

BAKING & PASTRY - COMMIS CHEF 2019/2020 COURSE DESCRIPTIONS

(COURSES SUBJECT TO CHANGE)

FIRST SEMESTER:

FWBPPS355 – Pastry Shop Experiential Learning, 6 Credits.

Description: This course is a study of bakery operations and management as practiced in a pastry shop environment. Studies focus on the various pastry shop components and front/back of the house areas. Front of the house emphasizes customer service, space management and maintenance, retail display, client relations, and ordering strategies. An introductory approach to the back of the house is considered in terms of equipment handling, supplies, production types, yields, formula conversions, dessert menu planning, and the handling of special requests and events. Safety and sanitation are examined for proper practice and application in the pastry shop. Students will gain familiarity with dessert categories and how they are positioned within the baking industry. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FWBPCC360 – Cookies and Petit Fours, 3 Credits.

Description: This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petit fours. The course will explore the preparation and design of unfilled and filled cookies and mignardises. Topics covered include the creaming method, depositing cookies (sliced, dropped, spritz, rolled, and bar), as well as methods of mixing, shaping, baking, filling, finishing, storing, packaging, pricing, and distributing cookies.

FWBPSB350 – Breads of Italy: Specialty Breads and Pizzas, 3 Credits.

Description: Since ancient times bread has had a significance that goes beyond mere sustenance. Almost every society in the world eats bread in some form and bread has always been considered a symbol of life for all mankind. Bread celebrates life and plays a leading role in traditional celebrations and festivities. This course focuses on traditional Italian specialty breads, made with special, or alternative flours, shaped by local folklore and passed down from generation to generation like the most precious gift. "Students will be introduced to natural yeast production and learn how to keep the yeast alive and strengthen it for better leavening as well as the nutritional advantages and flavor development thanks to its use." The course offers a complete survey of traditional specialty breads, specialty flatbreads, sweet breads and rolls with an emphasis on old grain flour, alternative flours and local folklore. In addition to this students will be introduced to special diet baking through lessons on gluten free bread and complements. "A special focus is dedicated to Italy's most famous baked product, pizza: through an in-depth analysis pizza will be explained and enjoyed in all its most popular variations.

FWBPBC310 – Italian Classical Cakes and Tarts, 3 Credits.

Description: Students will study the history and background of various national and regional cakes and tarts. The course will cover the origin of classical cakes, variations from classical methods, and customer-driven deviations from traditional preparations. Students will study a variety of dough, batters, fillings, and glazes, with an emphasis on a thorough understanding of the techniques and proper skill execution for Italian cakes. Special attention will be paid to advanced creaming methods (separated creaming methods, creaming without leavening agents) and combination methods. Piping skills are practiced.

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FWBPCA450 – Chocolate Artistry, 3 Credits.

Description: This course introduces the principles involved in tempering chocolate, creating chocolate sculptures, forming simple centerpieces, and preparing chocolates and other confections with soft, hard, and liquid centers. Students learn to use traditional and contemporary production methods in creating confections both by hand and with special equipment. Efficient methods to increase productivity in this highly specialized field will be highlighted.

SECOND SEMESTER:

Course Descriptions Coming Soon!

- Dessert Styling
- Baking Techniques II: Italian Pastry Techniques Experiential Learning
- Italian Confectionary Art
- Restaurant and Production Desserts Experiential Learning
- Precision Pastry Arts and Frozen Dessert Production