

Advanced Pastry PSTR-2314
Chef Bren Young
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Our Place Restaurant, Pittsburg, Texas
Office phone: (903) 434-8333

TYPE OF COURSE: LAB/ THEORY CREDIT HOURS: 4

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

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Instructor's Office Hours: Immediately after class: other times by appointment

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

Uniform: Dept. approved chef jackets, chef checked pants, chef hat, knife kit, slip resistant shoes, instant read thermometer, hair should be restrained at all times. Books are required to be in attendance in all my classes, without your book you will be considered absent.

Course objectives: Upon completion of this course student should be able to:

Knowledge based:

Identify and explain baking terms, ingredients, equipment and tools.

Employ safe handling practices using contemporary guidelines.

Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

Skill based:

Scale and measure ingredients.

Prepare yeast dough, quick breads, pies, cookies, cakes, icings and laminated dough.

Produce good quality baked goods and pastries with an emphasis on fundamental production techniques and evaluation of baked goods using commercial ingredients and equipment.

Students will gain a working knowledge of the major methods such as creaming, blending, foaming, meringues, baked blind, lamination, straight dough, custards, and sauces.

TARDINESS

Class will start on time and habitual tardiness will not be tolerated. Tardiness of (3) times equals one day absence of class.

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. The lab will emphasize hands-on experience with baking and pastry techniques. All students are to observe proper safety and sanitation rules.

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:

Daily Grade/Attendance (16 days X 6.25 = 100 points)	10%
Homework Assignments	10%
Quizzes	10%
Final Exam	20%
LECTURE=_____	50%
Lab:	
Kitchen Manager	10%

Production	10%
Pastry Portfolio	10%
Practical (formula will be assigned and graded)	20%
LAB=_____	100%

Daily Grade/Attendance Grade:

6.25 points are available each day student is on time and in FULL UNIFORM with a good attitude, how well you maintain a clean kitchen, keep spills wiped up, mise en place, take out trash, sweep and mop, keep tables cleared and do daily kitchen clean-up.

Daily Grade/Attendance (16 days X 6.25 = 100 points)

5.75-6.25 = Very Good

4.75-5.50 = Good

3.75-4.50 = Needs Improvement

Under 3.50 = Failing

Mandatory Semester Clean-up:

SEMESTER CLEAN-UP (1 day per semester) 100 Points will be subtracted if you do not attend Clean-up day!

Quiz Make-up:

Quizzes worth 10 points or less will not be made up.

Homework:

Homework is to be turned in the day after you missed class and within the first 5 minutes of class. IT IS NOT MY JOB TO REMIND YOU THAT YOU HAD HOMEWORK DUE, nor is it an excuse that you were sick, text someone in the class to find out the assignment so you can hand it in.

Course Grade: Total Points Grade

90-100 points A (signifies excellent prep and work ethic)

80-89 points B (signifies above average prep and work ethic)

70-79 points C (signifies average prep and work ethic)

60-69 points D (signifies below average prep and work ethic)

0-59 points F (signifies no course credit)

Mid-Term Exam: 20% of your grade

The Mid-term Exam is comprehensive and covers all chapters in the course. No review will be given out; all test questions will be taken off the 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.

Mid-Term Practical: 20 % of your grade

A practical is given at the end of the Mid-term (8 weeks) a formula will be assigned by the Instructor and the student will be given an up-time, that formula will be made and plated by the up-time for a grade. All areas of prep, dishes, etc. should be cleaned before turning in practical for a grade. If the dessert is not presented on time, deductions will incur for each minute late.

The FINAL PRACTICAL (16 weeks) will be held in the final weeks before the Semester is over. I will assign you a formula to make and it will be presented for a grade. 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. You will be setting up a dessert table at "Friends and Family" and how well you present your dessert will also be graded.

Portfolio:

The portfolio will be a compilation of all works done while in Fundamentals of Baking. 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, and formulas with pictures and 1-5 star rating with comments on recipes. Each recipe should have a 1-5 star rating; what you would do differently or what you liked or didn't like about the recipe and pictures should be taken of your final plated product. This portfolio will be used by you in the future to acquire a culinary job; it should be professional and neat in appearance, keep decorations to a minimum.

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. Cell phones are turned in during all quizzes/tests and retrieved after tests 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 Advanced Pastry PSTR-2314 syllabus.

signature_____ date_____