

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:**  
A specialty baking course in which students prepare a variety of soft desserts, with an emphasis on ice creams, sorbets, custards, mousses, cold, hot, and frozen souffles, and frozen desserts. Course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to improve or expand their skills.

**Prerequisites/Corequisites:**  
Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT 254.2)

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: A specialty baking course in which students prepare a variety of soft desserts, with emphasis on ice creams, sorbets, custards, mousses, cold, hot, and frozen souffles, and frozen desserts. Designed for students in the Baking and Pastry Certificate program and for culinary arts professionals. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT 254.2)

Recommended:

Limits on Enrollment:

Transfer Credit:

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

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

|                   |                      |            |           |
|-------------------|----------------------|------------|-----------|
| <b>AS Degree:</b> | <b>Area</b>          | Effective: | Inactive: |
| <b>CSU GE:</b>    | <b>Transfer Area</b> | Effective: | Inactive: |

|               |                      |            |           |
|---------------|----------------------|------------|-----------|
| <b>IGETC:</b> | <b>Transfer Area</b> | Effective: | Inactive: |
|---------------|----------------------|------------|-----------|

|                      |            |           |
|----------------------|------------|-----------|
| <b>CSU Transfer:</b> | Effective: | Inactive: |
|----------------------|------------|-----------|

|                     |            |           |
|---------------------|------------|-----------|
| <b>UC Transfer:</b> | Effective: | Inactive: |
|---------------------|------------|-----------|

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon successful completion of this course the student will be able to:

1. Employ proper sanitation and safety procedures for preparing and storing egg-based products.
2. Describe types of custards and explain their differences.
3. Prepare baked and stirred custards, including cheesecakes and puddings.
4. Create a variety of products from creme anglaise
5. Prepare mousses, Bavarians, cold souffles and Charlottes.
6. Prepare meringues for use in soft and frozen desserts.
7. Describe the differences among varieties of frozen desserts.
8. Describe ingredients and their functions in creating and their effects on frozen desserts.
9. Prepare a variety of frozen products including ice cream, sorbets, granites, semifreddi, frozen mousses, and frozen souffles.
10. Employ proper freezing methods for the appropriate desserts.
11. Prepare hot, sweet, and savory souffles.
12. Employ proper planning for plated desserts.
13. Analyze and evaluate finished products.
14. Cost out products for sale.

### **Topics and Scope:**

- I. Sanitation and Safety for Egg-based Products
  - A. Handling eggs
  - B. Preparing egg-based products

C. Storing egg-based products

## II. Custards and Creams

### A. Types

1. baked
  - a. cheesecakes
  - b. custards
2. stirred
  - a. puddings
  - b. curds

### B. Differences

### C. Creme anglaise products

1. sauce
2. ice cream
3. Bavarian base

## III. Soft Desserts

### A. Mousses

### B. Bavarians

### C. Cold souffles

### D. Charlottes

### E. Sabayon

### F. Individual plate presentation

## IV. Frozen Desserts

### A. Gelato, ice cream, frozen yogurt

1. egg based
2. dairy
3. effects of fruit and alcohol

### B. Sorbet, granite, and sherbet

1. methods for freezing
2. fruit and alcohol
3. serving

### C. Frozen mousse, semifreddo, frozen souffle

1. differences
2. uses in dessert service
3. plate presentations

### D. Meringues

1. cases for frozen desserts
2. coverings for soft and frozen desserts

## V. Hot Souffles

### A. Sweet

### B. Savory

## VI. Product Evaluation

## VII. Pricing

### **Assignment:**

1. Daily baking assignments and skills assessment.
2. Costing sheets.
3. Analyze a dessert menu from a restaurant, identifying all places where soft desserts are used.
4. Two to three quizzes.
5. Final performance exam.

## 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.

Cost out products.

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 materials.