**Virginia Western Community College**

 **HRI 282**

 **European Tortes and Cakes**

**Prerequisites**

HRI 280

**Course Description**

Provides an integrated study of European Tortes and Cakes.

**Semester Credits:** 3 **Lecture Hours:** 2 **Lab/Clinical/Internship Hours:**  3

**Required Materials**

**Textbook:**

*Baking and Pastry: Mastering the Art and Craft, Culinary Institute of America, 3rd edition, ISBN: 9780470928653*

**Other Required Materials:**

1. Professional Baking, Wayne Gisslen (fifth edition)
2. Pen, notebook, portfolio supplies, baking/pastry kit3.
3. 2 full uniforms, consisting of: Chef Jacket with school logo and name, black & white checkered pants, neckerchief, slide, white apron, white chef hat, black socks, black closed heel and toe, non-skid shoes. Uniforms can be purchased directly from the VWCC bookstore.

**The following supplementary materials are available:**

1. Online demos of specific Tortes
2. In class handouts
3. Larousse Gastronomique

**Course Outcomes**

**At the completion of this course, the student should be able to:**

* Understand the history and composition of a variety of classic European tortes and cakes.
* Prepare a repertoire of classical European tortes and cakes.
* Understand how to properly integrate numerous advanced pastry techniques.
* Understand how to research information as it pertains to ingredients, techniques and composition of European tortes.
* Be able to work as a member of a team, demonstrating acceptable teamwork and communication skills.
* Create a portfolio which includes: history and composition of each torte, photo of finished torte (whole and plated), cost analysis of torte and penciled diagram.

**Topical Description**

Week 1 Introduction

 Review Syllabus

 Safety video

 Explain portfolio expectation

 Assignment - page 555 for discussion next week.

 Lab – Overview (equipment, safety, cleaning/organization expectation)

Week 2 Filled and assembled cakes and tortes

1. Basic assembly 2) Functions of garnish 3) Molding Cakes 4) Icing Cakes

5) Gelatin 6) Traditional assembly 7) Glazing cakes

Quiz number 1

 Lab – Demo Basic Recipes

Week 3 Chapter 16

 Lecture – Paris Breast

 Lab – Paris Breast

Week 4 Chapter 16

Lecture – Saint Honore Torte

 Lab – Saint Honore Torte

Week 5 Chapter 16

Lecture – Bavarian Cream Torte

 Lab – Bavarian Cream Torte

Week 6 Chapter 16

 Lecture – Black Forrest Cake

 Lab – Black Forrest Cake

Week 7 Chapter 16

 Lecture – Hazelnut Torte

 Lab – Hazelnut Torte

Week 8 Chapter 16

Lecture – Parisian Gateau

 Lab – Parisian Gateau

Week 9 **SPRING BREAK**

Week 10 Chapter 16

Lecture – Dobos Torte

 Lab – Dobos Torte

Week 11 Chapter 16

 Lecture – Sacher Torte

 Lab – Sacher Torte

Week 12 Chapter 16

Lecture – Chocolate Ruffle Cake

 Lab – Chocolate Ruffle Cake

Week 13 Chapter 16

 Lecture – Charlotte Royale

Lab – Charlotte Royale

Week 14 Chapter 16

Lecture – Pithivier

Lab - Pithivier

Week 15 Out of class assignment ‘library research scavenger hunt’

Week 16 Collect Portfolios for grade

 Week 17 Final Exam

**Notes to Instructors**

1. Course is comprised of solo lab work recreating classic European Tortes / Cakes. Please adjust specific lecture/labs to reflect examples in which you are more versed or comfortable.
2. It is important that the students understand the history of these specific pastries (ie. Created by who, why, where, etc.) as well as examples of interpretations over time.

1. There are many quality video demos online to enhance lecture.