

## COURSE OUTLINE

Revision: D. Wittmann-Rick CEPC, CCE July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry & Specialty Baking
COURSE TITLE:	Pies
COURSE NUMBER:	FSD 169
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 6
PREREQUISITES:	FSD 160 (Pastry and Baking Orientation) or permission of instructor

**COURSE DESCRIPTION:** During this two week module the student will be introduced to a variety of pie dough's, pie fillings, decorative finishes of single and double crusted pies, baked and unbaked pies, custards, curds, strudels and simple desserts.

**STUDENT LEARNING OUTCOMES ADDRESSED:**

1. Communication – Read and listen actively to learn and communicate. Process information and apply to course production.
2. Computation – Use arithmetic and other basic mathematical operations as required.
3. Human Relations - Interact within team while creating a positive atmosphere.

FSD 169 Pies  
July 29, 2003

STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

4. Critical Thinking and Problem Solving - Diagnose and solve problems within perimeters of given projects. Including research of specialty product.
5. Personal Responsibility - Professional behavior, motivation and self-assessment will be required.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Prepare whipped cream, bakers topping, meringues, custards and pastry cream variations
2. Prepare pies dough's and short pastry
3. Roll pie dough's and line pie pans
4. Fill, assemble, and bake single crust pies, double crust pies, and lattice-topped pies
5. Form and bake pie shells for unbaked pies
6. Prepare assorted fruit fillings
7. Prepare soft or custard-type pie fillings
8. Prepare chiffon fillings
9. Prepare baked and unbaked fruit tarts, cobblers
10. Prepare and handle strudel dough and commercial Phyllo dough
11. Plate simple desserts
12. Practice safety and sanitation guidelines
13. Follow organizational guidelines

TOPICAL OUTLINE:

APPROX. HOURS

I. Production skills: pie doughs, pie fillings, assembly of assorted pies	25
II. Production of assorted custards, pastry creams	10
III. Productions of basic deserts and garnish	5
IV. Sanitation and safety application	5
V. Laboratory experience <u>15</u>	
Total	60

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