

ODESSA COLLEGE  
CULINARY ARTS

201 West University  
Odessa, Texas 79764

COURSE SYLLABUS

COURSE NUMBER : PSTR 2331  
COURSE TITLE : Advanced Pastry Shop  
CREDIT HOURS : 3  
[Lecture hours: 32, Laboratory hours: 64]  
PREREQUISITES : PSTR 1301 – Fundamentals of Baking  
COREQUISITES : PSTR 1301 – Fundamentals of Baking  
OR permission of the Instructor

**CATALOG DESCRIPTION :**  
A study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work and decorations, also pulled sugar. Emphasis on advanced techniques. (Scans 1, 2, 3, 4, 7, 8, 9). Lab fee required. Prerequisites: PSTR 1301. Corequisites: PSTR 1301 or permission of the instructor

**TEXTBOOK:** Professional Baking, Wayne Gisslen, 5th Edition, John Wiley and Sons

**SUPPLIES:**  
Refer to Course Syllabus in PSTR 1301 Fundamentals of Baking for list of supplies.

**LEARNING OUTCOMES:**

After completing this course the student should be able to

- 1.0 Construct gateaux's with a minimum of error and degree of professionalism.
- 2.0 Recognize the similarities of ingredients used in the construction of charlottes and Bavarians, but should also understand that these two items are totally different in construction and presentation techniques.
- 3.0 Define and construct hot and cold soufflés with success.
- 4.0 Identify a Zuppa Inglese (English Trifle) and construct this dessert and similar items with success.
- 5.0 Identify and construct the three basic types of meringues.
- 6.0 Identify and construct ice cream based and frozen desserts successfully.
- \*7.0 Compile a portfolio of classical desserts with plans or templates for the construction of specific desserts; outlining the ingredients and work tasks and summarizing the finishing and presentation principles.

\* INDICATES INTEGRATED, CORE CURRICULUM SKILLS

(Math, Reading, Communication, Technological Literacy and/or Critical Thinking)

**COURSE REQUIREMENTS:**

See Instructor Information Sheet for specific course requirements.

**METHOD OF EVALUATION:**

See Instructor Information Sheet for specific course requirements.

**ATTENDANCE POLICY:**

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected. You will only be allowed 3 absences for each class, (unless something is arranged with instructor). You should expect that each absence will adversely affect your course grade.** Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

**ACADEMIC ETHICS:**

You will be provided with a daily laboratory and production schedule which will tell you what must be prepared within the time frame of the class session. It is expected that you will prepare recipe cards with the correct conversions for desired quantities. You must organize your work task assignments with emphasis on assembly, weighing, following proper construction principles, cooking and determining the degree of doneness. You are expected to do the outside readings, as provided on the reading schedule.

**SANITATION REQUIREMENTS:**

- Leave your jewelry at home. **Cell Phones must be turned off and no texting during class !!!!!**
- **Fingernails should be short, free of nail polish, and clean of grease, grime and whatever else is there. No fake nails.**
- **Prior to handling food items, the hands must be washed in hot water with soap and sanitized with hand sanitizing solution.**
- Hands must be free of cuts, sores and other skin abrasions. Or student needs to wear gloves
- Smoking is not permitted in the kitchen or classroom and is detrimental to your taste buds as well as a health hazard.
- Chewing gum in class is not permitted.
- **Chef's attire is required for work in the laboratory.**
- **The student is expected to present a professional appearance which means attention to personal grooming is expected.**
- Strict sanitation principles must be adhered to in the preparation of food.

**COMPLIANCE TO THE ABOVE REQUIREMENTS MANDATED BY THE TEXAS HEALTH DEPARTMENT AND ECTOR COUNTY BOARD OF HEALTH.**

**STUDENT ASSISTANCE:**

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301

1. Peer Tutoring Available

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INSTRUCTOR : Paul J Porras  
Office Phone : 335-6320  
Laboratory Phone : 335-6324  
E-Mail : pporras@odessa.edu

COURSE NUMBER : PSTR 2331

COURSE TITLE : Advanced Baking

**ALL STUDENTS ARE EXPECTED TO:**

1. Take all of the course quizzes and the comprehensive examination.
2. Complete all laboratory and production assignments.
3. Attend all class sessions.
4. Exhibit a professional attitude towards their assigned duties, kitchen equipment and classmates at all times.

**METHOD OF EVALUATION**

**GRADING CRITERIA:**

- |                              |     |
|------------------------------|-----|
| 1. Laboratory activities     | 20% |
| 2. Comprehensive examination | 30% |
| 3. Attendance & Work ethics  | 30% |
| 4. Production evaluation     | 20% |

**COURSE REQUIREMENT DEADLINES:**

Credit will be given for ONLY those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

**ATTENDANCE POLICY:**

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for WORK ETHICS for that class period.

**ACADEMIC ETHICS:**

See policy in the COURSE SYLLABUS

#### WORK ETHICS:

The student is expected to:

1. Be on time for all classes and laboratories.
2. Be prepared for all classes and laboratories.
3. Be in appropriate attire for classes and laboratories.
4. Maintain work assigned area in an orderly and sanitary condition.
5. Refrain from unwarranted conversations, horseplay or otherwise distracting conduct.
6. Perform clean-up as a member of a team.
7. Cooperate with classmates and functions as a member of a team.

#### IMPORTANT NOTE TO STUDENTS:

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

#### SPECIAL NEEDS:

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973, and the Americans with Disabilities Act of 1990. **If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please contact your instructor to discuss your concerns. You may also call the Office of Disability Services at 432-335-6861 to request assistance and accommodations.**

Students are required to come to class in their uniform (chef jacket, pant, and hat). Also **cursing** in class will not be tolerated, students caught cursing will be given a **warning**, if they persist they will be **sent home**. All students are also required to attend all classes and are only allowed **3 absences** in the program, after the 3<sup>rd</sup> absence they will have to retake the class.



**WEEK 4**                      **Reading, Discussion, & Lab**                      **Due: TBA**

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Introduction to mousses

1. Definitions
2. Ingredient assembly and precautions
3. Foaming principles
4. Adding gelatin
5. Refrigeration principles
6. Finishing principles
7. Student production of mousses

**WEEK 5:**                      **Reading, Discussion, & Lab**                      **Due: TBA**

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Introduction to frozen desserts

1. Definitions
2. Ingredient assembly and precautions
3. Mixing procedures
4. Freezing procedures
5. Preparing frozen desserts
6. Holding procedures
7. Merchandising
8. Quality factors with frozen desserts
9. Student production of frozen desserts

**WEEK 6**                      **Reading, Discussion, & Lab**                      **Due: TBA**

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Specialty sauces for display work

1. Construction of raspberry, chocolate and crème Anglaise
2. Decorating principles
3. Construction of project to use specialty sauces

**WEEK 7**                      **Reading, Discussion, & Lab**                      **Due: TBA**

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1. Pulled Sugar
2. Sugar Sculptors
3. Techniques

**WEEK 8**                      **Reading, Discussion, & Lab**                      **Due: TBA**

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1. History of Chocolate
2. chocolate, tempering
3. chocolate sculputres

TBA