[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT1701
Course Title: Baking/Pastry Restaurant Prep Lab
Pre-requisite(s):   FSDT2030

Catalog Description: Work and understand all capacities of restaurant preparation. Job descriptions include pastry chef/baker, and dishwasher.

Credit Hours: 1.5
Class Hours: 0
Lab Hours: 68
Total Contact Hours: 68

II. COURSE OBJECTIVES: *Course will:*
A.   Demonstrate the proper restaurant baking and pastry preparation
B.   Explain appropriate food ordering systems
C.   Review Pastry/Baking practices
D.   Review proper staffing, management and division of labor
E.   Demonstrate efficient work practices

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:
A.   Student Learning Outcomes: *Student will be able to:*
   1.   Practice proper sanitation practices
   2.   Apply correct set up for à la carte service
   3.   Recognize the proper utilization of the entire pork carcass
   4.   Utilize correct staffing techniques
   5.   Order foods correctly
B.   General Education Learning Outcomes (GELOs)
   1.   GELO #3: Critical Thinking & Problem Solving
            Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)
A.   Introduction, menu planning, and costing
B.   Pork fabrication and planning
C.   Restaurant prep
D.   Evaluation and kitchen appreciation

V. INSTRUCTIONAL MATERIALS
A.   Required Text(s): None
B.   Other Resources:
   1.   Online websites/audiovisuals
   2.   Class presentations
   3.   Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION
A.   Methods of presentation typically include a combination of the following:

        1.   Lecture, Lab work
        2.   Power Point, Handouts
        3.   Videos
        4.   Class Discussion/Presentations/Small Group Work

VII.   **METHODS OF EVALUATION**
    A.   Methods of evaluation typically include a combination of the following:
        1.   Lab Performance
        2.   Pastry Chef Functions
    B.   SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII.   **SPECIFIC COURSE REQUIREMENTS:**
    A.   Successful completion of all exams, projects and additional assignments.
    B.   A grade of 70% (C) or better needed in degree programs.