

CUL 210.3 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 210.3 Title: HOLIDAY DESSERTS

Full Title: Holiday Desserts

Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT 210.3

Catalog Description:

Professional chef presents theory, demonstrates techniques, and supervises and critiques student preparation of holiday desserts such as Buche de Noel, fancy cookies, ethnic breads, and puddings.

Prerequisites/Corequisites:**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional Chef presents theory, demonstrates techniques, and supervises and critiques student preparation of holiday desserts such as Buche de Noel, fancy cookies, ethnic breads, and puddings. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

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

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Students will be able to identify and use methods, techniques, and tools required for successful preparation of the following:

1. Rolled cake desserts such as Buche de Noel (Christmas log) and/or other rolled cake desserts appropriate to a particular season.
2. Pate a choux paste and assembly of the finished cream puffs into a variety of decorative shapes.
3. Hot and cold souffles appropriately garnished and/or sauced for a particular holiday.
4. Ethnic breads including both quick breads and yeast breads.
5. Various hot and cold holiday puddings with appropriate sauces.
6. Specialty cookies appropriate for gift giving and receptions.
7. Petits Fours and other small cakes including garnishment and service.

Topics and Scope:

1. Fundamentals of Genoise cake construction, rolling, filling and decoration.
2. Techniques of cream puff preparation, caramelizing of sugar for structure and garnish, assembly of the puffs into pyramids and/or as part of cakes.
3. Chemistry of souffles and miscellaneous tips for successfully creating them including thickening agents, folding techniques, stabilization of the foam, use of water bath for baking.
4. Fundamentals of bread baking and lecture/demo of ethnic breads typical of the holidays. Variety of quick breads and yeast breads.
5. Techniques of preparing and baking holiday puddings.
6. Techniques for preparation of hard sauce and creme anglaise.
7. Ingredients and techniques of a variety of ethnic cookies used for special holidays. Discussion of commonalities among ethnic cookies.

Preparation of a variety for gift giving and holiday entertaining.

Assignment:

1. Practical laboratory work on various cooking techniques.
2. Evaluate and critique recipes.
3. Final project - specialty dessert prepared at home and brought to class for tasting and critique.

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 Work

Problem solving
10 - 25%

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

Class performances, Performance exams

Skill Demonstrations
60 - 80%

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

None

Exams
0 - 0%

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

Attendance/Participation

Other Category
10 - 25%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.