

Virginia Western Community College
HRI 280
Principles of Advanced Baking and Pastry

Prerequisites

HRI 128/ Pre/Corequisite: HRI 158

Course Description

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

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

Required Materials**Textbook:**

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

Other Required Materials:

- 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.

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.

Topical Description

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

Notes to Instructors

- None