COURSE OUTLINE
Revision: C. Harris    Date: November 2, 2009

DEPARTMENT: Hospitality and Service Occupations
CURRICULUM: Pastry and Baking Arts
COURSE TITLE: Special Topics in Pastry and Baking
COURSE NUMBER: PST 299
TYPE OF COURSE: Vocational Preparatory
COURSE LENGTH: 1 Quarter
CREDIT HOURS: 1 to 15
LECTURE HOURS: Varies
LAB HOURS: Varies
CLASS SIZE: Varies
PREREQUISITES: Instructor’s Permission

COURSE DESCRIPTION:
This is a special topic course on an individual or group study basis in Pastry and Baking Arts, or other area relevant to the Pastry/Baking industries.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Communicate clearly and effectively with the instructor on goals, outcomes, and reporting on any individual and group projects.

2. Information Literacy – Evaluate and use technical information from a variety of sources in wine-related instruction, industries and events.

3. Critical Thinking and Problem Solving – Assessing and evaluating information from a variety of sources and applying them to practical and theoretical situations.
GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

  To be arranged.

TOPICAL OUTLINE:  APPROX. HOURS

  To Be Arranged