CUL 254.10 Course Outline as of Fall 2004

CATALOG INFORMATION

Dept and Nbr: CUL 254.10 Title: TARTS & PIES
Full Title: Tarts & 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 OR Course Completion of CUL 254.1 (or CULT 254.1) and Course Completion of CUL 254.2 (or CULT 254.2)

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Specialty baking course in which students prepare a variety of tarts and pies. Designed for students in the Baking and Pastry Certificate program and for culinary arts professionals. (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:
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:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon successful completion of this course the student 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 types 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 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 materials.