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CULA 275.01: Patisserie

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**THE UNIVERSITY OF MONTANA—MISSOULA
MISSOULA COLLEGE
BUSINESS TECHNOLOGY DEPARTMENT**

COURSE SYLLABUS

COURSE NUMBER AND TITLE: CULA 275 – Patisserie

DATE REVISED: Spring 2015

SEMESTER CREDITS: 2

PREREQUISITES: CULA 101 and CULA 105, CULA 156, CULA 157, CULA 158, CULA160, CULA 161, CULA 165, MAT 115, and be enrolled in CULA 199; or consent of instructor.

FACULTY: Amy Nack, Chef Instructor

E-Mail: amy.nack@umontana.edu

Phone: 214-4068(cell), 243-7815 (kitchen)

Office: GH5

Office Hours: Mondays, 2pm – 3pm; or by appointment

RELATIONSHIP TO PROGRAM(S):

This course provides students with continued experience working in a bakeshop situation with more advanced techniques. Patisserie is a continuation of instruction of the Baking and Pastry course.

COURSE DESCRIPTION: Advanced principles and techniques in preparing sugar syrups, caramel, confections, frozen desserts, tempering chocolate, truffles, molding chocolate, dessert sauces. A strong emphasis will be placed on presentation of plated desserts. The final project will coincide with the Capstone dinner presentation.

STUDENT PERFORMANCE OUTCOMES:

Upon completion of this course, the student will be able to:

- ✓ Use appropriate terminology used in patisserie.
- ✓ Apply good sanitation practices when preparing pastries.
- ✓ Cook sugar syrups to the seven stages of hardness.
- ✓ Prepare crème anglaise, pastry cream and baked custards.
- ✓ Prepare starch – thickened puddings and baked puddings.
- ✓ Prepare Bavarians, chiffons, mousses, and dessert soufflés.
- ✓ Determine when chocolate tempering is necessary and apply the principles of proper tempering.
- ✓ Prepare chocolate confections.
- ✓ Assemble frozen desserts.
- ✓ Prepare dessert sauces.
- ✓ Utilize texture, color, and flavor components for present plated desserts.

STUDENT PERFORMANCE ASSESSMENT METHODS AND GRADING PROCEDURES: **Production and Testing**

- 1) Students will be required to demonstrate daily production assignments requiring pre-planning of methodology and recipes. Recipes must be read and understood by the student before attending class. Students will be evaluated on teamwork, professionalism, mise en place, production guide/timelines, plating diagrams, quality of finished product, sanitation and organizational skills.
- 2) All assignments, projects and tests will be assigned point values. It is the responsibility of the student to obtain quiz and production competency scores. Weekly tests will be tabulated and returned to the student for review in a timely fashion (usually within one day). Students are strongly encouraged to review their scores and grade sheets often. They can be reviewed by appointment during office hours.
- 3) The quiz schedule and dates are included in the weekly schedule posted in introductory content area of Moodle shell. Quizzes will be written and given during class time. Grading will take place immediately after the quiz is complete. Makeup for a missed test is not offered unless faculty is notified and guidelines are identified for the individual situation before each test. Students may be able to make up a missed test for emergency situations such as sickness or required work activities, but must submit documented excused absences such as a Doctor's note identifying excused dates or mandatory work related travel dates in a timely manner.
- 4) It will be the student's responsibility to complete the assigned competencies. Upon completion, it will be the student's responsibility to have Chef Nack critique the assignment and give feedback to the student on what can be improved, quality standards, etc. At that point, it will be the student's responsibility to type the feedback and submit the feedback via Moodle Drop Box by the end of the rotation to receive a grade for the competencies.

Total points earned will be divided by points possible, and a letter grade will be assigned based on the following:

Grading Scale:

90 - 100 A
80 - 89 B
70 - 79 C
60 - 69 D

Evaluation Criteria:

Tests	20 percent
Notebook	10 percent
Final Project	25 percent
Sanitation	5 percent
Competencies	40 percent

Total: 100 pts

ATTENDANCE POLICY:

Attendance will be taken. Each unexcused missed class will result in a 5-point deduction from final points accumulated. Excused classes (provide doctor's note/emergency) will result in a 2-point deduction. Late students, or students that leave class early will result in a 3-point deduction from final points accumulated. No make-up is allowed for lab participation. If students are absent for any reason, they will be accountable for any information disseminated and be held responsible for class notes, announcements of tests, and assignments.

PARTICIPATION:

Students must demonstrate teamwork as consistent with industry. This is necessary as students contribute to the learning environment and become active learners by attending class and participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course. Participation points will be granted or denied depending on how the student exhibits enthusiasm, interest, teamwork, organization, and preparedness.

