

# CUL 219 - PLATED DESSERTS

## Course Description

This course of plated desserts will build upon the design, components, composition, elements of plate presentation, shapes and textures. Students will design and create signature desserts for presentation while practicing environmental stewardship and zero or reduced waste initiatives. This course will also introduce students to the different types of ice creams as well as sorbets. Fundamental techniques for creating desserts without the use of eggs and dairy are explored. Group 2 course.

## Credit Hours

3

## Contact Hours

6

## Lab Hours

6

## Required Prerequisites

CUL 102, CUL 110, and CUL 118

## General Education Outcomes supported by this course

Quantitative Reasoning

## Course Learning Outcomes

### Knowledge:

- List and discuss qualities and standards for contemporary plated desserts and industry display cakes.
- Identify the procedures for fruit desserts, soufflés, ice creams and frozen desserts.
- Describe appropriate techniques in planning, storing and serving desserts.

### Application:

- Produce, assemble and decorate contemporary plated desserts using separate components which meet entry level standards.
- Demonstrate the procedures for fruit desserts, soufflés, ice creams and frozen desserts.
- Execute properly tempered chocolate garnishes and other edible garnishes.

### Integration:

- Integrate quality baking methods to produce quality baked goods and customer satisfaction.
- Connect the use of baking methods to planned end results.
- Correlate the interactions between the knowledge obtained in this course and the operation of a profitable bake shop.

### Human Dimension:

- Discuss the impact of sustainable practices in food service operations.
- Discuss viewpoints on how the quality food service impacts the success of food service operations.

### Caring - Civic Learning:

- Recognize the impact of quality food service on successful bakeries.
- Explore the impact environmental stewardship has on our world food systems.
- Develop a curiosity about the baking and pastry arts and the drive to formulate new recipes and product presentation.

### Learning How to Learn:

- Self-assess standardized recipes to create various bakery items.
- Construct knowledge about what appropriate baking skills and techniques are needed to create professional plated desserts.
- Set a learning agenda to respond to new trends in baking and pastry arts by keeping abreast with current industry knowledge.