

**CUL 254.7 Course Outline as of Spring 2002****CATALOG INFORMATION**

Dept and Nbr: CUL 254.7 Title: PUFF PSTRY, DNSH, CROISS

Full Title: Puff Pastry, Danish, and Croissants

Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.50	8	Lecture Scheduled	4.00
Minimum	0.50	Lab Scheduled	1.50	1	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	16.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.00

Total Student Learning Hours: 24.00

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: CULT 254.7

**Catalog Description:**

Building on introductory baking skills, students prepare laminated doughs with emphasis on skill development and refinement of technique. Emphasis on working with yeast, expanding knowledge of ingredients, mixing, shaping, and baking a variety of laminated dough products, including puff pastry, croissants, and Danish.

**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:**

Eligibility for ENGL 100 or ESL 100.

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

Description: Students prepare laminated doughs and mix, shape, and bake a variety of products, including puff pastry, croissants, and Danish. Emphasis on skill development and refinement of technique. (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: Eligibility for ENGL 100 or ESL 100.

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:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

### **COURSE CONTENT**

**Outcomes and Objectives:**

1. Identify and explain the function of ingredients used in the preparation of laminated dough.
2. Identify differences between straight sweet dough and laminated dough.
3. Mix dough and roll the fat into the following laminated doughs: croissant; Danish; puff pastry.
4. Prepare fillings used in laminated dough products, both savory and sweet.
5. Describe and demonstrate proper baking procedures and oven temperature requirements.
6. Shape and bake plain and filled croissants, pain au chocolate, and morning buns.
7. Shape and bake a large variety of Danish, including bearclaws, twisties, butterhorns, snails, and coffee cakes.
8. Shape and bake several puff pastry products, including bouchee, palmiers, napoleons, cheese straws, vol au vont, and other classical pastries.
9. Identify which products are best created from puff pastry scraps.
10. Prepare products using filo dough.
11. Describe and practice quantity production of laminated dough.
12. Identify sanitation and safety issues relating to laminated dough products.
13. Evaluate and analyze finished products.
14. Cost out products baked in class.

**Topics and Scope:**

1. Sanitation and safety.
2. Ingredients used in laminated dough, including types of fat and flour.
3. Leavening -- mechanical and yeast.
4. Techniques of rolling fat into dough.
5. Portioning of laminated dough products.
6. Baking procedures for laminated dough products.
7. Egg wash.
8. Puff pastry scraps (rognares).
9. Long-term storage of laminated dough and finished products.
10. Evaluation of croissant, Danish, puff pastry, and other laminated dough products.
11. Pricing.

**Assignment:**

1. Application of measures, including conversion, equivalencies, and abbreviations.
2. Daily baking assignments.
3. Complete costing sheets.
4. Evaluate quality of baked goods.

**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.

Homework problems, Lab reports, Quizzes, Exams, Recipe conversions.

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 recipes and handouts.