



Course Information

Division	Business
Contact Hours	Lecture 15, Lab 30
Total Credits	2
Billable Contact Hours	3

Pre-requisite: CAFE 103 Baking I

Course Description/Purpose

Students study and demonstrate, through lecture, demonstration and daily production in the lab, the basic skills used in modern Foodservice operations. This includes principles and mixing and baking procedures for cookies, brownies & bars, cream and fruit pies, tarts, basic baking building blocks that include pate choux, pastry cream, chocolate ganache, mousses, and buttercream, weighing and measuring, recipe conversions and types of ingredients. The use and production of secondary pastry products as listed above are the main objective of this course.

This course is a required core course for students pursuing an AAS in Culinary Arts & Foodservice Education.

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- A. Demonstrate a broad understanding styles of food preparation within a commercial kitchen setting
- E. Accurately weigh, measure, and convert quantities and amounts within recipes
- F. Prepare assorted breads, pastries, desserts, appetizers, soups and entrees

Course Outcomes

In order to evidence success in this course, the students will be able to:

- Demonstrate competence with measuring ingredients (PO – E)
- Practice converting recipes (PO-E)
- Identify tools and specialty equipment needed for pastry production (PO-A)
- Identify principles of creaming methods (PO-F)
- Demonstrate weighing and portioning (PO-E)
- Identify types of ingredients used for pastry production (PO-F)
- Identify how to manage baking temperatures and heat conductivity (PO-A,F)
- Demonstrate competence in the production of cookies, brownies and bars (PO-F)
- Identifying cream vs. fruit pie production methods (PO-F)
- Identify uses of Bake Shop Building Blocks (PO-A,F)
- Demonstrate competence in the production of pate choux (cream puffs, eclairs etc.), chocolate ganache, mousses, buttercream, and fillings of all types (PO-F)
- Identify and demonstrate how to use the pastry building blocks to create finished pastry products (PO-F)

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