**Virginia Western Community College**

HRI 284

**Specialty- Spa/ Plated Dessert**

**Prerequisites**

HRI 280

**Course Description**

Provides integrated study of specialty, spa and plated desserts, which possess enhanced value through artistic presentation.

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

**Required Materials**

**Textbook:**

*Plating for Gold, Boyle,* 1st edition (ISBN: 978-222-805-9845)

**Other Required Materials:**

1. 2 (preferred) full uniforms consisting of:  chef jacket with school logo and name, black & white checkered pants, neckerchief, slide, white apron, and chef hat, and black closed heel and toe, nonskid shoes.
2. Knife kit. Only the kit sold in the campus bookstore will be acceptable. &-Piece kit with knife roll and garnishing kit. Mercer Brand
3. Notebook, pens, Sharpie Marker
4. Pocket bimetallic stem thermometer (digital or standard).

**Course Outcomes**

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

* Create a WOW factor in plated desserts.
* \*execute modern and classical plated dessert
* \*find the science behind cooking

**Topical Description**

Week 1 Syllabus, safety video, pastry conversation read pg.54-89; 106-107 in *text* and review the desserts in the “pre-dessert” chapter

Week 2 Discuss the reading including principles of dessert and pre-dessert. Plan a simple pre-dessert as a class. Produce the pre-dessert. Plan individual pre-desserts and turn in for purchasing. Bring in a local dessert menu for next class

Week 3 Discuss sauces and dietary restrictions and local menus. Produce individual pre-desserts. Plan a fruit-based plated dessert with a dietary restriction in mind and turn in for purchasing. Work on paper analyzing the local dessert menus with regards to the principles of dessert on pg. 84-89 of *The Elements of Dessert*.

Week 4 Turn in paper. Discuss garnishes and design a whole dessert menu as a class. Produce fruit-based dessert. Plan chocolate dessert and turn in for purchasing. Begin menu rough draft.

Week 5 Discuss unique elements of dessert including savory aspects and molecular techniques. Produce chocolate dessert. Plan a unique dessert and turn in for purchasing. Finish menu rough draft. Read Dessert Buffets chapter (begins pg. 262) and Passed-Around Desserts (pg. 332)

Week 6 Turn in menu rough draft. Discuss plates and dishes. Produce unique desserts. Plan frozen dessert and turn in for purchasing.

Week 7 Quiz on material up to this point. Discuss Buffets and Passed-Around Desserts. Produce frozen dessert. Plan updated classic dessert in a buffet style and turn in for purchasing. Read chapters on Entremets (pg. 382) and Petit Fours (Mignardises) (pg. 450)

Week 8 Discuss entremets and petit fours. Produce classical dessert. Plan and prep for final dessert project.

Week 9 Practical final. Turn in menu and paper. Review for written final exam.

Week 10 Written final exam.

**Notes to Instructors**

1. Work as a team/ class participation
2. Think outside of the box