Course Syllabus: CUL-2020 Advanced Baking & Pastry

TERM:

Instructor:  
Home Phone:  
Cell Phone:  
E-Mail:  
Office Hours: Should these hours not be convenient to your schedule, please contact me for an appointment.

<table>
<thead>
<tr>
<th>Monday</th>
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<th>Wednesday</th>
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It is the student’s responsibility to check D2L and MyNSCC email on a regular basis. These are the official communication channels between the college and students. Students are responsible for the information communicated through those channels. D2L contains specific course information and MyNSCC contains information important for other purposes.

COURSE DESCRIPTION

This second-year course in baking will build upon baking skills developed in CUL 1020. Students will prepare a variety of pastries including tarts, cakes, and restaurant-style desserts. The use of sauces and plate presentations will be emphasized. Students will be required to create a dessert menu and demonstrate baking proficiency through production of selected items.

COURSE OUTCOMES: Upon successful completion of CUL 2020 students will be able to:

- Accurately scale ingredients and adjust formulas utilizing baking formula conversions
- Prepare a variety of cakes utilizing various mixing, panning and baking methods
- Describe the properties and functions of various ingredients used in the production of pastry items
Prepare a variety of pastry doughs, dessert sauces, fillings, toppings and garnishes
Prepare and present a plated dessert utilizing the productions techniques presented in class

**COURSE COMPETENCIES** The following are detailed course competencies intended to support the course outcomes

- Demonstrate an understanding of baking formula conversions
- Have an ability to identify and select the proper tools and equipment
- Be able to identify and understand the properties and functions of various ingredients used in baked goods
- Prepare a variety of cakes and describe techniques used in mixing, panning, baking, and basic decorating
- Demonstrate basic icing and decorating techniques
- Prepare choux pastry and laminated dough
- Prepare the three meringue types, pastry cream, and hot soufflés
- Prepare dessert sauces, garnishes, fillings and toppings
- Demonstrate the presentation of baked goods and desserts
- A basic working ability with chocolate for cakes, mousses, and decorations

**TEXTBOOK**


**GRADING CRITERIA**

<table>
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<tr>
<th>Percentage</th>
<th>Component</th>
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<tbody>
<tr>
<td>10%</td>
<td>Quizzes</td>
</tr>
<tr>
<td>20%</td>
<td>Final exam-Theory and Production</td>
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<tr>
<td>30%</td>
<td>Weekly Production</td>
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<tr>
<td>20%</td>
<td>Final Project and Project Production</td>
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<tr>
<td>20%</td>
<td>Journal</td>
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Quizzes will be given throughout the semester; there will be a total of 6 quizzes. The lowest quiz grade will be dropped from the quiz average. If you miss a quiz, this will be your dropped grade. You will not have the opportunity to make up this quiz. The production lab grade will be based on effort, attitude, cooperation, and the ability to execute assigned production tasks. It also includes uniform standards, tardiness and attendance: (See attendance policy.)
GRADING SCALE

A = 90 – 100%
B = 80 – 89
C = 70 – 79
D = 60 -69
F = Below 60

COURSE PRE-REQUISITES

CUL 1015   Sanitation and Safety
CUL 1020   Baking Skills

PASTRY PROJECT

The term pastry project will consist of a menu of 2 dessert items in the style consistent with those prepared in class, discussed in lecture and as presented in textbook and/or other current pastry books. Students will be required to prepare the one item selected by the instructor for the production class and the other item will be prepared for a buffet (in a different class). You will be graded on each of these production classes. Items selected can be traditional pastry items (example: Reine de Saba cake) presented in a unique way. Or they can be creations of the student using components and skills gained from class and study of text and other pastry books. These desserts MUST be creative and unique to obtain the highest grade.

