

Northwest Arkansas Community College

(Food Studies Division)

Discipline Code

FDST

Course Number

2203

Course Title

Classical Pastries

Catalog Description

This class involves the study and practice of creating classic European style pastries and desserts. Topics will include cakes and tortes, laminated dough, sugar and chocolate decorating techniques, including stenciling, piping, marzipan, pastillage and fondant. Also included are enhanced dessert presentation, soufflé, and ice cream making.

Prerequisites

FDST 1203

Credit Hours

3 credit hours

Contact hours

75 lab contact hours

Load hours

3.75 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Create European style pastries and desserts
- Demonstrate techniques on various classic pastries
- Demonstrate finishing skills on plating of desserts
- Prepare various sauces, creams and fillings

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Pate a Choux
- Puff Pastry
- Meringues
- Tarts
- Entremet
- Creams and Mousses
- Custards and Fillings
- Phyllo Dough Creations
- Tortes and Coffeehouse Creations
- Panna Cotta Plated Desserts
- Modern Technique with Classic Ties

Learning activities

- Culinary Labs
- Lectures
- Readings

Assessments

- Quizzes/exams
- Assignment, projects or presentations
- Review of student uniform, attitudes, behavior

Grading guidelines

Grading Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

Revised

April 20, 2022

