**CUL 254.10 Course Outline as of Spring 2012**

# CATALOG INFORMATION

Dept and Nbr: CUL 254.10 Title: TARTS & PIES
Full Title: Tarts and Pies
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

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| 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: | CULT254.10 |

**Catalog Description:**
A specialty baking course in which students prepare a variety of tarts and pies. This course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to expand or improve their skills.

**Prerequisites/Corequisites:**
Course Completion or Current Enrollment in CUL 254

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**
Description: A specialty baking course in which students prepare a variety of tarts and pies. This course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to expand or improve their skills. (Grade Only)
Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254
Recommended:
Limits on Enrollment:

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

## ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

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|---|---|---|---|
| **AS Degree:** | **Area** | Effective: | Inactive: |
| **CSU GE:** | **Transfer Area** | Effective: | Inactive: |
| **IGETC:** | **Transfer Area** | Effective: | Inactive: |

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| **CSU Transfer:** | Effective: | Inactive: |
| **UC Transfer:** | Effective: | Inactive: |

**CID:**

**Certificate/Major Applicable:**
Major Applicable Course

## COURSE CONTENT

**Outcomes and Objectives:**
Upon successful completion of this course, students will be able to:
1. Employ safe and hygienic food handling procedures relating to the preparation of pies and tarts.
2. Describe the differences among a molded tart, a free form tart, a pie, and a galette.
3. Apply classical techniques to the preparation of contemporary pies and tarts.
4. Differentiate among and describe the usage of various doughs.
5. Roll and handle dough to create a variety of kinds of pie and tart shells.
6. Prepare a variety of fillings and fill and top a variety of pies and tarts.
7. Employ appropriate baking techniques and steps to ensure proper browning of a crust.
8. Finish a pie or tart, applying the appropriate wash.
9. Utilize presentation techniques used in the display of pies and tarts in retail shops, restaurants, hotels, and catering operations.
10. Analyze and evaluate finished products.
11. Cost out products for sale.

**Topics and Scope:**

I. Safe and Hygienic Food Handling
II. Differentiating between Tarts and Pies
III. Classical Techniques
    A. Fraisage
    B. Flatten and fold
    C. Crimping
IV. Doughs and their Usage
    A. Flaky and rolled doughs
    B. Sweet doughs
    C. Savory doughs
V. Creating Crusts
    A. Kinds of crusts

B. Rolling
C. Handling
D. Shaping crusts
E. Baking crusts

VI. Fillings
A. Cream fillings
B. Fruit fillings
1. fresh seasonal fruits
2. prepared fruits
C. Custard fillings
D. Chiffon and mousse fillings

VII. Topping and Finishing

VIII. Baking
A. Techniques
B. Steps to ensure proper browning of crust

IX. Product Evaluation

X. Pricing

XI. Presentation Techniques for Display

**Assignment:**

1. Daily baking assignments
2. Product costing sheets
3. Regular skills assessment: baked products
4. Three to four quizzes
5. Final performance exam, assessment of baked product(s)

**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.

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| 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<br>0 - 0% |

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

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| Cost-out products | Problem solving<br>10 - 15% |

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

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| Class performances (baking assignments), performance exams | Skill Demonstrations<br>70 - 75% |

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

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| Quizzes include multiple choice, true false, matching, and completion | Exams<br>10 - 15% |

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

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| Attendance, participation, and professionalism | Other Category<br>5 - 10% |

**Representative Textbooks and Materials:**
Instructor prepared materials