

WASHTENAW COMMUNITY COLLEGE  
COURSE-SYLLABUS APPROVAL FORM (CSAF)

For help screens, select a field and press F1

026: 13510

SECTION I. COURSE SUBMISSION INFORMATION

1. **Course:** (Enter proposed discipline, number & title here. If changing the number or title of an existing course, give old number or title in box 4 below.)  
**Discipline/No:** CUL 125 **Title:** Pastry II

Division Code: BUS Department Code: CHMD Effective Term: W-00  Do not publish in Time Schedule  
 Do not publish in College Catalog

2. **Type of Approval:** (applies to both new courses and changes)  
 Full Approval  
 Conditional Approval  
 This proposal previously received conditional approval for the Term: F99

3. **Reason for Submission:** This Course is being submitted for: (check all that apply)  
 New Course Approval (Skip the rest of Section I and go directly to Section II.)  
 Five-year Syllabus Review  No changes to course  
 Major Change(s)  
 Minor Change(s) (If not due for review, submit sections I, II, and revised parts of Section III.)  
 Reactivation of Inactive Course  
 Inactivation (Submit Sections I and II only.)

4. **Change Information:** (Check all that apply. Make proposed changes in Section III, Course Syllabus.)  
**Minor Changes**  
 Course Discipline/Number (was \_\_\_\_\_)  
 Course Title (was \_\_\_\_\_)  
 Course Description  
 Capacity (was: \_\_\_\_\_)  
 Pre or Corequisites  
 Course Objectives  
 Distribution of Contact Hours (contact hours were: lect: \_\_\_\_\_ lab \_\_\_\_\_ clin \_\_\_\_\_ exp \_\_\_\_\_)  
 Distance Learning - minor (Attach Preliminary Approval Form for Distance Learning & the Section Handout.)  
 Other \_\_\_\_\_  
**Major Changes** (Major changes will be reviewed by Curriculum Committee.)  
 Credit hours (credits were: \_\_\_\_\_)  
 Core Elements: (Elements to be added: \_\_\_\_\_)  
(Elements to be removed: \_\_\_\_\_)  
 Grading  
 Course Objectives affecting core elements  
 Total Contact Hours (total contact hours were: \_\_\_\_\_)  
 Honors (Attach Honors Section Approval Form.)  
 Distance Learning - major (Attach Preliminary Approval Form for Distance Learning & the Student Handout for the Distance Section.)  
 Other \_\_\_\_\_

5. **Rationale for changes:**

SECTION II. COURSE REVIEW INFORMATION AND SIGNATURES

1. **Department Review** (To be completed by department chair; if recommendation is no, initial and return to preparer with rationale attached.)  
Will significant new resources be required?  yes  no (If yes, explain \_\_\_\_\_)  
Have departments that may be affected by this course been consulted?  yes  no (Explain no other areas affected. \_\_\_\_\_)  
Does the department support approval of this course?  yes  no

Print: Roger Holden Faculty/Preparer Signature: Roger Holden Date: 8/5/99  
Print: Don L. Garrett Department Chair Signature: Don L. Garrett Date: 8/5/99

2. **Division Review** (To be completed by division dean; if recommendation is no, initial and return with rationale attached.)  
Will significant new resources be required?  yes  no (If yes, have they been secured?  yes  no)  
Is this a curricular priority for your division?  yes  no (Comment \_\_\_\_\_)  
What is your estimate of projected enrollment? \_\_\_\_\_

Recommendation  Yes  No Bella G. Jancec Date: 8/6/99  
Division Dean's Signature

3. **Curriculum Committee Review** (Attach additional comments if necessary.)  
Recommendation  Yes  No Mitchel Showatz Date: 9/13/99  
Curriculum Committee Chair's Signature

4. **Vice President for Instruction and Student Services Approval** (Attach additional comments if necessary.)  
Approval  Yes  No Gregg Johnson Date: 9/13  
Vice President's Signature

Data File: 10/6/99 ACS Code: \_\_\_\_\_ Vice President's Office - ISS: 9/22/99 CIP File Date: 9/22/99  
Core Elements Approved: # 7 New Syllabus Date: 8/5/99 5/99

SEP 20 1999

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Received

OCT 12 1999

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SECTION III. COURSE SYLLABUS  
 A. COURSE DETAILS

1. Course Discipline & No.: CUL 125 2. Course Title: Pastry II

3. Course Description: The student ~~will~~ continue to learn contemporary desserts and pastries. Emphasis is placed on holiday desserts, hot and cold plated desserts, confectionery, chocolate and sugar show pieces and management and interpersonal skills.

