

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 116 – Professional Pastry Techniques

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: HCD 106

Co-requisites: none

Course Description: Building on skills developed in HCD 106: Baking Fundamentals, this course will provide students with a thorough understanding of advanced pastry techniques. The preparation of various doughs, custards, foams, and frozen desserts will be taught with an emphasis on sauces, garnishes and restaurant plating techniques.

General Education Status:

Credits: 3.0

Lecture Hours: 1.0

Lab Hours: 4.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. prepare a variety of pies, tarts and individual pastries
2. create, prepare and present plated desserts using a variety of garnishing techniques.
3. identify, operate, and maintain specialty baking tools and equipment.
4. apply knowledge of costing and pricing methods to baked goods.
5. evaluate the quality of pastry items.

Course Content Areas:

The application of advanced pastry techniques through the preparation and presentation of a variety of pies, tarts and individual pastries; one-hour lecture and four-hour baking lab.