

**CUL 254.13 Course Outline as of Spring 2012****CATALOG INFORMATION**

Dept and Nbr: CUL 254.13 Title: ICE CREAM &amp; SOFT DESSERT

Full Title: Ice Cream, Custards, and 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

**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

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. (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:**

|                   |                      |            |           |
|-------------------|----------------------|------------|-----------|
| <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:**

Major Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon successful completion of this course, students 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 and effects in creating 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 dessert 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  
15 - 20%

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

Class baking and preparation performances, performance exams

Skill Demonstrations  
60 - 70%

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

Quizzes to include multiple choice, true false, and matching

Exams  
10 - 15%

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

Attendance, participation, and professionalism

Other Category  
5 - 10%

### **Representative Textbooks and Materials:**

Instructor prepared materials