

## Washtenaw Community College Comprehensive Report

### CUL 205 Sugar and Chocolate Showpieces Effective Term: Spring/Summer 2020

#### Course Cover

**Division:** Business and Computer Technologies

**Department:** Culinary and Hospitality Management

**Discipline:** Culinary Arts

**Course Number:** 205

**Org Number:** 13500

**Full Course Title:** Sugar and Chocolate Showpieces

**Transcript Title:** Sugar and Chocolate Showpieces

**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:**

**Consultation with all departments affected by this course is required.**

**Course description**

**Pre-requisite, co-requisite, or enrollment restrictions**

**Rationale:** Update prerequisites

**Proposed Start Semester:** Winter 2020

**Course Description:** In this advanced course, students are introduced to the art of chocolate and sugar showpieces. Emphasis is placed on chocolate tempering, chocolate, sugar and pastillage display pieces. Many of the techniques learned in this course can be used in pastry competitions. The title of this course was previously Pastry Arts and Design.

#### 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

No Level Required

#### Requisites

**Prerequisite**

CUL 110 minimum grade "C"

and

**Prerequisite**

CUL 104 minimum grade "C"

**General Education****Request Course Transfer****Proposed For:**

Eastern Michigan University

**Student Learning Outcomes**

1. Apply the principles of chocolate tempering.

**Assessment 1**

Assessment Tool: Competency checklist

Assessment Date: Fall 2020

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: Competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

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

Who will score and analyze the data: Departmental faculty will score and analyze the data

2. Apply the principles of sugar casting, pulling and blowing.

**Assessment 1**

Assessment Tool: Competency checklist

Assessment Date: Fall 2020

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: Competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

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

Who will score and analyze the data: Departmental faculty will score and analyze the data

3. Apply the principles of pastillage production.

**Assessment 1**

Assessment Tool: Competency checklist

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4. Apply the principles for display work utilizing chocolate, sugar and pastillage.

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Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: Competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

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Who will score and analyze the data: Departmental faculty will score and analyze the data

### **Course Objectives**

1. Demonstrate the principles of chocolate tempering.
2. Demonstrate the principles of sugar casting.
3. Demonstrate the principles of sugar and isomalt cooking.
4. Demonstrate the principles of casting, pulling and blowing sugar and isomalt.
5. Describe the principles of casting, pulling and blowing sugar and isomalt for showpieces.
6. Demonstrate the principles of pastillage in a showpiece.
7. Create a display piece utilizing tempered chocolate.
8. Create a display piece utilizing sugar or isomalt.
9. Create a practical exam display piece utilizing tempered chocolate.
10. Create a practical exam display piece utilizing isomalt and pastillage.
11. Describe the principles of using isomalt for sugar showpieces.
12. Describe the principles of using tempered chocolate for chocolate showpieces.

### **New Resources for Course**

#### **Course Textbooks/Resources**

Textbooks  
Manuals  
Periodicals  
Software

#### **Equipment/Facilities**

Level II classroom

<b><u>Reviewer</u></b>	<b><u>Action</u></b>	<b><u>Date</u></b>
<b>Faculty Preparer:</b> <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Nov 17, 2019</i>
<b>Department Chair/Area Director:</b> <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Nov 20, 2019</i>
<b>Dean:</b> <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Nov 21, 2019</i>
<b>Curriculum Committee Chair:</b> <i>Lisa Veasey</i>	<i>Recommend Approval</i>	<i>Jan 22, 2020</i>
<b>Assessment Committee Chair:</b> <i>Shawn Deron</i>	<i>Recommend Approval</i>	<i>Jan 27, 2020</i>
<b>Vice President for Instruction:</b> <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Jan 29, 2020</i>

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### CUL 205 Sugar and Chocolate Showpieces Effective Term: Fall 2018

#### Course Cover

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**Department:** Culinary and Hospitality Management  
**Discipline:** Culinary Arts  
**Course Number:** 205  
**Org Number:** 13500  
**Full Course Title:** Sugar and Chocolate Showpieces  
**Transcript Title:** Sugar and Chocolate Showpieces  
**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**  
    **Pre-requisite, co-requisite, or enrollment restrictions**  
    **Outcomes/Assessment**  
    **Objectives/Evaluation**

**Rationale:** The new title will reflect the course description more accurately.

**Proposed Start Semester:** Fall 2018

**Course Description:** In this advanced course, students are introduced to the art of chocolate and sugar showpieces. Emphasis is placed on chocolate tempering, chocolate, sugar and pastillage display pieces. Many of the techniques learned in this course can be used in pastry competitions. The title of this course was previously Pastry Arts and Design.

#### Course Credit Hours

**Variable hours:** No

**Credits:** 3

**Lecture Hours: Instructor:** 15 **Student:** 15

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**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

No Level Required

#### Requisites

**Prerequisite**

CUL 110 minimum grade "C"  
and  
**Prerequisite**  
CUL 104 minimum grade "C"  
and  
**Prerequisite**  
CUL 132 minimum grade "C"

## **General Education**

### **Request Course Transfer**

#### **Proposed For:**

Eastern Michigan University

### **Student Learning Outcomes**

1. Apply the principles of chocolate tempering.

#### **Assessment 1**

Assessment Tool: Competency checklist

Assessment Date: Fall 2018

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: Competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

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

Who will score and analyze the data: Departmental faculty will blind-score the competency checklist

2. Apply the principles of sugar casting, pulling and blowing.

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**Course Objectives**

1. Demonstrate the principles of chocolate tempering.
2. Demonstrate the principles of sugar casting.
3. Demonstrate the principles of sugar pulling.
4. Demonstrate the principles of sugar blowing.
5. Demonstrate the principles and production of pastillage.
6. Create a display piece utilizing chocolate, sugar or pastillage.
7. Create and evaluate a practical exam display piece utilizing two or more of chocolate, sugar and pastillage.
8. Demonstrate the principles of isomalt sugar.

**New Resources for Course**

**Course Textbooks/Resources**

Textbooks  
 Manuals  
 Periodicals  
 Software

**Equipment/Facilities**

Level II classroom

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<b>Department Chair/Area Director:</b> <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 09, 2018</i>
<b>Dean:</b> <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 16, 2018</i>
<b>Curriculum Committee Chair:</b>		

**Assessment Committee Chair:**

**Vice President for Instruction:**

*Kimberly Hurns*

*Conditional Approval*

*Jan 22, 2018*