4. Credit Hours: 3  
 If Variable credit, Give Range: \_\_\_\_\_ to \_\_\_\_\_  
 If repeatable for credit, how many times? \_\_\_\_\_

5. Class Capacity: 16

6. Course Options:  
 Distance learning  
 Honors  
 P/NP Grading

7. Contact Hours per Semester in:  
 Lecture: 30  
 Lab: 45  
 Clinical: \_\_\_\_\_  
 Experiential: \_\_\_\_\_  
 Total Contact Hrs: 75

8. Prerequisite(s):  
Pastry I or Baking II  
CUL 115 or CUL 124

9. Corequisite(s): (limit to 2)  
 \_\_\_\_\_  
 \_\_\_\_\_

10. a. Course Purpose:  
 Program Specialty  
 Program Support  
 Nonprogram Specialty  
 Transfer  
 Enrichment  
 Basic Skills

b. Is this course a requirement for a program?  
 Yes ) Baking Certificate Program  
 No

c. Indicate schools to which you want Curriculum Services to send syllabus:  
 EMU  
 UM  
 Other Ferris State

B. MAJOR INSTRUCTIONAL UNITS

1. Plated Desserts
2. Holiday Desserts
3. Sugar Work
4. Decorations
5. Grand Finales, The Art of Plated Dessert
6. A Modernistic View of Plated Dessert
7. Spices and Herbs
- 8.
- 9.
- 10.

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**C. CORE ELEMENT INFORMATION**

**1. Core Element Submission Information:**

- This course has been previously approved for core elements. List currently approved core elements: \_\_\_\_\_
- Please review this course for core elements marked in part 2 below.
- This course does not meet any core elements. Explain \_\_\_\_\_

**2. Proposed Core Element(s):**

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li><input type="checkbox"/> 1. To read and listen in a critical and perceptive way; to speak in an organized, clear, and effective manner.</li> <li><input type="checkbox"/> 2. To use information sources and information gathering techniques; to cite sources when producing written communications.</li> <li><input type="checkbox"/> 3. To develop, organize, and express thoughts in writing using Standard English.</li> <li><input type="checkbox"/> 4. To apply basic mathematics through the level of elementary algebra.</li> <li><input type="checkbox"/> 5. To represent and solve problems using mathematical techniques.</li> <li><input type="checkbox"/> 6. To interpret elementary descriptive statistics.</li> <li><input checked="" type="checkbox"/> 7. To comprehend and use concepts and ideas.</li> <li><input type="checkbox"/> 8. To develop, express, test, and evaluate ideas.</li> <li><input type="checkbox"/> 9. To analyze problems, develop solutions, and evaluate results in a clear, logical, and consistent manner.</li> <li><input type="checkbox"/> 10. To distinguish between fact and opinion; to recognize biases and fallacies in reasoning.</li> <li><input type="checkbox"/> 11. To use computer systems to achieve professional, educational, and personal objectives.</li> <li><input type="checkbox"/> 12. To apply the protocols of computer use and respect the legal and other rights of individuals or organizations.</li> <li><input type="checkbox"/> 13. To be aware of the artistic experience in personal and cultural enrichment, growth, and communication.</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> 14. To be aware of the nature and variety of the human experience through the methods and applications of the humanities</li> <li><input type="checkbox"/> 15. To understand the basic principles of scientific inquiry.</li> <li><input type="checkbox"/> 16. To have a knowledge of basic human biological principles, including those related to wellness.</li> <li><input type="checkbox"/> 17. To understand the basic principles of the natural sciences, and their relationship to the environment.</li> <li><input type="checkbox"/> 18. To understand the basic principles and applications of technology.</li> <li><input type="checkbox"/> 19. To understand the principle of integrating technological elements into systems.</li> <li><input type="checkbox"/> 20. To understand the relationship of technology to individuals, society, and the environment.</li> <li><input type="checkbox"/> 21. To understand the methods and applications of the social sciences in exploring the dynamics of human behavior.</li> <li><input type="checkbox"/> 22. To understand those principles and values, including individual rights and civic responsibilities, which maintain and enhance democracy and freedom in a pluralistic society.</li> <li><input type="checkbox"/> 23. To have a working knowledge of the history, structure, and function of American social, political, and economic institutions.</li> <li><input type="checkbox"/> 24. To be aware of the contemporary global community, especially its geographical, cultural, economic, and historical dimensions.</li> </ul> |
|---|--|

