

**CUL 254.10 Course Outline as of Spring 2002****CATALOG INFORMATION**

Dept and Nbr: CUL 254.10 Title: TARTS &amp; PIES

Full Title: Tarts &amp; 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

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:**

Building on introductory baking skills, students prepare a variety of tarts and pies with emphasis on skill development and refinement of technique.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 254.2 ( or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 ( or CULT 54)

**Recommended Preparation:**

Eligibility for ENGL 100A or ENGL 100.

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

Description: Building on introductory baking skills, students prepare a variety of tarts and pies with emphasis on skill development and refinement of technique. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254.2 ( or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 ( or CULT 54)

Recommended: Eligibility for ENGL 100A or ENGL 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:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The student will:

1. Identify sanitation and safety issues relating to pies and tarts.
2. Describe the difference between a tart and a typical "American" pie
3. Apply classical techniques to contemporary pies and tarts.
4. Describe usage of various doughs.
5. Roll and handle dough to create pie and tart shells.
6. Prepare a: crimped pie shell; pre-baked shell; fruit pie shell.
7. Apply appropriate wash when finishing a pie: milk wash; butter wash; egg wash.
8. Prepare the following types of fillings for pies: fruit; baked custard; cream.
9. Roll and handle dough and prepare a lattice style tart.
10. Explain the importance and steps to ensure proper browning of a crust.
11. Fill and top a variety of pies and tarts.
12. Describe the presentation techniques used in the display of pies and tarts in retail shops, restaurants, hotels, and catering operations.
13. Explore the use of fresh seasonal fruit, including making and finishing fresh fruit tarts, as well as artfully cutting and arranging an array of fruits.
14. Examine balancing flavors and textures
15. Evaluate and analyze finished products.
17. Cost out products baked in class.

### **Topics and Scope:**

1. Ingredients
2. Sanitation and safety
3. Crusts
  - Flaky and mealy doughs

- Sweet doughs
- Savory doughs
- Shaping crusts
- Baking crusts
- Crumb crusts
- PatÁ briseÅ
- Croustade
- 4. Assembling Pies and Tarts
- 5. Fillings
  - Cream fillings
  - Fruit fillings
  - Custard fillings
  - Chiffon and mousse fillings
- 6. Fresh seasonal fruits
- 7. Product evaluation
- 8. Pricing

### Assignment:

- 1. Daily baking assignments
- 2. Costing sheets and evaluation forms for baked products
- 3. Field trip to production bakery; field notes

### 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 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.