

Master Syllabus

HMT 1129 - Restaurant Desserts

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 3.0

Lecture Hrs: 1.0 **Lab Hrs:** 4.0

Date Revised: May 2017

Course Description:

Practical application of basic baking ingredients, weights and measures, terminology and formula calculations. Use of mixes and frozen bakery products to create commercial-grade finished products for restaurant service. One classroom, four lab hours per week.

General Education Outcomes:

- ▣ Information Literacy Competency
- ▣ Critical Thinking/Problem Solving Competency

Course Outcomes:

Basic Baking Skills

Demonstrate basic baking skills to include terminology, weights & measures, formula calculations, yeast-raised products, quick breads, pastry dough, and cookies.

Assessment Method: Locally developed exams

Performance Criteria:

Ability to use scales and proper measuring tools

Three Basic Mixing Methods

Demonstrate muffin method, biscuit method, and creaming method.

Assessment Method: Locally developed exams

Performance Criteria:

Must perform each method at 70% or above

Pastry Method

Demonstrate method when making pies and cookies.

Assessment Method: Locally developed exams

Performance Criteria:

Must perform 4 methods at 70% or above

Restaurant Desserts

Demonstrate method of completing and plating four basic restaurant desserts. serving them to the Tartan Terrace guests during service weeks.

Assessment Method: Performance appraisals

Performance Criteria:

Must produce plated desserts at restaurant quality for 4 service events at 70% or above

Outline:

Terminology

Ingredients

Weights and measures

Formula calculations

Baking Basics

Dessert presentation

Dessert service