

COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Head Pastry II
COURSE NUMBER:	FSD 194
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 4
PREREQUISITES:	FSD 194 (Head Pastry I) or instructor's permission

COURSE DESCRIPTION:

This course is designed to provide the student with management skills and responsibilities involved in the organization and operation of the annex lab. Emphasis will be placed on specialty cake orders, including wedding cakes, and applying skills to the finishing of special orders. Students supervise subordinate personnel overseeing the practice of safety and sanitation.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Listen actively to learn and communicate with instructor and to delegate responsibility.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation - Use basic mathematical skills to accurately calculate cost-out of recipes and recipe portions.
3. Personal Responsibility - Take pride in personal creativity and continue motivation to reach personal goals.
4. Information Literacy - Use additional information to acquire and gain more extensive skills and goals.
5. Human Relations - Utilize social skills to network for personal and professional status.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Apply management skills in the daily operation.
2. Reinforce personal skills.
3. Communicate with peers effectively.
4. Delegate orders in a precise and organized manner.
5. Supervise and assist entry level students.
6. Have a clear understanding of food costs.
7. Control and identify the quality of the product.
8. Apply safety and sanitation practices on a daily basis.

TOPICAL OUTLINE:

APPROX. HOURS

I.	Management and organizational skills	8
II.	Production oversight and quality control	8
III.	Health and Safety	8
IV.	Costing and pricing	8
V.	Supervision and training	8
VI.	Laboratory experience <u>20</u>	
	Total	60

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