

Advanced Cakes & Pastry Course Syllabus – Spring 2020

Course Title: Advanced Cakes & Pastry
Course Number: CA8. 384 01
Class Meets: CC-219
Instructor: Chef Audrey Anderson
E-mail: andersau@linnbenton.edu

Credits: 3
Number of Sessions: 10
Time: Wednesday 5pm-7:50pm
Length of Sessions: 2hrs 50min
Phone: 541-917-4397

DESCRIPTION: Explore the preparation of cakes and pastry through a hands on course with emphasis on composed pastries and cakes. Includes experimentation, cooking, and tasting unfamiliar dishes and ingredients in a hands-on environment.

OUTCOMES: Upon successful completion of this course, students will be able to:
Analyze characteristics of food in a series of cooking methodology and sensory evaluations. Learn how to produce food with various cooking methods and flavoring agents; fluent with cooking terms, equipment, and ingredients related to different pastries; communicate an understanding of the flavor analysis and apply the terms with cooking methods in order to produce a quality dish with accuracy.

Grading: A to F
Graded on daily performance & participation, A-F
Practical Project

Attendance: Students will be required to attend all classes. Daily grading is based on attendance. Four days absent and you will be removed from class. Tardiness will result in 2 points deducted for every 10min up to a half hour, at which point you will be graded as absent, your fourth tardy will result in a zero for the day. If you are not able to attend class or will be tardy, please notify Chef Audrey at least 2hrs in advance via phone or email.

Daily Performance and Class Participation: Students will be required to actively participate in classroom and kitchen lab activities as related to the daily agenda and subject matter. Each student will be required to participate in all clean up and dishes. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

Practical Final Exam: Will be held in Culinary Arts, Display Table in the Commons/Santiam Areas

Kitchen Attire: Students will be cooking in a professional commercial kitchen. The following is required kitchen attire:

- Culinary students are required to be in chef whites
- Long pants
- Short sleeve shirt, no tank tops
- Close-toed/non-slip shoes
- Apron: will be provided
- Chef's hat: will be provided
- Long hair restrained and pulled back
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Please avoid strong smelling cologne, perfumes and lotions as this will inhibit sensory evaluation for you and your classmates.

Safety and Sanitation: Will be covered in depth on the first day of class. Students are expected to hold safety and sanitation procedures in high regard for the safety of you and your classmates.

Kitchen Equipment: You will be exposed to commercial kitchen equipment that is used for College food service and the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately so as to avoid mishandling and equipment malfunction.

LBCC Comprehensive Statement of Nondiscrimination:

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Weekly Class Schedule

Week 1:

Welcome and introduction

- Class expectations and syllabus review
- Safety and Sanitation review
- Kitchen tour
- Homework
 - Cake for next week, due *Sunday Before the Next Class*

Week 2: Basic Cake & Components

- Cake Base (Whatever Flavor)
- Filling (Compotes, Caramel, ect.)
- Covering (Buttercream, Mousse)
 - Complete Example:
 - Chocolate Cake with Peanut Butter Buttercream & Chocolate Mousse
 - White Cake with Raspberry Compote & Burnt Vanilla Bavarian
- Homework
 - Plating, Decoration & Plate Design, due at the beginning of the next class.

Week 3: Basic Cake & Components Continued

- Decorations
- Mirror Glazing
- Composed Plate
 - Research Laminated Dough Products, due at the beginning of the next class.

Week 4: Pastry

- Columba Di Pasqua
 - Easter Pastry
- Laminated Doughs
 - Puff Pastry
 - Faux Croissant, Danish, Napoleon, Kouign Amann
 - Fillings

Week 5: Pate a Choux

- Paris Brest
- St. Honore Cake
- Research different tarts, techniques

Week 6: Pastry

- Tarts
 - Fruit
 - Rich
- Pate Sucree, Pastry Cream, Bavarian, Mousse, Components!
- Macaron
- Meringue

Week 7: Entremets

- Chocolate Peanut Butter
- Brownie & Raspberry
- Homework
 - Submit Ideas for Student Project, Due **Sunday** before week of class.

Week 8: Class Cancelled, Banquet Week

Week 9: Miniature Entremets & Plated Dessert Concept

- Start Student Project

Week 10: Miniature Entremets & Plated Dessert Concept, Continued

- Finishing Project
- Display

Week 11:

- Finals Week