**Plated Dessert-PSTR 1340**

**Tuesday 1:30-5:30**

**Course Syllabus:** Fall 2022



***“Northeast Texas Community College exists to provide personal, dynamic learning experiences empowering students to succeed.”***

**Instructor: Chef Nikki Eason**

**Office:** Culinary Arts School

**Email:** *neason@ntcc.edu*

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| **Office**  **Hours** | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** | **Online** |
| Email & Teams | Before /After class | Email &Teams | Email & Teams | Email & Teams | Email & Teams |

***This syllabus serves as the documentation for all course policies and requirements, assignments, and instructor/student responsibilities.***

*Information relative to the delivery of the content contained in this syllabus is subject to change. Should that happen, the student will be notified.*

**Course Description:** Preparation and service of hot and cold desserts with a focus on individual desserts a la minute preparations and numerous components within one preparation. Emphasis on station organization timing and service coordination for restaurant dessert production.

# KNOWLEDGE BASED:

# Apply basic baking and pastry skills and professional work habits to the art of plating desserts.

# Explain why it is important to consider the convenience and expectations of the customer and

# owner of establishment when planning desserts presentations.

# Demonstrate matching main dessert item with secondary items, and sauces to create an

# appealing balance of flavor, texture, temperature, color, and shape in plated desserts.

# Select secondary items and garnishes commonly used to enhance plated desserts.

# SKILL BASED:

# Apply dessert sauces to plates in attractive and appropriate ways.

# Prepare plated desserts attractively and appropriately for a variety of food service venues.

# Prepare advanced techniques that enhance desserts, such as chocolate work, caramel and

# sugar pieces, petit fours, tortes and specialty cakes, confections and cakes with advanced

# fondant work.

# Evaluate desserts on a professional level with an eye to appeal and taste.

# Required Instructional Materials: On Baking Third Edition Update

# Publisher: Pearson ISBN Number: 9780133886757

Dress Code for all Culinary Department Classes – please arrive at class in uniform. No students will be permitted in the lab/class without proper uniform. Any missing item will result in loss of uniform points

**No exceptions. Uniform is as follows:**

* **CLEAN Chef Coat (should be on before you enter the classroom)**
* **CLEAN Chef Checkered black and white Pants**
* **CLEAN Chef Hat & Non-slip Shoes**

**Equipment Needed for this class:**

* **Knife Kit, Notebook, Pens/Pencils, Sheet Protectors, Spiral/Tablet, sharpie and a**

**thermometer**

# Optional Instructional Materials: None

# Minimum Technology Requirements: Access to Blackboard and Teams

# Communications: Join Teams, this will be 1st line of communication. You can also send an email to my school email address. Allow 24 hours for a response.

# INSTRUCTIONAL METHODS: This course is divided between lecture and lab with 50% of the grade being derived from the lecture and 50% of the grade derived from the lab (kitchen). The lecture will be a comprehensive based study of the basics of professional baking science and production along with the art of creative plating of fine desserts. The lab will emphasize hands-on experience with baking and pastry techniques as applied to plated desserts. All students are to observe proper safety and sanitation rules.

# BREAKDOWN OF GRADES:

# LECTURE:

# Daily Grade/Attendance (16 days of class) 10%

# Homework Assignments (divided equally) 10%

# Kitchen Manager 10%

# Fridge Manager 10%

# Portfolio 10%

# Evaluations of other student’s work 10%

# Time management, cleanliness of station, working clean, etc. 20%

# Final Exam 20%

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# LAB: Total 100 %

# This is an individual class! Work will be done individually unless work is assigned in groups.

# You will also be graded on keeping your area clean and putting ingredients back where they go.

# You must have your grocery list turned in in designated spot on my desk, I will not accept any emails for a grocery list. If exact amounts are not put, then I will not buy the item.

# Chapter 13-Cakes and Icings 15%

# Chapter 14-Custards, Creams and Sauces 10%

# Chapter 17-Tortes and Specialty Cakes 10%

# Chapter 18-Petits Fours and Confections 15%

# Chapter 19-Restaurant and Plated Desserts 20%

# Chapter 20-Chocolate and Chocolate Work 15%

# Practical 15%

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# Total 100%

**COURSE GRADE: TOTAL POINTS GRADE**

**200-180\_points =A (signifies excellent prep and work ethic)**

**160-179 points= B (signifies above average prep and work ethic)**

**140-169 points=C (signifies average prep and work ethic)**

**168-120 points=D (signifies below average prep and work ethic)**

**under-119 points=F (signifies no course credit)**

**PORTFOLIO:**

The portfolio will be a compilation of all work done while in “Plated Desserts”, it should be in a

3-ring binder, with a title page and table of contents for easy reference. It should be sectioned

chronologically by week, lecture notes, hand-outs, formulas with pictures and comments on

recipes. Each recipe should have a 1-5-star (5 stars is BEST) rating; what would you do

differently or what you liked or didn’t like about the recipe. The process of maintaining a

professional portfolio is to get a job in the future and to be able to interview well with future

employers.

