



## Course Information

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

Pre-requisite: CAFE 113 Baking II

## 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 advanced principles of mixing, baking procedures, and decorating techniques for cakes and tortes, cheesecakes, crème brûlée, puff pastry and phyllo dough, international pastries, dessert sauces, plated dessert design, weighing and measuring, recipe conversions, and types of ingredients. The use, production, and completion of 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 weighing and measuring ingredients (PO-E)
- Practice converting recipes (PO-E)
- Identifying specialty ingredients used in advanced pastry production (PO-F)
- Identify how to manage baking temperatures and heat conductivity (PO-A,F)
- Demonstrate competence in the production of cakes and tortes (PO-F)
- Demonstrate cheesecake and crème brûlée production methods (PO-F)
- Identify troubleshooting for inferior cheesecakes and crème brûlée (PO-F)
- Identify uses for puff pastry and phyllo dough (PO-F)
- Demonstrate competence in the production of finished cakes and tortes (PO-F)
- Identify and demonstrate how to bake and decorate cakes, tortes, cheesecakes and crème brûlée (PO-F)
- Practice the production of international pastries (PO-F)
- Identify plating techniques and plate design using dessert sauces (PO-F)

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