

COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	French Pastry III
COURSE NUMBER:	FSD 190
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 177 (French Pasty I) or instructor's permission

COURSE DESCRIPTION:

This is the final course in the series emphasizing French pastries. Priorities will be focused on the production of the basic pastries required for the performance test and as well, advanced and seasonal pastries, using local and regional ingredients. Skills in the production and presentation will be addressed and applied.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Read; comprehend the functions of ingredients in recipes.
2. Information Literacy - Research available information and apply it in the daily production of pastries.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Computation - Use arithmetic and basic math skills to accurately implement portion control.
4. Personal Responsibility - Take pride and continue learning to achieve high personal goals.
5. Technology - Select and use appropriate tools for personal and career tasks.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Apply skills and speed in the daily production of pastries.
2. Develop taste and "eye appeal".
3. Understand ingredient functions in batter and filling recipes.
4. Acquire skills in decorating and perfect them.
5. Generate ideas and concepts in the creating of daily pastries.
6. Organize and supervise French Pastry I & II students.
7. Maintain variety and quality control.
8. Refine the production of basic French pastries.

TOPICAL OUTLINE:	APPROX. HOURS
I. Development and use of basic doughs and fillings	12
III. Planning and organization	10
IV. Decorating skills	8
V. Production skills	10
VI. Laboratory experience <u>20</u>	
Total	60

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