

COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	French Pastry II
COURSE NUMBER:	FSD 177
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 175 (French Pastry I) or instructor's permission

COURSE DESCRIPTION:

This is an advanced course in basic French pastries where the application of different batters and fillings will be emphasized. Skills in assembling, producing and decorating classic French pastries will be developed.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Read recipe methods to understand the functions of the ingredients and acquire skills in portion control.
2. Information Literacy - Utilize information from a variety of sources to acquire and perfect personal skills.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Computation - Use arithmetic and basic math skills to accurately implement portion control and cost-out ingredients.
4. Personal Responsibility - Be motivated to set high personal goals and achievements.
5. Technology - Use and select available tools for career task.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Understand the use of basic doughs and fillings in creation of French pastries.
2. Develop speed and skill in the assembling of basic pastries.
3. Acquire skills in the decorating field.
4. Apply portion and quality control in the daily production.
5. Utilize appropriate mediums in the assembly procedures.
6. Develop skills in pouring methods.
7. Display professional attitude and work ethics.
8. Design and perfect one's own decorating skills.

TOPICAL OUTLINE:

APPROX. HOURS

I. Develop and use of basic doughs and fillings	12
II. Decoration skills	10
III. Planning and organization	12
IV. Production skills	8
V. Laboratory experience <u>18</u>	
Total	60

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