

Washtenaw Community College Comprehensive Report

CUL 115 Fundamentals of Pastry

Effective Term: Fall 2013

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 115

Org Number: 13500

Full Course Title: Fundamentals of Pastry

Transcript Title: Fundamentals of Pastry

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: Course Change

Change Information:

Course title

Course description

Total Contact Hours

Pre-requisite, co-requisite, or enrollment restrictions

Outcomes/Assessment

Objectives/Evaluation

Rationale: Course and contact hours revised to incorporate some content from CUL 125 which is being discontinued.

Proposed Start Semester: Fall 2013

Course Description: In this course, students are introduced to contemporary pastries applicable to today's food service industry. Emphasis is placed on pastry production techniques including demonstrations and practical applications of pate a choux specialties, gateaus, sauces, custards, mousses, churned and still frozen desserts. Students will also be introduced to plated dessert concepts and construction. The title of this course was previously Pastry I.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 15 Student: 15

Lab: Instructor: 60 Student: 60

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 75 Student: 75

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

Requisites

Prerequisite

CUL 104 minimum grade "C"
and
Prerequisite
CUL 110 minimum grade "C"
may enroll concurrently

General Education

Request Course Transfer

Proposed For:

Student Learning Outcomes

1. Identify ingredients used in the baking process.

Assessment 1

Assessment Tool: Quiz

Assessment Date: Fall 2015

Assessment Cycle: Every Three Years

Course section(s)/other population: All sections

Number students to be assessed: All students

How the assessment will be scored: Quiz will be scored using a checklist.

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better.

Who will score and analyze the data: Departmental faculty.

2. Demonstrate the use of formulas, weights and measures used in the bakeshop.

Assessment 1

Assessment Tool: Competency checklist.

Assessment Date: Fall 2015

Assessment Cycle: Every Three Years

Course section(s)/other population: All sections

Number students to be assessed: All students

How the assessment will be scored: Departmental faculty will score the competency checklist.

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better.

Who will score and analyze the data: Departmental faculty.

3. Demonstrate the principles of yeast doughs, lamination, cakes, frozen desserts and tart doughs.

Assessment 1

Assessment Tool: Competency Checklist

Assessment Date: Fall 2015

Assessment Cycle: Every Three Years

Course section(s)/other population: All sections

Number students to be assessed: All students

How the assessment will be scored: Checklist will be scored using a departmentally-developed rubric.

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better.

Who will score and analyze the data: Departmental faculty.

4. Recognize mixing methods, makeup procedures and baking principles used in the baking process.

Assessment 1

Assessment Tool: Common multiple choice and essay questions.

Assessment Date: Fall 2015

Assessment Cycle: Every Three Years

Course section(s)/other population: All sections

Number students to be assessed: All students

How the assessment will be scored: Answer Key for multiple choice questions, rubric for essay questions.

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better.

Who will score and analyze the data: Departmental faculty.

Course Objectives

1. Demonstrate proficiency with weights and volume measurements.
Matched Outcomes
2. Describe the factors that control gluten development and the changes during the baking process.
Matched Outcomes
3. Demonstrate cooking syrups to various stages of hardness.
Matched Outcomes
4. Prepare custards, meringues, and sauces.
Matched Outcomes
5. Demonstrate the preparation of Pate Brisee, short doughs, paté a choux, puff pastry, and prepare simple pastries from the doughs.
Matched Outcomes
6. Prepare tarts, mousses, custards, souffles, and Bavarian creams.
Matched Outcomes
7. Recognize the differences between pies and tarts.
Matched Outcomes
8. Demonstrate the preparation of custards, mousses, souffles, and Bavarian creams.
Matched Outcomes
9. Prepare and present frozen desserts, fruit desserts, and other desserts.
Matched Outcomes
10. Prepare and demonstrate the differences between churn-frozen and still-frozen desserts.
Matched Outcomes
11. Recognize and judge the quality of fresh fruits used in desserts.
Matched Outcomes
12. Demonstrate the preparation of a variety of fruit desserts and compotes.
Matched Outcomes
13. Demonstrate the basics of plated desserts.
Matched Outcomes
14. Identify how to melt, temper and handle chocolate.
Matched Outcomes
15. Demonstrate the production of basic chocolate garnishes and decorations.
Matched Outcomes
16. Demonstrate the basic production and molding of marzipan.
Matched Outcomes

New Resources for Course

Course Textbooks/Resources

Textbooks

Wayne Gisslen. *Professional Baking*, 6th ed. Wiley, 2012

Manuals

Periodicals

Software

Equipment/Facilities

Reviewer

Action

Date

Faculty Preparer:

<i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Feb 07, 2013</i>
Department Chair/Area Director:		
<i>Carol Deinzer</i>	<i>Recommend Approval</i>	<i>Feb 07, 2013</i>
Dean:		
<i>Rosemary Wilson</i>	<i>Recommend Approval</i>	<i>Feb 08, 2013</i>
Vice President for Instruction:		
<i>Stuart Blacklaw</i>	<i>Approve</i>	<i>Mar 12, 2013</i>