

CRM R103B: ADVANCED PASTRY

Originator

ahart

College

Oxnard College

Discipline (CB01A)

CRM - Culinary Arts & Restaurant Mgt

Course Number (CB01B)

R103B

Course Title (CB02)

Advanced Pastry

Banner/Short Title

Advanced Pastry

Credit Type

Credit

Start Term

Fall 2021

Formerly

CRM R198H

Catalog Course Description

This course focuses on concepts, procedures and techniques to produce plated desserts. The course emphasizes the preparation and assembly of finished desserts, tempering chocolate, sauce preparation, and garnishes.

Taxonomy of Programs (TOP) Code (CB03)

1306.30 - *Culinary Arts

Course Credit Status (CB04)

D (Credit - Degree Applicable)

Course Transfer Status (CB05) (select one only)

B (Transferable to CSU only)

Course Basic Skills Status (CB08)

N - The Course is Not a Basic Skills Course

SAM Priority Code (CB09)

B - Advanced Occupational

Course Cooperative Work Experience Education Status (CB10)

N - Is Not Part of a Cooperative Work Experience Education Program

Course Classification Status (CB11)

Y - Credit Course

Educational Assistance Class Instruction (Approved Special Class) (CB13)

N - The Course is Not an Approved Special Class

Course Prior to Transfer Level (CB21)

Y - Not Applicable

Course Noncredit Category (CB22)

Y - Credit Course

Funding Agency Category (CB23)

Y - Not Applicable (Funding Not Used)

Course Program Status (CB24)

2 - Not Program Applicable

General Education Status (CB25)

Y - Not Applicable

Support Course Status (CB26)

N - Course is not a support course

Field trips

Will not be required

Grading method

Letter Graded

Alternate grading methods

Student Option- Letter/Pass
Pass/No Pass Grading

Does this course require an instructional materials fee?

No

Repeatable for Credit

No

Is this course part of a family?

No

Units and Hours

Carnegie Unit Override

No

In-Class

Lecture

Minimum Contact/In-Class Lecture Hours

8.75

Maximum Contact/In-Class Lecture Hours

8.75

Activity

Laboratory

Minimum Contact/In-Class Laboratory Hours

157.5

Maximum Contact/In-Class Laboratory Hours

157.5

Total in-Class**Total in-Class****Total Minimum Contact/In-Class Hours**

166.25

Total Maximum Contact/In-Class Hours

166.25

Outside-of-Class**Internship/Cooperative Work Experience****Paid****Unpaid****Total Outside-of-Class****Total Outside-of-Class****Minimum Outside-of-Class Hours**

17.5

Maximum Outside-of-Class Hours

17.5

Total Student Learning**Total Student Learning****Total Minimum Student Learning Hours**

183.75

Total Maximum Student Learning Hours

183.75

Minimum Units (CB07)

3.5

Maximum Units (CB06)

3.5

Prerequisites

CRM R103A

Limitations on Enrollment

Current negative TB test or chest x-ray

Possession of ServSafe Certification or equivalent

Entrance Skills**Entrance Skills**

Students must demonstrate basic mixing methods in at least two categories of baking, scale a recipe to a large batch while compensating for adverse chemical reactions, weigh a recipe using both a digital and weight scale, show the proper decorating skills associated with cake turning and piping applications.

Prerequisite Course Objectives

CRM R103A-Apply basic baking principles

CRM R103A-Solve mathematical equations relative to baking

CRM R103A-Demonstrate the use of accurate weights and measures of ingredients

CRM R103A-Apply basic cake decorating skills

Requisite Justification**Requisite Type**

Prerequisite

Requisite

Students must pass CRM R103A with a passing grade

Requisite Description

Course in a sequence

Level of Scrutiny/Justification

Content review

Student Learning Outcomes (CSLOs)**Upon satisfactory completion of the course, students will be able to:**

- | | |
|---|---|
| 1 | Students will be able to perform the steps to properly temper chocolate |
| 2 | Students will be able to properly assemble a souffle |
| 3 | Students will be able to properly ferment and bake a yeasted dough |

Course Objectives**Upon satisfactory completion of the course, students will be able to:**

- | | |
|----|---|
| 1 | Mix and Bake Cookies |
| 2 | Make Pie Doughs, Make Fillings, and Bake Completed Pies |
| 3 | Make Meringues, Strudels, and Puff Pastry Desserts |
| 4 | Make Tart and Tartlet Shells, Make Filling, and Bake. |
| 5 | Mix Doughs for doughnuts, fritters, pancakes and waffles |
| 6 | Make basic syrups, creams, and sauces |
| 7 | Make Custards, Puddings, Mousses, and Souffles |
| 8 | Make yeasted doughs and control its fermentation |
| 9 | Make lean yeasted doughs including soft crust breads and crisp crusted breads |
| 10 | Make rich yeasted doughs including laminated doughs and make filling for pastry |
| 11 | Mix cake batter, scale formula, and adjust for altitude |
| 12 | Produce chocolate for molding, decorations, and truffles |
| 13 | Churn frozen desserts |

