**Advanced Pastry- PSTR 2431**

**Course Syllabus:** Fall 2022



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

**Instructor: Chef Nikki Eason**

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

***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:**

# Identify and explain baking terms, ingredients, equipment and tools.

# Demonstrate safe handling practices using contemporary guidelines.

# Critique and evaluate baked products they create in class to enhance their

# understanding of the course material.

# Skill Base:

# •Demonstrate scaling and measure ingredients in the proper manner.

# • Prepare cookies and brownies, pies and tarts, pastry elements such as meringue, pate

# a choux, eclairs, cakes and icings, custards, creams, sauces and cheesecakes.

# • Produce good quality baked goods and pastries with an emphasis on fundamental

# production techniques and evaluation of quality characteristics using commercial

# ingredients and equipment.

# • Prepare baked goods with a working knowledge of the major methods such as

# creaming method, panning, baking mixing methods, flaky and mealy doughs, crusts,

# blind baking, docking, meringues, custards and sauces.

**Required Instructional Materials**: On Baking Third Edition Updated Version

**Publisher**: Pearson **ISBN Number:** 013307827

# Evaluation/Grading Policy:

**Lecture: Daily Grade/Attendance**

**10% of your grade Recipe /Homework Assignments**

**10% of your grade Quizzes**

**10% of your grade Pastry Portfolio**

**20% of your grade Final Exam**

**LECTURE=\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_50% of your grade**

**Lab: Kitchen Manager**

**10% of your grade Daily Production**

**20% of your grade Fundamentals of Baking Skills sheet**

**20% of your grade Practical (formula will be assigned and graded)**

**LAB=\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_50% of your grade**

**Daily Grade/Attendance Grade:**

Students should be on time and in FULL UNIFORM with a good attitude with book,

assignments or homework ready to turn in. Part of your grade comes from KITCHEN

CLEAN UP which is the last 15-20 minutes of class and everyone stays and helps until

the kitchen is FULLY CLEAN and ready to be checked out by Chef Bren. The only person

allowed in the classroom during KITCHEN CLEAN UP is the Kitchen Manager for the

following week, Kitchen manager does not participate during clean up during their week

in charge.

**Homework:** Homework is to be turned in the day after you missed class and within

the first 5 minutes of class. IT IS NOT MY JOB TO REMIND YOU THAT YOU HAD

HOMEWORK DUE, nor is it an excuse that you were sick, text someone in the class to

find out the assignment so you can hand it in.

**Course Grade: Total Points Grade**

**90-100 points A (signifies excellent prep and work ethic)**

**80-89 points B (signifies above average prep and work ethic)**

**70-79 points C (signifies average prep and work ethic)**

**60-69 points D (signifies below average prep and work ethic)**

**0-59 points F (signifies no course credit)**

**UNIFORM: Dept. approved clean BUTTONED chef jackets, chef checkered pants, chef**

**hat, knife kit, slip resistant shoes, instant read thermometer, clean shaven faces only**

**and all hair should be restrained under hat. No nail polish, fake nails or perfume is**

**allowed! No facial jewelry and only stud ear-rings may be worn. Books are required**

**without your book you will be considered absent.**

**Portfolio:** The portfolio will be a compilation of all works done while in Fundamentals

of Baking. 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, handouts, formulas with pictures and 1-5 star rating with comments on recipes. Each recipe

should have a 1-5 star rating; what you would do differently or what you liked or didn’t

like about the recipe and pictures should be taken of your final plated product. This

portfolio will be used by you in the future to acquire a culinary job, it should be

professional and neat in appearance, keep decorations to a minimum. Kitchen

Etiquette: The only thing you will bring into the kitchen is your formula. All knife kits,

cell phones, books, etc. will be left in the classroom. Cell phones will be turned off in

the lecture room. Cell phones are turned in during all quizzes/tests and retrieved after

tests taken**.**

# Minimum Technology Requirements: Access to Blackboard and Teams

**Required Computer Literacy Skills**:None

# 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.

# Institutional/Course Policy:

**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.