COURSE OUTLINE

Culinary Arts 224 Advanced Baking and Pastry Arts

I. Catalog Statement

Culinary Arts 224 focuses on advanced aspects of baking and pastry for retail pastry shops, hotels, restaurants and catering operations. Students will apply advanced techniques through practical laboratory experience in high-quality pastry production. The focus will be on European-style products, including laminated dough, pastries, cakes, petit fours, fancy desserts, confections, tortes, mousses, chocolate, and confections. Decoration is strongly emphasized.

Units -5.0Lecture -3.0 hours Laboratory -6.0 hours (Faculty Laboratory Hours 6.0 + Student Laboratory Hours 0.0 = 6.0 Total Laboratory Hours)

Prerequisite: Culinary Arts 124 or equivalent.

II. Course Entry Expectations

Skill Level Ranges: Reading 5; Writing 5; Listening/Speaking 5; Math 3

Prior to enrolling in the course, the student should be able to:

- 1. recognize and operate bakery equipment;
- describe the proper utilization of raw material used in various baking process and products;
- 3. produce quick breads, fried goods, custards and creams;
- 4. explain and demonstrate proper production methods relating to short dough varieties;
- 5. explain and demonstrate the proper methods of various cookie preparations;
- 6. produce basic dessert sauces;
- 7. produce pastry, pie and tarts;
- 8. produce frozen desserts.

III. Course Exit Standards

Upon successful completion of the required coursework, the student will be able to:

- 1. recognize puff pastry dough categories and methods of introducing fat to dough;
- 2. identify leavening agents of puff pastry and Danish dough;
- 3. identify three categories of sponge cake and their ingredient ratios, mixing methods and preparation;
- 4. use various icings, fillings and glazes, including buttercream, ganache, meringue, mousse, pastry cream, and Bavarian cream;
- 5. recognize the eight stages in sugar cooking and their application;
- 6. list the classifications of buttercream and their methods of preparation;
- 7. display fancy and decorative work utilized in the preparation and presentation of fine desserts;
- 8. discuss the theory and uses of the varied preparations of chocolate as decorative application for advanced show work;
- 9. display the fundamentals of classical and contemporary plated desserts and cake decoration;
- 10. recognize the ingredients commonly used in confectionery;
- 11. apply the proper use of confectionery tools and demonstrate the basic process of making hard candy, fudge, truffle, soft caramel, fondant and praline.

IV. Course content

A. Puff Pastry Products

15 hours

- 1. Puff pastry dough preparation
- 2. Palmiers
- 3. Chaussons
- 4. Cream horns
- 5. Patty shells
- 6. Napoleon gateau

B. Mousses and Bavarians

18 hours

- 1. Chocolate mousse
- 2. Fruit mousse
- 3. Orange cheese mousse
- 4. Diplomat Bavarian
- 5. Praline Bavarian
- 6. Charlotte russe
- 7. Charlotte royal
- C. Tarts and Special Pastries

12 hours

1. Chocolate hazelnut mousse tart

| | 2. Lemon meringue tart | |
|----|---|-----------|
| | 3. Linzertorte | |
| | 4. Tarte tatin | |
| | 5. Orange brulee tart | |
| | 6. Gateau St. Honore | |
| | 7. Praline millefeuille | |
| | 8. Pithivier | |
| | 9. Financiers au café | |
| D. | Cake Mixing and Baking | 18 hours |
| | 1. Sacher formula variations | |
| | 2. Almond cake for petits fours | |
| | 3. Yellow chiffon cake | |
| | 4. Genoise mousseline | |
| | 5. Jaconde sponge cake | |
| | 6. Ribbon sponge | |
| | 7. Ladyfinger sponge | |
| | 8. Majolaine sponge cake | |
| | 9. Baumkuchen | |
| | 10. Marronier | |
| E. | Assembling and Decorating Cakes | 18 hours |
| | 1. Fondant | |
| | 2. Simple buttercream | |
| | 3. French buttercream | |
| | 4. Meringue type buttercream | |
| | 5. Caramel fudge icing | |
| | 6. Cocoa fudge icing | |
| | 7. Royal icing | |
| | 8. Coffee marble glaze | |
| | 9. Piping techniques | |
| F. | Decorative Work Using Marzipan, Nougatine and Pastillage 18 hours | |
| | 1. Marzipan dough | |
| | 2. Marzipan flowers | |
| | 3. Marzipan fruits | |
| | 4. Nougatine display | |
| | 5.Nougatine candy | |
| | 6. Pastillage dough | |
| | 7. Pastillage showpiece | |
| G. | Specialty Cakes, Gateaux and Tortes | 15 hours |
| G. | 1. Opera | 13 110013 |
| | 2. Monte carlo | |
| | 3. Sacher torte | |
| | 4. Tiramisu | |
| | 5. Bananier | |
| | J. Dananici | |

- 6. Genoise a la confiture framboise
- 7. Buche de noel
- H. Dessert Presentation Guidelines

6 hours

- 1. Simple vs. complex
- 2. Matching elements
- 3. Effective and appropriate garnishing
- I Chocolate

12 hours

- 1. Couverture and coating chocolates
- 2. Tempering
- 3. Modeling chocolate
- 4. Chocolate decorations
- 5. Chocolate box
- J. Confections

12 hours

- 1. Sugar cookery
- 2. Crystalline candies
 - a. Penuche
 - b. Divinity
 - c. Almond Toffee
 - d. Marshmallow
- 3. Peanut brittle
- 4. Chocolate truffles variations

V. <u>Methods of presentation</u>

The following instructional methodologies may be used in the course:

- 1. Multimedia
- 2. Lecture
- 3. Demonstration

VI. Assignment and methods of evaluation

- 1. Lab exercises.
- 2. Mid-term examinations.
- 3. Lab examinations.
- 4. Final Exam

VII. <u>Textbooks</u>

Gisslen W., Professional Baking, Current Edition.

Hoboken, N. J.: John Wiley and Sons, 2009.

10th Grade Reading Level ISBN: 978-0-471-78349-7