**Lab Clean-Up**

All students are expected to participate in class/lab clean up. You are responsible for your tools, dishes and area

during production, once graded, you are expected to help out in the clean-up process.

• All dishes/pots and pans/bowls/utensils will be washed, dried and stored properly.

• All equipment will be cleaned and wiped down with sanitizing solution.

• All small parts will be stored with their accompanying equipment (lid/blades with the processor, etc.)

• Floors will be thoroughly swept, trash bagged and removed to the outside bins, then mopping. Mopping

will be final activity before class dismissal.

• Dirty towels will be placed in washing machine

• Failure to participate actively in clean-up will result in a zero-grade for the day.

• Our profession is one based on tradition and respect. Respect your instructor, your chef mates, your kitchen and most of all, respect yourself.

**Lab etiquette:**

In addition to having all recipes and equipment you will need to abide by the following kitchen policies:

• No jewelry except a wedding ring (absolutely no facial piercings and only one small pair of earrings such as

studs –male or female)

• Facial hair must be to a minimum and a beard net must be worn unless clean shaven

• Students hair must be restrained (no pieces hanging out)

• No fake or painted fingernails and nails must be trimmed short

• Students top button must be buttoned

• Personal hygiene is a must! We work in small spaces.

• Proper shoes must be worn in the kitchen with socks. This is for safety and hygiene and is a must!

**College and Department regulations with regards to absenteeism:**

The Culinary Arts will allow (3) unexcused absences per semester before being dropped from the

class.

Excused absences will be; jury duty, death in the immediate family, military duty and unforeseen

circumstances. It is the responsibility of the student to make up material outside of class time.

**Alternate Operations During Campus Closure and/or Alternate Course Delivery Requirements**

In the event of an emergency or announced campus closure due to a natural disaster or pandemic, it may be

necessary for Northeast Texas Community College to move to altered operations. During this time, Northeast Texas Community College may opt to continue delivery of instruction through methods that include, but are not limited to, online through the Blackboard Learning Management System, online conferencing, email messaging, and/or an alternate schedule.  It is the responsibility of the student to monitor NTCC’s website (<http://www.ntcc.edu/>) for instructions about continuing courses remotely, Blackboard for each class for course-specific communication, and NTCC email for important general information.

Additionally, there may be instances where a course may not be able to be continued in the same delivery format as it originates (face-to-face, fully online, live remote, or hybrid).  Should this be the case, every effort will be made to continue instruction in an alternative delivery format.  Students will be informed of any changes of this nature through email messaging and/or the Blackboard course site.

# NTCC Academic Honesty/Ethics Statement:

NTCC upholds the highest standards of academic integrity. The college expects all students to engage in their academic pursuits in an honest manner that is beyond reproach using their intellect and resources designated as allowable by the course instructor. Students are responsible for addressing questions about allowable resources with the course instructor. Academic dishonesty such as cheating, plagiarism, and collusion is unacceptable and may result in disciplinary action. This course will follow the NTCC Academic Honesty and Academic Ethics policies stated in the Student Handbook. Refer to the student handbook for more information on these subjects.

# ADA Statement:

It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student’s responsibility to request accommodations. An appointment can be made with the Academic Advisor/Coordinator of Special Populations located in Student Services and can be reached at 903-434-8264. For more information and to obtain a copy of the Request for Accommodations, please refer to the special populations page on the NTCC website[.](http://www.ntcc.edu/index.php?module=Pagesetter&func=viewpub&tid=111&pid=1)

# Family Educational Rights and Privacy Act (FERPA):

The Family Educational Rights and Privacy Act (FERPA) is a federal law that protects the privacy of student education records. The law applies to all schools that receive funds under an applicable program of the U.S. Department of Education. FERPA gives parents certain rights with respect to their children’s educational records. These rights transfer to the student when he or she attends a school beyond the high school level. Students to whom the rights have transferred are considered “eligible students.” In essence, a parent has no legal right to obtain information concerning the child’s college records without the written consent of the student. In compliance with FERPA, information classified as “directory information” may be released to the general public without the written consent of the student unless the student makes a request in writing. Directory information is defined as: the student’s name, permanent address and/or local address, telephone listing, dates of attendance, most recent previous education institution attended, other information including major, field of study, degrees, awards received, and participation in officially recognized activities/sports.