

Revised Fall 2016

HRI 280

Principles of Advanced Baking and Pastry

COURSE OUTLINE

Prerequisites

Course Description:

Reviews foundation principles of classical and modern baking/pastry methods.

Semester Credits: 3 Lecture Hours: 2 Lab/Recitation Hours: 3

VIRGINIA WESTERN COMMUNITY COLLEGE
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Course Outcomes

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

- 1) Understand the pastry profession and how modern pastry has evolved
- 2) Understand a repertoire of classic European Pastry
- 3) Understand how flavor is incorporated into desserts
- 4) Have an understanding of candies and confections
- 5) Have an understanding of wedding/theme cake architecture
- 6) Have an understanding of sugar work and show pieces
- 7) Be able to work as a member of a team, demonstrating acceptable teamwork and communication skills.

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Required Materials:

1. Supplies and/or tools:
 - a. 2 (preferred) Uniforms consisting of: Chef Jacket with school logo and name, black & white checkered pants, neckerchief, slide, white apron, white Baker's Cap, black closed heel and toe, non-skid shoes.
 - b. Notebook, PEN, calculator, Sharpie Marker.
 - c. Pocket bimetallic stem thermometer. Digital is ok, but standard will do. Can be Purchased at any kitchen type store, department store, Bed, Bath and Beyond.

Textbook:

2. *Baking & Pastry: Mastering the Art & Craft, Culinary Institute of America, 3rd Edition or current.* John Wiley & Sons, Inc. Hoboken, New Jersey 978-0-470-92865-3

The following supplementary materials are available:

1. CD ROM
2. Studying cards
- 3.

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Topical Description: (Outline chapters and sections to be covered in the book – may include timeline)

Chapter 4 – Advanced Baking Principles

Chapter 12 – Custards, Creams, Mousses and Souffles

Chapter 10 – Cakes

Chapter 13 – Icings, Glazes and Sauce

Chapter 16 – Filled and Assembled Cakes and Tortes

Chapter 18 – Individual Pastries

Supplemental – Gluten Free Baking

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Notes to Instructors
(List information about optional topics, departmental exams, etc)

- 1.
- 2.
- 3.
- 4.

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