

\_\_\_\_\_ SOUTH SEATTLE COMMUNITY COLLEGE \_\_\_\_\_

Technical Education Division

### COURSE OUTLINE

Revision: Jean-Claude Berger September 97

DEPARTMENT:	Hospitality & Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Dessert III
COURSE NUMBER:	FSD 197
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS	20
CLASS SIZE	1 to 2
PREREQUISITES	FSD 179 (Dessert II) or instructors permission

#### COURSE DESCRIPTION:

This is the last of the dessert courses where leadership will be emphasized. Planning the dessert menu for the second week with the participation of the team members. Organization and supervision of the station will be developed and reinforced.

#### STUDENT LEARNING OUT COMES ADDRESSED:

1. **Communication** –  
Listen and communicate as a team leader.
2. **Human Relations** –  
Recognize the diversity of cultural influences and values.

FSD 197 Decorating V  
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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. **Personal Responsibility** –

Be motivated and encourage motivation between team members. Take pride in one's own work and manage personal health and safety.

4. **Critical Thinking and Problem Solving** –

Think critically in evaluating information, solving problems, and making decisions.

5. **Information Literacy** –

Access information to further career goals for specialization in the chocolate field.

**Technology** – Use information to achieve personal, academic, and career goals, as well as to participate in a democratic society.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Supervise and teach preparation work for daily production.
2. Refine skills for finishing of the plated desserts.
3. Delegate and supervise responsibilities among the team members.
4. Implement and practice established safety procedures.
5. Evaluate student's performance attitudes and work ethics.
6. Develop production speed and upgrade skills.
7. Supervise sanitation procedures.
8. Display and foster professional attitude and work ethics..

TOPICAL OUTLINE:

APPROX. HOURS

I.	Design theory	7
II.	Presentation	7
III.	Skill Development	7
IV.	Station organization	7
V.	Portion Control	6
VI.	Food research and tasting	6
VII.	Laboratory experience	<u>20</u>
	TOTAL	60

REVISED BY: Jean-Claude Berger  
DATE: September 30, 1997