

CUL 210.6 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 210.6 Title: PIES AND TARTS

Full Title: Pies and Tarts

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 210.6

Catalog Description:

Professional chef demonstrates technique and supervises student preparation of pies and tarts including sweet and savory doughs such as pate sucee, pasta frolla, pie crust, pate brisee, and filling such as pastry cream, frangipane, and lemon curd. Emphasis will be on perfecting tart shell molding, single and double-crusteds pies, and free-form tarts.

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

Description: Professional chef demonstrates technique and supervises student preparation of pies and tarts including sweet and savory doughs such as pate sucee, pasta frolla, pie crust, pate brisee, and fillings such as pastry cream, frangipane, and lemon curd. Emphasis will be on perfecting tart shell molding, single and double-crusteds pies, and free-form tarts. (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:

The student will

1. successfully make a variety of tart and pie doughs, and describe how each dough is used;
2. use proper mixing techniques in order to avoid tough doughs;
3. mold several sizes and shapes of tart shells and pie shells;
4. successfully make a variety of fillings of fresh fruit for baked fruit tarts and pies;
5. describe the mechanics of weighing, freezing, pre-baking, and weighting doughs;
6. effectively use a rolling pin;
7. properly handle fresh fruit, cooked fruit, and glazes for tarts and pies;
8. describe the different flours used for tart and pie doughs;
9. bake pies and tarts properly to assure doneness.

Topics and Scope:

1. Preparation of tart doughs such as Pasta Frolla, and Pate Brisee and pie doughs such as All-American Pie Crust and Galette dough. Fillings such as Pastry Cream, Lemon Curd, and Frangipane. Fresh fruit tarts. Single-crusteds pies.
2. Preparation of a variety of savory tarts such as quiches, sweet and savory galettes.
3. Poached fruit and baked fruit tarts and pies. Double-crusteds, latticed, and crumb-topped pies.
4. Perfecting techniques: molding and shell, using a rolling pin,

pre-baking, fruit arrangement, glazing fruit tarts, testing pies for doneness. Presentation of tarts and pies.

Assignment:

1. Practical laboratory work on various cooking techniques.
2. Evaluate and critique recipes.

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, PREPARE AND EVALUATE RECIPES

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 AND PARTICIPATION

Other Category
10 - 25%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.