

**Plated Desserts PSTR-1340**  
**Chef Bren Young**  
**Northeast Texas Community College**  
**NTTC Culinary School, Pittsburg, Texas**  
**Office Phone: (903) 434-8333**

**TYPE OF COURSE: LAB/THEORY CREDIT HOURS: 3**

**Professor: Chef Bren Young phone (903) 434-8392**

**Email: [Byoung@ntcc.edu](mailto:Byoung@ntcc.edu)**

**Instructor's Office Hours: Immediately after class: Email for appointment**

**Required text and uniform/materials: On Baking Second Edition,  
ISBN9780135006221**

**UNIFORM: Dept. approved clean chef jackets, chef checkered pants, chef hat, knife kit, slip resistant shoes, instant read thermometer, hair should be restrained at all times. Books are required without your book you will be considered absent.**

**COURSE OBJECTIVES: Upon completion of this course student should be able to:**

**KNOWLEDGE BASED:**

- **Understand the importance of good basic baking and pastry skills and professional work habits to the art of plating desserts.**
- **Understand why it is important to consider the convenience and expectations of the customer when planning desserts presentations.**
- **Match main dessert items, secondary items, and sauces to create an appealing balance of flavor, texture, temperature, color, and shape in plated desserts.**
- **List secondary items and garnishes commonly used to enhance plated desserts.**

**SKILL BASED:**

- **Apply sauces to dessert plates in attractive and appropriate ways.**
- **Plate desserts attractively and appropriately for a variety of food service venues.**
- **Know advanced techniques that enhance plated desserts, such as modeling chocolate, chocolate work, pulled sugar pieces, and cake construction with fondant work.**

### **ATTENDANCE POLICY**

All absences have a 6.25 point deduction; there are no exceptions to this point deduction. Class attendance is taken at the beginning of each class and students who are absent at that time are considered absent even if they come in late. Also, if you leave early you will lose your points. You are considered absent if you are not in full uniform.

### **TARDINESS**

Class will start on time and habitual tardiness will not be tolerated. Tardiness of (3) times equals one day absence of class and will count as a 13.50 point deduction.

### **ACADEMIC DISHONESTY (cheating)**

Students in this course are expected to adhere to a strict personal code of conduct beyond reproach. Students are encouraged to read the section on academic dishonesty in the college catalog.

### **INSTRUCTIONAL METHODS**

This course is divided between lecture and lab with 50% of the grade being derived from the lecture and 50% of the grade derived from the lab (kitchen). The lecture will be a comprehensive based study of the basics of professional baking science and production along with the art of creative plating of fine desserts. The lab will emphasize hands-on experience with baking and pastry techniques as applied to plated desserts. All students are to observe proper safety and sanitation rules.

**FIELD TRIPS:** Field trips are only attended by students who maintain a C average in all of their classes and have not been absent more than the days allowed by the college.

### **WITHDRAWAL POLICY**

Students who stop attending class regularly are responsible for officially withdrawing themselves from the class. The instructor will not initiate student withdrawal procedures for students who stop attending class.

## **BREAKDOWN OF GRADES:**

### **LECTURE:**

Daily Grade/Attendance	10%
Homework Assignments (divided equally)	10%
Kitchen Manager	10%
Portfolio	10%
Piping	10%
Cake Construction	10%
Interview Process	10%
Quizzes and Final	30%
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	Total 100 %

### **LAB:**

Chapter 14-Custards, Creams and Sauces	10%
Chapter 13-Cakes and Icings	10%
Chapter 15-Ice Cream and Frozen Desserts	10%
Chapter 17-Tortes and Specialty Cakes	10%
Chapter 18-Petits Fours and Confections	10%
Chapter 19-Restaurant and Plated Desserts	10%
Chapter 20-Chocolate and Chocolate Work	10%
Practical	30%
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	Total 200%

## **STUDENT EVALUATIONS:**

The student will be graded on the degree to which student learning outcomes are achieved. Your grade in each chapter will be on how well you adapted to each lesson learned, your mise en place, time well spent, etc.

A grade will not be given on the actual dessert but each dish will be presented to be evaluated for its taste and appearance.

## **ATTENDANCE GRADE & DAILY GRADE:**

6.25 points are available each day student is on time and in FULL UNIFORM with a good attitude! You are evaluated on how well you use and maintain equipment, keep area clean, listen to instructions, use time well, critical thinking, etc.

## **MANDATORY SEMESTER CLEAN-UP:**

**SEMESTER CLEAN-UP ( 1 day per Semester) 100 points are deducted if you DO NOT ATTEND clean-up day!**

### **QUIZ MAKE-UP:**

Short quizzes worth 10 points are not made up!

### **COURSE GRADE: TOTAL POINTS GRADE**

**180-200 points** =A (signifies excellent prep and work ethic)

**160-179 points**= B (signifies above average prep and work ethic)

**140-169points**=C (signifies average prep and work ethic)

**120-139 points**=D (signifies below average prep and work ethic)

**under -119 points**=F (signifies no course credit)

### **FINAL EXAM**

The final exam is comprehensive and covers all chapters in the course. No review will be given out; all tests questions will be taken off notes given in lecture and also from your book. Students may compute their grade at any time during the course by computing their percentage grade from the total points they have earned and the total possible points they could have earned at that point.

### **PRACTICAL:**

The Final practical (16 weeks) will be held in the final weeks before the Semester is over. The final product will be assigned by the Instructor and the student will be given an up-time for that assignment to be made and plated for a practical grade. If the dessert is presented late, deductions will incur for each minute late. Your practical will be presented for our “Friends and Family” night. Your grade will be assessed by your use of mise en place, use of equipment, conversion of recipe, proper use of safety and sanitation, clean-up, plating of final product, taste of your final product. A dessert table will be set by my “Plated Dessert” class and the whole class will be graded on presentation.

### **PORTFOLIO:**

The portfolio will be a compilation of all work done while in “Plated Desserts”, it should be in a 3 ring binder, with a title page and table of contents for easy reference. It should be sectioned chronologically by week,

lecture notes, hand-outs, formulas with pictures and comments on recipes. Each recipe should have a 1-5 star rating; what would you do differently or what you liked or didn't like about the recipe. At the time you turn in your portfolio, I will also interview you as if you were applying for a job as a caterer, cake decorator, or as a bakery assistant. The process of maintaining a professional portfolio is to get a job in the future and to be able to interview well with future employers. This interview will be also graded and evaluated along with your portfolio.

### **KITCHEN ETIQUETTE:**

The only thing you will bring into the kitchen is your formula. All knife kits, cell phones, books, etc. will be left in the classroom. Cell phones will be turned off at all times in the lecture room and lab. Cell phones are turned in during all quizzes/tests and retrieved after tests are taken.

### **ADA STATEMENT:**

**It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This college will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to arrange an appointment with a college counselor to obtain a Request for Accommodations form. For more information, please refer to the NTCC Catalog or student handbook.**

**I, \_\_\_\_\_ have read and understand the rules and regulations of this Plated Desserts PSTR-1340.**

**Signature \_\_\_\_\_ date \_\_\_\_\_**