

# Providence Career & Technical Academy

Pastry Arts III

## Syllabus

Quarter: 1-4

### Instructors:

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### Course Description:

This course is designed to give third year Pastry Arts students the experience of running a restaurant, both front and back of the house.

Students will learn the skills of menu planning and development, writing accurate menu descriptions, researching menus, changing recipe yield, dining room set up and service. Through these activities, students will gain an understanding of how academic skills in mathematics, economics and written and oral communication skills are integral components of successfully running a restaurant.

Students will earn the ServSafe Food Handler. They will engage in work-based learning hours by participating in weekly on-site culinary lab activities and at local internship sites.

### Common Core Standards Addressed:

#### RBA

- **BB-14** Define and describe the steps in the production of yeast-leavened breads.
- **BB-15** Prepare a variety of yeast-leavened breads.
- **BB-16** Evaluate the quality of yeast-leavened breads.
- **BB-17** Define and describe quick-breads and the mixing methods utilized to produce them.
- **BB-18** Prepare and evaluate the quality of a variety of quick-breads.
- **BB-22** Define and describe the variety of cookie types and the mixing methods utilized to produce them.
- **BB-23** Produce a variety of types of cookies.
- **BB-24** Evaluate the quality of prepared cookies.
- **BB-1a** Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.
- **BB-1b** Identify the parts/components of a recipe/formula
- **BB-2** Describe and use a standardized recipe/formula.
- **BB-3** Outline the procedure for writing a standardized recipe/formula.
- **BB-4** Write a standardized recipe/formula.
- **BB-5** Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens, etc.
- **BB-6** Define and describe basic cooking methods to include: boiling, steaming, poaching, baking, roasting, pan frying, deep fat frying, sautéing, broiling, grilling, and braising.

#### ACF:

**ACF 1.5** Identify career opportunities and the personal traits for a variety of jobs in the industry.

**ACF 2.2** Describe symptoms common to food borne illnesses and how these illnesses can be prevented.

**ACF 2.3** Describe cross contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.

- ACF 2.4** Demonstrate good hygiene and health habits.
- ACF 3.1** Demonstrate effective communication skills and interpersonal relationships.
- ACF 3.2** Work as a member of a diverse team.
- ACF 3.3** Read, Write and speak effectively.
- ACF 3.4** Demonstrate professionalism and a strong work ethic.
- ACF 5.3** Demonstrate how to read and follow a standard recipe.
- ACF 7.1** Define baking terms.
- ACF 7.2** Identify equipment and utensils unique to baking and discuss proper use and care.
- ACF 7.3** Identify ingredients used in baking, describe their properties and list the functions of various ingredients.
- ACF 7.4** Demonstrate proper scaling and measurement techniques unique to baking.
- ACF 7.5** Participate in the production of crusty, soft and specialty yeast products.
- ACF 7.6** Participate in the production of quick-breads.
- ACF 7.7** Participate in the production of a variety of pies and tarts.
- ACF 7.8** Participate in the production of a variety of types of cookies.
- ACF 7.9** Participate in the production of creams, custards, puddings and related sauces.
- ACF 7.10** Participate in the production of cakes and icings.
- ACF 7.12** Prepare a variety of fillings and toppings for pastries and baked goods
- ACF 9.1** List food groups and recommended servings in USDA Food Guide Pyramid.

**Required Textbooks, Reading and Supplementary Materials:**

*On Baking*, 3<sup>rd</sup> Edition, Pearson, 2016

*About Professional Baking*, Delmar Cengage learning. 2006

The Culinary Professional, 3<sup>rd</sup> Edition, The Goodheart-Wilcox Company, 2017

Assignment and Examination Schedule: Pastry 3

<b>Assignment</b>	<b>Quarter</b>
<p><b><i>Healthful &amp; Special-Needs Baking</i></b></p> <ul style="list-style-type: none"><li><i>Food Allergies</i></li><li><i>Food Intolerance</i></li><li><i>Modifying Formulas</i></li><li><i>Alternative Ingredients &amp; Substitutes</i></li></ul> <p><b><i>Restaurant &amp; Plated Desserts</i></b></p> <ul style="list-style-type: none"><li><i>Creating a Basic Dessert Menu</i></li><li><i>Basic Plate</i></li><li><i>The Composition</i></li></ul> <p><b><i>Cakes &amp; Icings</i></b></p> <ul style="list-style-type: none"><li><i>Creamed Fat Fresh</i></li><li><i>Whipped Eggs</i></li><li><i>Buttercream &amp; Icing</i><ul style="list-style-type: none"><li><i>French</i></li></ul></li><li><i>Royal Icing</i></li><li><i>Ganache</i></li><li><i>Cake Decorating &amp; Design</i></li></ul> <p><b><i>ServSafe Food Handler</i></b></p> <ul style="list-style-type: none"><li><i>Chapter 1 Keeping Food Safe</i></li><li><i>Chapter 2 Understanding the Microworlds</i></li><li><i>Chapter 3 Contamination, Food Allergen</i></li></ul> <p><b>Quarter Project: Dessert Menu Planning</b></p>	<p><b>Q1</b></p>

**On Baking**

***Pies & Tarts***

*Crusts*

*Fillings*

***Custards, Cream & Sauces***

*Baked Custards*

*Creams*

*Crème Chantilly*

*Bavarian Cream*

***Advance Cookies & Brownies***

***ServSafe Food Handler***

*Chapter 4 The Food Handler*

*Chapter 5 The Flow of Food: An Introduction*

*Chapter 6 The Flow of Food: Purchasing and Receiving*

*Chapter 7 The Flow of Food: Storage*

**Q2**

***Quarter Project: Costing Recipes***

**On Baking**

***Laminated Doughs***

*Puff Pastry*

***Pastry & Dessert Components***

*Meringues*

*Phyllo Dough*

***Tortes & Specialty Cakes***

*Tortes*

***ServSafe Food Handler***

*Chapter 9 The Flow of Food: Service*

*Chapter 10 Food Safety Management Systems*

*Chapter 11 Safe Facilities and Equipment*

*Chapter 12 Cleaning and Sanitizing*

**Q3**

***Quarter Project: Costing Menu Items***

<p><b>Ice Cream &amp; Frozen Desserts</b></p> <p><i>Churn-Frozen Desserts</i></p> <p><i>Still-Frozen Desserts</i></p> <p><b>Petits Fours &amp; Confections</b></p> <p><i>Macarons</i></p> <p><i>Butter Cookies</i></p> <p><i>Linzer Cookies</i></p> <p><i>Brandy Snaps</i></p> <p><b>ServSafe Food Handler</b></p> <p><i>Chapter 13 The Flow of Food: Service</i></p> <p><i>Chapter 14 Food Safety Management Systems</i></p> <p><i>Chapter 15 Safe Facilities and Equipment</i></p> <p><b>Quarter project: Menu Design</b></p> <p><b>Certification</b></p> <p><b>ServSafe: Food Handlers</b></p>	<p><b>Q4</b></p>
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**Grading Policy:** We encourage all students to come to class prepared, do their homework and participate in all class activities. However in an effort to measure students true knowledge only assessments, tests and quizzes will be factored in the score of all students. Any student who obtains a score of less than 70% in any classroom assessment will be qualified to retake the assessment only after he/she completes all necessary preparatory assignments.

Quarterly Project:	10%
Bakery/Lab Activity	40%
Test/Quizzes	10%
Employability	20%
Theory/ Classroom	20%