Project to consist of:
- 2 Dessert dishes of the type served in upscale restaurants or hotels.
- One of the items will be cake based.
- Each dessert item must have a minimum of 4 individual components. See example below.
- Menu packet will consist of:
  - Description of each item
  - Recipe for each component of the dessert
  - List of ingredients and amounts for all recipes and components, combined as for shopping list, with the approximate cost per item.
  - Figure total cost of the dessert, how many servings it yields and the cost per serving, excluding labor cost
  - Drawing or picture of each item as presented
  - Copy of each recipe for students and the instructor in class (The copy of the recipes for the instructor is in addition to the menu packet turned in for a grade)
- Menu packet will be typed and professionally presented in a binder
- Each item MUST HAVE a separate, edible garnish (this may count as one component)
Finished product for presentation will be an individual portion, plated and garnished properly.

Each student may carry a 3 x 5 index card into the final production with them. No other materials may be used (no text books, recipe books etc.).

Instructor will assign each student their one dessert to be reproduced and plated the day/night of the final production.

The second dessert will be produced on the last day/night class. You will be graded on production on both of these days/night.

Each dessert made should be scaled for smaller portions.

Example of Components (5): Layer Cake
1) Sponge Cake layers
2) Filling: Mousse, Bavarian, Fruit Cream
3) Icing: Buttercream or other Glaze
4) Sauce
5) Garnish

The grading criteria spreadsheet is attached at the back of this syllabus.

**Weekly Journal**

Each class member will be required to keep a weekly journal.
- The purpose of this journal will be to reinforce the skills learned in the previous class.
- This journal will count as 20% of your final grade.

There will be five different pastry items that will compose this journal. You will be assigned three of these items in class and the other two items will be your project items. The assigned item will be due at the following class meeting. Bring the made item to class on Tuesday night. If the item must be made earlier in the week and cannot be frozen for preservation, documentation must be made in the form of a picture of the item and a statement from someone else who tasted your product.

A journal page or pages must be kept for each item. This should be done very neatly, preferably typed. If it is hand written and cannot be read, it will NOT be counted as complete. The format for this page should include:
- Date of preparation
- Item prepared
- Exact recipe used
- Exact directions of what YOU did to prepare this item (might be different from the printed recipe)
- How pleased you were at the results and also comments from others about taste, looks etc.
- How would you do it differently next time and what lessons you learned

Documentation of the made item, either the actual product, preferably, or a picture of the product, must be brought to class the following week.

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It is very wise to stay current in your journal. To encourage this practice, it will be checked. On the check day, you will bring in your journal for me to see.

- The first check day will be September 26.
- The second check day will be October 24.
- The final journal will be completed and due on November 28. The journal will be checked, graded and handed back to the student on the last class meeting which is December 12.

This should be a good learning tool---make it fun!

**COURSE STRUCTURE**

5 Hour Block: 1 Hour Lecture/4 Hour Lab (Approximate format)

- 1 hour lecture
- 3 hour preparation and cooking time
- ½ hour taste testing and evaluations
- ½ hour clean up and organization

**ATTENDANCE POLICY**

A student is expected to attend all scheduled classes and laboratories. Each instructor will formulate an attendance policy and provide it on the course syllabus. Absences are counted from the first scheduled meeting of the class, and it is the responsibility of each student to know the attendance policy of each instructor in whose class he/she is enrolled. If a student is absent from a class, he/she should give an advanced explanation to the instructor. Absences in a course may affect a student’s final grade. The student is responsible for all assigned work in the course regardless of excused or unexcused absences. Tardiness may also affect a student’s final grade.

Failure to attend class will result in a final course grade of “FA” or “FN” (see explanation below) depending on the individual instructor’s course policy.

FA = failure, attendance-related (unofficial withdrawal) Last recorded date of attendance required.
FN = failure, never attended class (unofficial withdrawal)

**EARLY WARNING SYSTEM**

Nashville State Community College has implemented an Early Warning System to notify students via e-mail about academic problems such as poor classroom attendance, poor performance on assignments/tests, poor communication skills, late/missing assignments, and/or lack of classroom participation. Please note that Early Warning Alerts do not affect a student’s academic standing.

