



<b>Division:</b>	Business	<b>Area:</b>	Culinary Skills and Management
<b>Course Number:</b>	CSM 116-B	<b>Course Name:</b>	Beginning Pastries
<b>Prerequisite:</b>	CSM 101-A/B/C/D		
<b>Corequisite:</b>	CSM 116-A/C/D		
<b>Hours Required:</b>	<b>Class:</b> 13.75	<b>Lab:</b> 27.5	<b>Credits:</b> 2

## Course Description/Purpose

This course is designed to introduce the student to the wide range of pastries used in commercial food service establishments. The preparation and uses of puff dough, Danish dough, French pastries and international pastries are studied and demonstrated by the student. Students also learn about and produce gateaus, wedding cakes, chocolate work, cookies and candies. Specialty pastry areas such as pulled and spun sugar are introduced. Students are required to register for all modules of CSM 116 concurrently.

## Major Units

- C Introduction
- C Pastry Products
- C Specialty Products

## Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

**Cognitive** Each student will be expected to *Identify/Recognize...*

- C Basic principles of pastry doughs
- C Decorating of wedding cakes
- C The art of pulled sugar and spun sugar
- C The art of blown sugar

**Performance** Each student will be expected to *Demonstrate/Practice...*

- C Making international pastries
- C Use of puff dough
- C Making French pastries
- C Making dessert specialties
- C Use of Danish dough
- C Making of tortes
- C Making of gateaus
- C Steps in classical cake decorating
- C Tempering and use of chocolate
- C Making of candies
- C Making cookies