**3. Courses That Partially Satisfy A Core Element In Combination With Other Courses:**

- If this course is part of a combination of courses that together meet a core element, mark this box. The courses must all be submitted and reviewed together for core element approval.

Other course(s) required \_\_\_\_\_

**Dean's Comments:**

**Curriculum Committee's Comments:**

#7 - OK

**Vice President's Comments:**

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**D. INSTRUCTIONAL OBJECTIVES AND CORE ELEMENTS SUPPORTED**

Unit Objectives

Core Elements

**Unit #1 Plated Desserts**

- # 1 The student will demonstrate advanced applications of baking and pastry techniques and the fundamentals of plate presentation.
- # 2 The student will prepare ribbon sponge and advanced cake batters.
- # 3 The student will prepare advanced sauces used in plate design.

**Unit #2 Holiday Desserts**

- # 1 The student will prepare advanced tableside desserts.
- # 2 The student will prepare European and American holiday desserts.
- # 3

**Unit #3 Sugar Work**

- # 1 The student will prepare complex sugar centerpieces.
- # 2
- # 3

**Unit #4 Decorations**

- # 1 The student will prepare chocolate truffles and European type candies.
- # 2 The student will prepare complex chocolate centerpieces.
- # 3

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**Unit #5 Grand Finales, The Art of Plated Dessert**

# 1 The student will use exotic and seasonal fruits in the preparation of desserts.

# 2 The student will prepare a hot and cold composed dessert using American Culinary Federation Guidelines.

# 3 The student will prepare advanced ice creams and a variety of frozen desserts.

**Unit #6 A Modernistic View of Plated Dessert**

# 1 The student will interpret where in the average kitchen that does not have a pastry chef one would place in a knowledge of baking to enhance the overall food and improve the quality and sales.

# 2 The student will describe an efficient layout of a small pastry shop within an operating kitchen including tools and equipment used, and the extent and limitations of production.

# 3

**Unit #7 Spices and Herbs**

# 1 The student will research a fruit or a spice (500 word) on the Internet.

# 2

# 3

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**E. INSTRUCTIONAL METHODS AND EVALUATION****1. Instructional Methods:**

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> Lecture/Discussion _____                                      | <input type="checkbox"/> Field Trips _____            |
| <input type="checkbox"/> Clinical Instruction _____   | <input type="checkbox"/> Team Assignments _____       |
| <input type="checkbox"/> Self-Paced Learning _____  | <input type="checkbox"/> Telecourse _____             |
| <input checked="" type="checkbox"/> Internet Instruction <u>Research project (fruit or spice)</u> | <input type="checkbox"/> Video Seminar _____          |
| <input type="checkbox"/> Computer Simulations _____   | <input type="checkbox"/> Laboratory Assignments _____ |
| <input type="checkbox"/> On-Site Work Experience _____  | <input type="checkbox"/> Interactive TV _____         |
| <input type="checkbox"/> Other _____  |   |

**2. Evaluation Criteria:**

- |  |  |
|--|--|
| <input checked="" type="checkbox"/> Attendance _____ | <input checked="" type="checkbox"/> Quizzes _____                    |
| <input type="checkbox"/> Class Discussion _____      | <input type="checkbox"/> Tests _____                                 |
| <input type="checkbox"/> Papers _____                | <input type="checkbox"/> Midterm _____                               |
| <input type="checkbox"/> Portfolio _____             | <input checked="" type="checkbox"/> Final Exam _____                 |
| <input checked="" type="checkbox"/> Projects _____   | <input checked="" type="checkbox"/> Home Work <u>Kitchen layouts</u> |
| <input checked="" type="checkbox"/> Reports _____    | <input type="checkbox"/> Presentations _____                         |
| <input type="checkbox"/> Clinical/Work _____         | <input type="checkbox"/> Performances _____                          |
| <input type="checkbox"/> Other _____                 |  |