Revised 7-14
UNIFORM STANDARDS

- Student uniform will consist of a white, double breasted chef’s coat and industry-standard Hounds tooth checked pants.
- Student must wear a floppy, white hat or a white skull cap. A clean white apron must be worn as well, either folded over and tied at the waist or worn full, extending down to the knees.
- Uniforms are to be clean and wrinkle-free at the start of production lab.
- Colored chefware clothing is not allowed in production labs.
- It is recommended that a plain white T-shirt be worn underneath the chef coat.
- Acceptable footwear includes a sturdy work shoe, preferably black, either low or high top. Black or white commercial kitchen clogs are allowed. Sneakers, basketball shoes, cowboy boots, moccasins, sandals, loafers, hiking boots and similar footwear are not acceptable. Socks are to be worn as well.
- Shoes are to be clean and polished at the start of production lab.
- Students who arrive in class in either a partial uniform, dirty uniform or who fail to adhere to the above standards will be dismissed from that class and marked absent for the period.

REQUIRED KNIFE/TOOLS/ADDITIONAL EXPENSES (Minimum tools required)

Measuring spoon set
Pastry Bag and tips
Cooks knife
Cake Spatula
Serrated edge knife, 9” or longer

Weekly journal and pastry project could incur out of pocket expenses of $75.00 (more or less)

Note: your Chef-Instructor or Program Coordinator is available for advice on the tools required for production labs.

HYGIENE

- Student’s hair must be neat, trimmed and clean. Long hair must be tied and kept under the student’s hat. Hair on the forehead must be tucked under the hat as well as hair around the ear.
- Mustaches, beards, and sideburns must be clean, short and neatly trimmed.
- Male students are required to shave prior to a kitchen production session.
- Personal hygiene must be maintained, including but not limited to daily bathing, clean hands and fingernails.
- Chewing gum is not permitted in class.
- Upon entering the lab, students are required to wash their hands in the hand sink, using the technique learned in sanitation class, or as demonstrated by the instructor. This includes after returning from any break or after touching the face or hair.
- Acceptable jewelry includes a watch and/or wedding ring (plain gold band).
• Excessive makeup, long and/or painted fingernails are not permitted.

GENERAL STANDARDS

• All Nashville State Tech rules apply concerning smoking, drug and alcohol use, sexual harassment and other behaviors. Students are required to read the “Student Code of Conduct” in the student handbook.
• No food, equipment, or supplies are to be taken out of the kitchen lab for personal use.
• Profanity is not permitted in the kitchen lab or in any classroom environment.
• No personal calls are to be either received or made during lab session. Any official call made by a student must be logged with the instructor’s permission.
• Please turn off cell phones and beepers.
• Students are expected to cooperate with all faculty, administrators, and classmates.
• Students are expected to arrive to class, on time and prepared for that day’s work. Frequent or regular tardiness will be grounds for a grade of WF. Consult the attendance policy concerning absence and tardiness.
• Eating or drinking is not allowed in the lab/production area unless given specific permission by the instructor as part of the educational experience.
• Kitchen knives are working tools that are required of a professional chef. They also represent a considerable investment. Knife kits are required in the kitchen during the student’s scheduled lab. **When not in lab, students are not permitted to carry their knife kits around campus. After lab, students must either take their knife kit directly to their vehicle or secure it in their locker on campus. Knife kits are not permitted in the classroom (non-kitchen) environment.** Lockers are available but it is the student’s responsibility to provide a lock for the locker.
• Breaks during lab session are at the discretion of the Chef-Instructor.
• The lab session has a scheduled completion time. However, the class is dismissed by the Chef-Instructor and will not be dismissed until the entire kitchen is clean. Student teams who finish their clean-up assignment before other teams will assist those teams. The group will be dismissed as a whole when the Chef-Instructor determines the kitchen is in the required state of cleanliness. Specific clean-up procedures will be designated in the class by the Chef-Instructor.

