

CUL 254.10 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 254.10 Title: TARTS & PIES

Full Title: Tarts and 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:

A specialty baking course in which students prepare a variety of tarts and pies. This course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to expand or improve 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 tarts and pies. This course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to expand or improve 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:

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:

Major Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course, students will be able to:

1. Employ safe and hygienic food handling procedures relating to the preparation of pies and tarts.
2. Describe the differences among a molded tart, a free form tart, a pie, and a galette.
3. Apply classical techniques to the preparation of contemporary pies and tarts.
4. Differentiate among and describe the usage of various doughs.
5. Roll and handle dough to create a variety of kinds of pie and tart shells.
6. Prepare a variety of fillings and fill and top a variety of pies and tarts.
7. Employ appropriate baking techniques and steps to ensure proper browning of a crust.
8. Finish a pie or tart, applying the appropriate wash.
9. Utilize presentation techniques used in the display of pies and tarts in retail shops, restaurants, hotels, and catering operations.
10. Analyze and evaluate finished products.
11. Cost out products for sale.

Topics and Scope:

- I. Safe and Hygienic Food Handling
- II. Differentiating between Tarts and Pies
- III. Classical Techniques
 - A. Fraisage
 - B. Flatten and fold
 - C. Crimping
- IV. Doughs and their Usage
 - A. Flaky and rolled doughs
 - B. Sweet doughs
 - C. Savory doughs
- V. Creating Crusts
 - A. Kinds of crusts

- B. Rolling
- C. Handling
- D. Shaping crusts
- E. Baking crusts
- VI. Fillings
 - A. Cream fillings
 - B. Fruit fillings
 - 1. fresh seasonal fruits
 - 2. prepared fruits
 - C. Custard fillings
 - D. Chiffon and mousse fillings
- VII. Topping and Finishing
- VIII. Baking
 - A. Techniques
 - B. Steps to ensure proper browning of crust
- IX. Product Evaluation
- X. Pricing
- XI. Presentation Techniques for Display

Assignment:

1. Daily baking assignments
2. Product costing sheets
3. Regular skills assessment: baked products
4. Three to four quizzes
5. Final performance exam, assessment of baked product(s)

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
10 - 15%

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

Class performances (baking assignments), performance exams

Skill Demonstrations
70 - 75%

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

Quizzes include multiple choice, true false, matching, and completion

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