

Master Syllabus

HMT 2218 - Advanced Pastry Skills

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 3.0

Lab Hrs: 6.0

Prerequisite(s): HMT 1108AND HMT 1126AND HMT 2118AND HMT 2128

Date Revised: January 2017

Course Description:

Advanced pastry and confectionery techniques, including laminated doughs, candy making, plate and platter displays and an introduction of sugar work. Six lab hours per week.

General Education Outcomes:

- ▣ Critical Thinking/Problem Solving Competency
- ▣ Values/Citizenship/Community Competency
- ▣ Information Literacy Competency
- ▣ Oral Communication Competency

Course Outcomes:

Laminated Dough Skills

Work with a variety of laminated doughs (danish, croissants, pylo & puff pastry).

Assessment Method: Simulations

Performance Criteria:

Score 70% or above based on department rubric

Advanced Pastry Problems

Production problems of rich/specialty doughs.

Assessment Method: Locally developed exams

Performance Criteria:

Score 70% or above

Assessment Method: Simulations

Performance Criteria:

Score 70% or above based on department rubric

Dessert Menus

Design dessert menus to display individual completed work.

Assessment Method: Simulations

Performance Criteria:

Score 70% or above based on department rubric

Desserts

Create individual desserts for sale and marketing purposes.

Assessment Method: Locally developed exams

Performance Criteria:

Score 70% or above

Assessment Method: Simulations

Performance Criteria:

Score 70% or above based on department rubric

Outline:

Laminated doughs

Individual pastries and dessert for plated presentation

Charlottes, Bavarios, custards, mousses, and souffles

Merengues, ice creams and frozen desserts

Chocolate decoration and candies

Classical decorations, sauces and fillings

Sugar work

