

Master Syllabus

HMT 1108 - Pastry & Confectionery Basics

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 4.0

Lecture Hrs: 1.0 **Lab Hrs:** 6.0

Prerequisite(s): HMT 1102 AND HMT 1126

Date Revised: January 2014

Course Description:

Theory and practice of pastry and confectionery for the hotel and restaurant industry, applying the fundamentals of baking science to the preparation of a variety of products. The use and care for the baking equipment normally found in the bakeshop or baking area. One classroom, six lab hours per week.

General Education Outcomes:

- Critical Thinking/Problem Solving

Course Outcomes:

The Quality of Pies and Tarts

Accurately prepare and construct basic pies and tarts typically found in a variety of baking operation.

Assessment Method: Locally developed exams

Performance Criteria:

On a locally developed exam students will be tested over basic constructs and variety of pies and tarts within 1 hour at 70% or above accuracy

Assessment Method: Performance appraisals

Performance Criteria:

Accurately prepare and construct basic pies and tarts using standard baking methods and proper equipment evaluating procedures, texture, taste, and color at 70% or above accuracy within 1 hour.

Yeast Raised Products

Prepare bakery yeast for raised products and production baking methods.

Assessment Method: Locally developed exams

Performance Criteria:

On a locally developed exam students will be tested over basic constructs for raised products and baking methods within 1 hour at 70% or above accuracy

Assessment Method: Performance appraisals

Performance Criteria:

Prepare bakery yeast for raised products and production baking methods evaluating color, consistency, and taste at 70% accuracy within 4 hours.

Iced and Decorated Cakes

Prepare and construct cakes, using a variety of icing and decorating methods

Assessment Method: Locally developed exams

Performance Criteria:

On a locally developed exam students will be tested over different types of icing and decorating methods within 1 hour at 70% or above accuracy

Assessment Method: Performance appraisals

Performance Criteria:

Prepare and construct cakes, using a 1 type of icing and 5 decorating methods using proper equipment/utensils while also evaluating procedures, texture, taste, and color at 70% or above accuracy within 4 hours.

Creams, Custards, Puddings, Sauces, and Pate Choux

Prepare and construct a variety of creams, custards, puddings, sauces, and pate choux using basic mixing and bakery production methods.

Assessment Method: Locally developed exams

Performance Criteria:

On a locally developed exam students will be tested over basic constructs and a variety of creams, custards, puddings, sauces, and pate choux within 1 hour at 70% or above accuracy

Assessment Method: Performance appraisals

Performance Criteria:

Prepare and construct a variety of creams, custards, puddings, sauces, and pate choux using basic mixing and bakery production methods and proper equipment while also evaluating procedures, texture, taste, and color at 70% or above accuracy within 2 hours.

Outline:

Prepare and evaluate the quality of pies, tarts, and variety of cookies

Prepare and evaluate the quality of a variety of creams, custards, puddings, sauces, and Pate choux

Prepare and evaluate the quality of iced and decorated cakes

Prepare and evaluate the quality of yeast raised products

Evaluate the quality of the elements in the presentation of baked goods and desserts