

Plated Desserts PSTR-1340
Chef Bren Young
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NTTC Culinary School, Pittsburg, Texas
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TYPE OF COURSE: LAB/THEORY CREDIT HOURS: 3

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

Email: Byoung@ntcc.edu

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

Required text and uniform/materials: On Baking Third Edition, ISBN 013307827

UNIFORM: Dept. approved clean BUTTONED chef jackets, chef checkered pants, chef hat, knife kit, slip resistant shoes, instant read thermometer, clean shaven faces only and all hair should be restrained under hat. No nail polish, fake nails or perfume is allowed! No facial jewelry and only stud ear-rings may be worn. 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:

Apply basic baking and pastry skills and professional work habits to the art of plating desserts. Explain why it is important to consider the convenience and expectations of the customer and owner of establishment when planning desserts presentations.

Demonstrate matching main dessert item with secondary items, and sauces to create an appealing balance of flavor, texture, temperature, color, and shape in plated desserts.

Select secondary items and garnishes commonly used to enhance plated desserts.

SKILL BASED:

Apply dessert sauces to plates in attractive and appropriate ways.

Prepare plated desserts attractively and appropriately for a variety of food service venues.

Prepare advanced techniques that enhance desserts, such as chocolate work, caramel and sugar pieces, petit fours, tortes and specialty cakes, confections and cakes with advanced fondant work.

Evaluate desserts on a professional level with an eye to appeal and taste.

ATTENDANCE POLICY:

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 be considered absent or 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 full day deduction.

ACADEMIC DISHONESTY:

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 their classes and have not been absent more than the days allowed by the college.

WITHDRAWAL POLICY

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

BREAKDOWN OF GRADES:

LECTURE:

Daily Grade/Attendance (16 days of class)	10%
Homework Assignments (divided equally)	10%
Kitchen Manager	10%
Fridge Manager	10%
Portfolio	10%
Evaluations of other student's work	10%
Time management, cleanliness of station, working clean, etc.	20%
Final Exam	20%

LAB:

Total 100 %

This is an individual class! Work will be done individually unless work is assigned in groups. You will also be graded on keeping your area clean and putting ingredients back where they go. You must have your grocery list turned in (CLIP IN MY OFFICE) by Thursday evening for the next week's project from the kitchen manager, I will not accept any emails for a grocery list. If exact amounts are not put, then I will not buy the item.

Chapter 13-Cakes and Icings	15%
Chapter 14-Custards, Creams and Sauces	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	15%
Buffet Dessert Assignment	15%
Practical	15%

Total 100%

STUDENT EVALUATIONS:

Students will be graded to 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 management, 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 by Instructor and other students.

ATTENDANCE GRADE & DAILY GRADE:

Students should be 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

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

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

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

168-120 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 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 (5 stars is BEST) rating; what would you do differently or what you liked or didn't like about the recipe. 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.

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 syllabus.

signature_____ date_____