BREAKS:

One (1) each- ten (10) minute break per five (5) hour laboratory period, will be granted at the discretion of Chef Siegel and permission to leave the kitchen is required. This does not include lavatory visits.

DUE DATES:

To receive full credit, assignments must be submitted by the stated due dates. Late assignments will be not be accepted.

TESTS:

Tests will be given during the semester as announced. Assignments for makeup tests will be made only if faculty is notified by voice mail, e-mail, or personally prior to the test. A score of zero will be averaged into grade determination for any missed test.

ACADEMIC INTEGRITY:

All students must practice academic honesty. Academic misconduct is subject to an academic penalty by the course instructor and/or a disciplinary sanction by the University. All students need to be familiar with the Student Conduct Code. The Code is available for review online at http://life.umt.edu/vpsa/student_conduct.php.

DISABILITY ACCOMMODATION:

Eligible students with disabilities will receive appropriate accommodations in this course when requested in a timely way. Please contact me after class or in my office. Please be prepared to provide a letter from your DSS Coordinator. For more information, visit the Disability Services website at <http://www.umt.edu/dss/> or call 406.243.2243 (Voice/Text) or <http://www.umt.edu/dss>.

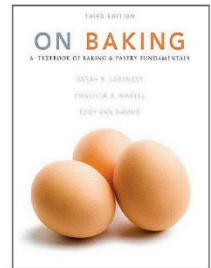
CULINARIAN CODE:

All students are expected to uphold all teachings of the American Culinary Federation's Culinarian Code:

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all culinarians. I will place honor, fairness, cooperation and consideration first when dealing with my colleagues. I will keep all comments professional and respectful when dealing with my colleagues. I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain. I will support the success, growth, and future of my colleagues and this great federation.

REQUIRED TEXTBOOK:

On Baking 3rd Edition, Labensky, Martel, Van Damme, Pearson Prentice Hall
ISBN 0-13-237456-0



SUGGESTED REFERENCE MATERIALS:

On Baking Study Guide, Labensky, Martel, Van Damme, Pearson Prentice Hall
ISBN 0-13-237305-X

Gissen, Wayne, John Wiley & Sons, Inc., *Professional Baking*, 4th edition,
ISBN 0-471-46427-9

Sokol, Gail, Thomson Delmar Learning, *About Professional Baking*,
ISBN 1-4018-4922-9

SUPPLIES: Knife kit, mini offset spatula, 8 " offset spatula, 1 set of round decorating tips, 1 set star decorating tips, rubber bowl scraper, bench scraper/dough cutter, serrated bread knife, camera, calculator and timer.

CELL PHONE POLICY: Cell phones are allowed in class **only** as a means to record photos for the final notebook. Text messaging during class or lab is not allowed. Unexcused departures from the kitchen to use cell phones will be treated as an unexcused absence and participation points will be deducted. It is advisable to direct emergency (only) phone messages to the kitchen phone (243-7815).

UNIFORM POLICY: Students will be required to be in full Culinary Uniform to be accepted into class. Daily line-ups will take place and any student that is not in full uniform will be sent home and will lose participation points for the day.

MEAL POLICY: It is the students' responsibility to read and understand the meal policy. Abuse of the meal policy will be reflected on the grade sheet.

COURSE OUTLINE:

All weekly plans, reading assignments, project due dates, and testing dates are to be delivered and explained the first day of class. Final comprehensive exam date will be announced at this time.

Week 1 and 2

- Blancmange
- Baked puddings
- Rice puddings
- Bread and butter puddings
- Bavarians
- Chiffons
- Bavaoise
- Dessert soufflés
- Chocolate tempering
- Tempered chocolate applications
- Blooming chocolate
- Ganache
- Truffles
- Molding chocolate

Week 3 and 4

- Sugar Cooking
- Basic principles
- Simple syrup
- Crystallization
- Stages of sugar cooking
- Basic Custards and Creams
- Crème anglaise
- Pastry cream
- Pastry cream variations
- Baked custard

Week 7 and 8

- The purpose of dessert sauces
- Types of dessert sauces
- Painting a plate with dessert sauces
- Layering of sauces on one plate
- Garnishes

Week 5 and 6

- Churn frozen desserts
- Still-frozen desserts
- Texture and mouth feel in frozen desserts
- Building flavor in frozen desserts
- The origins of chocolate
- Types of chocolate

Week 9, 10, 11, 12, 13

- Research for Capstone dessert course
- Research for Capstone dessert centerpiece
- Preparation for Capstone dessert course
- Preparation for Capstone dessert centerpiece