Course Content**Lecture/Course Content**

1. Cookies
2. Pies
3. Pastry Basics
4. Tarts and Special Pastries
5. Doughnuts, Fritters, Pancakes, and Waffles
6. Basic Syrups, Creams, and Sauces
7. Custards, Puddings, Mousses, and Souffles
8. Understanding Yeasted Doughs
9. Lean Yest Doughs
10. Rich Yeast Doughs
11. Cake Mixing and Baking
12. Fruit Desserts
13. Chocolate
14. Frozen Desserts

15. Marzipan, Pastillage, and Nougatine
16. Dessert Presentation

Laboratory or Activity Content

1. Making Cookies
2. Making Pies
3. Making Tarts and Tartlets
4. Making Doughnuts, Fritters, Pancakes and Waffles
5. Making Syrups, Creams, and Sauces
6. Making Custards, Puddings, Mousses and Souffles
7. Making Yeasted Doughs
8. Mixing and Baking Cakes
9. Making Fruit Desserts
10. Tempering Chocolate
11. Making Frozen Desserts
12. Making Marzipan, Pastillage, and Nougatine

Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):

Skills demonstrations
Written expression

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

Essays
Projects
Problem-Solving Assignments

Instructional Methodology

Specify the methods of instruction that may be employed in this course

Audio-visual presentations
Class discussions
Distance Education
Demonstrations
Group discussions
Guest speakers
Laboratory activities
Lecture

Describe specific examples of the methods the instructor will use:

1. Instructor will use powerpoint presentations as well as open sourced resources like youtube videos for audio-visual presentations.
2. Virtual discussions will be utilized in distance education scenarios and guided topic discussions will be used while in person lectures are conducted.
3. Guest speakers like local chefs and restaurateurs will be used either via zoom for DE or in person for onsite lectures.
4. Students will view demos in labs and replicate dishes as laboratory activities
5. Lectures via zoom will be used for DE scenarios or on site lectures following the most recently adopted book.

Representative Course Assignments

Writing Assignments

1. Recipe conversions; evaluation of cookbooks; paper on designing and costing a pastry menu

Reading Assignments

1. Text assignments from Advanced Patisserie and Baking Foundations

Skills Demonstrations

1. Students will execute high level cake methods, create their own laminate dough, and convert batch ingredients according to scaled batch sizes.

Other assignments (if applicable)

1. Participation in various college-sponsored food service activities

Outside Assignments

Representative Outside Assignments

1. Reading
 - a. Text assignments from Advanced Patisserie and Baking Foundations
2. Writing
 - a. Recipe conversions; evaluation of cookbooks; paper on designing and costing a pastry menu
3. Other
 - a. Participation in various college-sponsored food service activities

District General Education**A. Natural Sciences****B. Social and Behavioral Sciences****C. Humanities****D. Language and Rationality****E. Health and Physical Education/Kinesiology****F. Ethnic Studies/Gender Studies****CSU GE-Breadth****Area A: English Language Communication and Critical Thinking****Area B: Scientific Inquiry and Quantitative Reasoning****Area C: Arts and Humanities****Area D: Social Sciences****Area E: Lifelong Learning and Self-Development****Area F: Ethnic Studies****CSU Graduation Requirement in U.S. History, Constitution and American Ideals:****IGETC****Area 1: English Communication****Area 2A: Mathematical Concepts & Quantitative Reasoning****Area 3: Arts and Humanities****Area 4: Social and Behavioral Sciences****Area 5: Physical and Biological Sciences****Area 6: Languages Other than English (LOTE)****Textbooks and Lab Manuals****Resource Type**

Textbook

Classic Textbook

No

Description

The Advanced Art of Baking and Pastry 1st Edition

ISBN-10 : 1118485750

ISBN-13 : 978-1118485750

Publisher : Wiley; 1st edition (2017) Hoboken NJ

Resource Type

Other Instructional Materials

Description

Knife set uniform.

Distance Education Addendum**Definitions****Distance Education Modalities**

Hybrid (51%–99% online)
Hybrid (1%–50% online)
100% online

Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

Regular Effective/Substantive Contact**Hybrid (1%–50% online) Modality:**

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	Lecture will be held synchronously at a designated weekly meeting.
Asynchronous Dialog (e.g., discussion board)	Students will participate in discussions via canvas with peers.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

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100% online Modality:

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Synchronous Dialog (e.g., online chat)	Lecture will be held synchronously at a designated weekly meeting.
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Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

Examinations**Hybrid (1%–50% online) Modality**

Online
On campus

Hybrid (51%–99% online) Modality

Online
On campus

Primary Minimum Qualification

CULINARY ARTS/FOOD TECHNOLOGY

Additional local certifications required

Valid ServSafe Managers Certification or Equivalent.

Review and Approval Dates**Department Chair**

09/16/2020

Dean

09/16/2020

Technical Review

10/28/2020

Curriculum Committee

10/28/2020

Curriculum Committee

12/09/2020

CCCCO

MM/DD/YYYY

Control Number

CCC000587941

DOE/accreditation approval date

MM/DD/YYYY