

Directions: Please input brief Course LO's (no more than 5) and Day-to-Day Content Themes, and email to gene@culinaryed.org. If you have questions, please don't hesitate to contact Gene at 541.639.7262.

Course Prefix / Number and Title: FDST 2223 Advanced Cakes

Faculty Member Info:

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Course Learning Outcomes:

Directions: Please select one or more of the assessments methods and assign to every LO:

<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Review of student uniform, attitudes, behavior

At the conclusion of this course, students should have the ability to:	The course learning outcomes will be verified by one or more of the following assessments:
<input checked="" type="checkbox"/> Assemble a variety of specialty cakes	<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> produce cakes using advanced decorating techniques	<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> perform a cost analysis and work order for client (wedding)	<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> use advance sugar and décor technique for finishing cakes	<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Participation in Brightwater / NWACC service learning activity	<input checked="" type="checkbox"/> Service learning activity

Course Overview

Directions: Please provide a brief list of the content covered on the particular day, and ensure there is an "engaged" activity on day one that reaches beyond that of introduction / review syllabus. All lab courses have a practical exam on day 15.

Day	Day-to-Day Content
1	Equipment review, Sponge production
2	Multi layered sponge
3	Fillings for Layered Entremet
4	Fruit tortes
5	Dobos torte
6	Napolean gateau
7	Sacher
8	Written exam/ Midterm practical
9	Feuille d'Automne
10	Alhambra
11	Genoise a la Confiture Framboise
12	Brasilia
13	Juliana
14	Opera Cake
15	Practical Exam