**3. Attendance Requirements:****F. EQUIPMENT, FACILITIES, TEXTS, MATERIALS, AND SUPPLIES****1. Special Equipment/Facilities :**

- |  |  |
|--|--|
| <input type="checkbox"/> Lab equipment _____ | <input type="checkbox"/> Testing Center _____              |
| <input type="checkbox"/> LRC Reserves _____  | <input type="checkbox"/> Student Competitions _____        |
| <input type="checkbox"/> Computers _____     | <input type="checkbox"/> Off-Campus Sites _____            |
| <input type="checkbox"/> CD ROM _____        | <input type="checkbox"/> Student Tutors _____              |
| <input type="checkbox"/> Field Trips _____   | <input type="checkbox"/> Distance Learning Classroom _____ |
| <input type="checkbox"/> Other _____         |  |

**2. Texts:**

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Title: The Professional Pastry Chef, 3rd Edition  
 Author: Bo Firberg Copyright Yr: \_\_\_\_\_  
 Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: Grand Finales, The Art of Plated Dessert  
 Author: Tish Boyle Copyright Yr: \_\_\_\_\_  
 Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: A Modernistic View of Plated Desserts  
 Author: Tish Boyle Copyright Yr: \_\_\_\_\_  
 Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: \_\_\_\_\_  
 Author: \_\_\_\_\_ Copyright Yr: \_\_\_\_\_  
 Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Title: \_\_\_\_\_  
 Author: \_\_\_\_\_ Copyright Yr: \_\_\_\_\_  
 Publisher: \_\_\_\_\_ Est. Cost: \_\_\_\_\_

Other Texts: \_\_\_\_\_

**3. Supplies and/or Uniforms Student will have to Own or Acquire for Course:**  
 (e.g. calculators, uniforms, tools, and software, etc., excluding pen, pencil, paper, or textbooks.)

	Descriptions	Cost Estimates
Uniform		\$100
Knives		\$100
Decorating kit		\$ 30

**4. Reference Materials Students Will Use:**  
 (e.g. journals, books, manuals, maps, LRC reserves, etc.)

\_\_\_\_\_  
 \_\_\_\_\_

**5. Audio/Visual and Computer Materials Students Will Use:**  
 (e.g. films, video tapes, slides, audio tapes, software, CDs, etc.)

Title	Source
_____	_____
_____	_____
_____	_____
_____	_____

Office of the Vice President  
Instruction and Student Services

APPROVAL FORM  
MAXIMUM CLASS CAPACITY EXCEPTION

Please indicate the type of maximum class capacity exception.

1.  Situational Exception    2.  Phased Exception    3.  Long-Term Exception

Part A: COURSE INFORMATION

Disc/Num: <u>CW 125</u>	Course Title: <u>PAstry II</u>
Site and/or location: _____	

Part B: RECOMMENDED MAXIMUM CLASS CAPACITY

1. Lecture maximum class capacity \_\_\_\_\_
2. Laboratory maximum class capacity 16 <sup>16</sup>
3. Clinical maximum class capacity \_\_\_\_\_
4. Practicum (e.g., Co-op, Intern/Externship) maximum class capacity \_\_\_\_\_

Vice President's Office - ISS

EFFECTIVE TERM(S) Fall 1999

SEP 02 1999

Part C: RATIONALE (Attach additional sheets as needed)

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SAFETY AND LIMITED WORK STATIONS

Signatures: <u>Don L. Garth</u>	Date: <u>8/30/99</u>
Faculty member/Department Chair	
<u>Bella G. Jansen</u>	Date: <u>9/1/99</u>
Dean	

Part D: APPROVAL

- Approved  
 Returned (Additional information is needed to support the recommendation)  
 Not Approved because: \_\_\_\_\_

Signature: [Signature]  
Vice President, Instruction and Student Services

Date: 9/3/99

CC: Dean and Department Chair