

CATALOG INFORMATION

Dept and Nbr: CUL 254.13 Title: ICE CRM, CUSTD, SOFT DST
Full Title: Ice Cream, Custards, & Soft Desserts
Last Reviewed: 9/12/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	2	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable
Grading: Grade Only
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly: CULT254.13

Catalog Description:
Building on introductory baking skills, students prepare a variety of soft desserts with emphasis on skill development and refinement of technique. Emphasis on ice creams, sorbets, custards, mousses, souffles and other frozen desserts.

Prerequisites/Corequisites:
Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 (or CULT 54)

Recommended Preparation:
Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Schedule of Classes Information:
Description: Building on introductory baking skills, students prepare a variety of soft desserts with emphasis on skill development and refinement of technique. Emphasis on ice creams, sorbets, custards, mousses, souffles and other frozen desserts. (Grade Only)
Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 (or CULT 54)

Recommended: Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Describe proper sanitation and safety procedures for preparing and storing egg-based products.
2. Describe the two types of custards and explain the differences.
3. Explain the effects of over-cooking on baked custards.
4. Prepare baked and stirred custards.
5. Create a variety of products from creme anglaise
6. Explain the effects of over cooking custards.
7. Set up a water bath to properly bake custards.
8. Identify differences between varieties of soft desserts.
9. Make mousses, Bavarians, souffl s and Charlottes
10. Identify ingredients and their functions in creating frozen desserts.
11. Identify differences between varieties of frozen desserts.
12. Make a variety of frozen products including ice cream, sorbets, granites, frozen mousses, and frozen souffl s.
13. Explain role of percentage of sugar in making sorbet.
14. Identify uses of soft desserts in preparing and serving other pastry and dessert items.
15. Explain effects of additional ingredients (such as citrus and fruits) on frozen desserts.
15. Evaluate and analyze finished products.
16. Cost out products baked in class.

Topics and Scope:

1. Sanitation and safety
2. Proper handling of eggs

3. Cooking eggs and egg products
4. Custards and creams
5. Mousses, Bavarians, souffl s and charlottes
6. Ice Cream, sorbet, granite
7. Methods for freezing desserts
8. Storing egg based products
9. Evaluation and pricing

Assignment:

1. Daily baking assignments.
2. Costing sheets and evaluation forms for baked products.
3. Analyze a dessert menu from a restaurant, identifying all places where soft desserts are used.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Lab reports, Quizzes, Exams, Recipe conversions.

Problem solving
5 - 20%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Performance exams

Skill Demonstrations
40 - 70%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion, Short answer.

Exams
15 - 35%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation/Professionalism

Other Category
5 - 10%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.

