

Virginia Western Community College
BAK 282
European Tortes and Cakes

Prerequisites

BAK 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, 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.
3. There are many quality video demos online to enhance lecture.

[ADA Statement \(PDF\)](#)

[Title IX Statement \(PDF\)](#)