AMERICAN DISABILITIES ACT (ADA) POLICY

Nashville State complies with the Americans with Disabilities Act. If you wish to request any special accommodations for any courses in which you are enrolled, contact the Student Disabilities Office at 353.3721.

CLASS MISCONDUCT AND PROCEDURES:

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Nashville State Community College has a zero tolerance policy for disruptive conduct in the classroom. Students whose behavior disrupts the classroom will be subject to disciplinary sanctions. Please consult your Student Handbook for more specific details.

The instructor has primary responsibility for control over classroom behavior and maintenance of academic integrity. He/she can order temporary removal or exclusion from the classroom of any student engaged in disruptive conduct or in conduct which violates the general rules and regulations of the College.

Disruptive behavior in the classroom may be defined as, but is not limited to, behavior that obstructs or disrupts the learning environment (e.g., offensive language, harassment of students and professors, repeated outbursts from a student which disrupt the flow of instruction or prevent concentration on the subject taught, failure to cooperate in maintaining classroom decorum, etc.), the continued use of any electronic or other noise or light emitting device which disturbs others (e.g., disturbing noises from beepers, cell phones, palm pilots, lap-top computers, games, etc.).

Please be aware that children are not allowed in class or unattended on campus.

**ACADEMIC DISHONESTY**

Any form of academic dishonesty, cheating, plagiarizing, or other academic misconduct is prohibited. "Plagiarism may result from: (1) failing to cite quotations and borrowed ideas, (2) failing to enclose borrowed language in quotation marks, and (3) failing to put summaries and paraphrases in your own words (A Writer’s Reference 331). Academic dishonesty may be defined as, but is not limited to, intentionally trying to deceive by claiming credit for the work of another person, using information from a web page or source without citing the reference, fraudulently using someone else’s work on an exam, paper, or assignment, recycling your own work from another course, purchasing papers or materials from another source and presenting them as your own, attempting to obtain exams/materials/assignments in advance of the date of administration by the instructor, impersonating someone else in a testing situation, providing confidential test information to someone else, submitting the same assignment in two different classes without requesting both instructor’s permission, allowing someone else to copy or use your work, using someone else’s work to complete your own, altering documents, transcripts or grades, and forging a faculty/staff member's signature. In addition to other possible disciplinary sanctions that may be imposed through regular college procedures as a result of academic dishonesty the instructor has the authority to assign an “F” or a “Zero” for the exercise, paper, or examination or to assign an “F” for the course. Students may appeal through the appropriate college grade appeal procedures.

**INCLEMANET WEATHER POLICY**

In the event of an inclement weather event, check the Nashville State web site home page at www.nscc.edu for announcements on campus closures. Campus
closures will also be announced on local television stations (channels 2, 4, 5, and 17).
When classes are cancelled, an online assignment will be posted in NS Online. Check your NS Online email for a message from your instructor regarding your online assignment requirements. Even though classes may be cancelled, some areas, i.e. Testing Center, may be open. However, you should check before commuting to campus.
The Vice President for Academic Affairs and the Director of Security are responsible for cancellation decisions during an inclement weather event for the Nashville State main campus and the Southeast campus. Cookeville, Waverly, and Dickson Campus Directors will make class cancellation decisions based on conditions in their respective areas. Decisions about class cancellations are based on actual conditions, not forecasts. The perspective used for making decisions is that of the college as an employer, not as a K-12 institution. Students should use their own best judgment in determining whether to report to campus during inclement weather when classes are not cancelled.

**NOTE:** This syllabus is meant simply as a guide and overview of the course. Some items are subject to change or may be revised at the instructor’s discretion. Each instructor will further clarify their criteria for grading, classroom procedures, attendance, exams and dates, etc. on his/her course syllabus.

**SPECIAL NOTE**

The equipment in the teaching kitchen represents a considerable investment to Nashville State Tech. Theft of any equipment will be taken seriously. Any student caught stealing any piece of equipment, however small, will at the minimum fail the course and will be recommended for suspension from the college. The chef-instructor has the responsibility to prevent such action and can take appropriate measures to prevent theft.