

**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 kit.
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	<b>SPRING BREAK</b>
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.
3. There are many quality video demos online to enhance lecture.