**Plated Desserts PSTR-1340**

**Chef Reeves**

**Northeast Texas Community College**

**NTCC Culinary School, Pittsburg, Texas**

**Office Phone: (903) 434-8333**

**Type for Course: Lab/Theory Credit Hours: 3**

**Professor: Chef Charles Reeves**  phone: (903) 434-8333

**Required text and uniform/materials**: On Baking Third Edition, ISBN 013307827

***Uniform:*** Dept. approved clean BUTTONED chef jackets, chef checkered pants, chef hat, knife kit, slip resistant shoes, instant read thermometer; Books are required without your book you will be consider absent;

**Knowledge Based**:

Apply basic skills and professional work habits to the art of plating desserts. Explain why it is important to consider the convenience and expectation of the customer and owner of establishment when planning desserts presentation.

***Skill Based:*** Apply desserts attractively and appropriate ways.

***Instructional Methods:***

This course is divided between lecture and lab with 50% of the grade being derived from lecture and 50% of the grade from the lab (kitchen).

Breakdown of Grades:

***Lecture:***

* + *Daily Grade/ Attendance*
  + *Homework Assignments*
  + *Portfolio*
  + *Time management, cleanliness of station, working clean, etc.*
  + *Final Exam: The final is comprehensive and covers all charter in the course. No review will be given out:*

***Lab:***

*Charter 13 – Cake and Icings*

*Charter 14 – Custards, Creams and Sauce*

*Charter 17 – Tortes and Specialty Cakes*

*Charter 18 – Petites Flour and Confections*

*Charter 19 - Restaurant and Plated Desserts*

*Charter 20 – Chocolate and Chocolate Work*

*Buffet Dessert Assignment*