JEFFERSON COLLEGE
COURSE SYLLABUS

CUL108
PAstry

2 Credit Hours

Prepared by
Jeffrey Hunt
January 2006

Alan Foster, Associate Dean, Career & Technical Education
CUL108 Pastry

I. CATALOGUE DESCRIPTION

A. Pre-requisite: None

B. 2 Semester Hours Credit

C. Pastry is the study of baking and focuses on complex products common to bake shops. The course is a hands-on laboratory process in which students will explore the endless possibilities that our study of fundamentals represents. This applications gives students insight and allows for creativity to evolve as possibilities emerge. The class learns of basic pie dough and then makes product accordingly. The students explore éclair pastes and their uses. A variety of meringues and fillings are studied and applied.

II. GENERAL COURSE OBJECTIVES

The main course goal is for the student to produce professional pastry products. At the end of the course each student will be able to produce quality pastry products and understand their uses.

III. OUTLINE OF TOPICS

A. Pie Dough and Short Pastry
   1. Understand the makeup of pie dough
   2. Understand the ingredients involved in making pastry dough
   3. Understand how temperature and humidity affects the dough
   4. Understand the two basic types of pie dough, flaky and mealy

B. Baked and Unbaked Fruit Tarts
   1. Understand short dough, crumb crust for tarts
   2. Understand how to make pies and tarts

C. Puff Pastry Dough and Baked Goods from this Dough
   1. Understand puff pastry and the various ways they can be utilized

D. Éclair Paste and Baked Goods from Éclair Paste
   1. Understand éclair paste and its uses

E. Strudel Dough, Commercial Phyllo Dough, and Prepare Strudel from them
   1. Understand and use strudel and phyllo dough
F. Meringues and Various Desserts with these Meringues
   1. Understand meringues and their uses

IV. METHOD(S) OF INSTRUCTION

   A. Instructor Demonstrations
   B. Lab Assignments

V. REQUIRED TEXTBOOK(S)


VI. REQUIRED MATERIALS

   A. Textbook
   B. The specified Jefferson College Culinary Uniform, worn at all times

VII. SUPPLEMENTAL REFERENCES

   None

VIII. METHOD OF EVALUATION

   Attendance 10%
   Participation/Effort 20%
   Mid-Term Project 30%
   Final Project 40%

   Grading Scale
   A=100-90
   B=89-80
   C=79-70
   D=69-60
   F=59-0

   Mid-Term Project: Each student is to develop a pastry product covered in class. The student must furnish a recipe and produce the product in class on the designated class period.

   Final Project: Each student must produce a product in class, with a recipe and procedure detailed enough for any student to follow and duplicate. The project must be a high degree of difficulty for best results.

   Professionalism: As with all culinary classes, professionalism is included and expected from all students in class. The faculty will display this behavior at all
times and students are expected to aspire to that example. It is not assumed; it is expected.

IX. ADA AA STATEMENT

Any student requiring special accommodations should inform the instructor and the Coordinator of Disability Support Services (Technology Center 101; phone 636-481-3169).

X. ACADEMIC HONESTY STATEMENT

All students are responsible for complying with campus policies as stated in the Student Handbook (see College website, http://www.jeffco.edu).

XI. ATTENDANCE STATEMENT

Regular and punctual attendance is expected of all students. Any one of these four options may result in the student being removed from the class and an administrative withdrawal being processed: (1) Student fails to begin class; (2) Student ceases participation for at least two consecutive weeks; (3) Student misses 15 percent or more of the coursework; and/or (4) Student misses 15 percent or more of the course as defined by the instructor. Students earn their financial aid by regularly attending and actively participating in their coursework. If a student does not actively participate, he/she may have to return financial aid funds. Consult the College Catalog or a Student Financial Services representative for more details.

XII. OUTSIDE OF CLASS ACADEMICALLY RELATED ACTIVITIES

The U.S. Department of Education mandates that students be made aware of expectations regarding coursework to be completed outside the classroom. Students are expected to spend substantial time outside of class meetings engaging in academically related activities such as reading, studying, and completing assignments. Specifically, time spent on academically related activities outside of class combined with time spent in class meetings is expected to be a minimum of 37.5 hours over the duration of the term for each credit hour.