each recipe and execute it

## **IV. ASSIGNMENTS:** (may include but are not limited to)

1. Chapter exams
2. Practical exams
3. Online discussions relating to pastry topics on Canvas

## **V. MAJOR CONTENT AREAS:**

1. Fruit desserts
2. Specialty cakes
3. Icings
4. Cake decorating techniques
5. Dessert sauces
6. Mousse
7. Presentation techniques
8. Pastries

## **VI. EVALUATION METHODS** (may include but are not limited to)

1. Attendance and participation
2. Assignments
3. Exams
4. Comprehensive final