

COURSE OUTLINE

Revision: Jean-Claude Berger July, 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Dessert I
COURSE NUMBER:	FSD 176
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 6
PREREQUISITES:	instructor's permission

COURSE DESCRIPTION:

This course is designed to give the student the ability to design and produce basic individual plated desserts. Skills in planning, organization, portion control and plate presentation are developed.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Understanding and reading the basic recipes.
2. Human Relations: Communication and use of social interactive skills to work in group effectively.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Personal Responsibility - Taking pride in one's work and manage personal health and safety. Motivated and able to adapt to changes.
4. Information Literacy - Access and evaluate information from a variety of sources, including technology.
5. Technology - Select and use technological tools for career tasks.

GENERAL COURSE OBJECTIVES:

At the end of this course the student will:

1. Design and produce desserts for large functions.
2. Develop skills in the production of classical and ethnic desserts.
3. Work and communicate as a team player.
4. Reinforce the basic recipes for dessert composition.
5. Research and understand the customers trends.
6. Compose a dessert menu based on products availability and seasons.
7. Identify and apply the practicality of plated desserts.
8. Start to develop personal style of dessert composition
9. Acquire a taste for "eye" appeal.

TOPICAL OUTLINES:

APPROX. HOURS

I. Design theory	7
II. Presentation	7
III. Portion control	6
IV. Skill development: classical desserts	7
V. Station organization	7
VI. Food research and tasting	6
VII. Laboratory experience <u>20</u>	
Total	60

REVISED BY: Jean-Claude Berger
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