

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-22-22**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT2030  
Course Title: Advanced Baking and Pastry Fundamentals  
Prerequisite(s): FSDT1050

Catalog Description: Advanced techniques in baking and pastries. Gateau, Fine cakes and pastries, Petit fours, frozen desserts, plated desserts, and other pastry techniques needed by successful Professional Bakers and Pastry Chefs in the industry.

Credit Hours: 3.0  
Class Hours: 30  
Lab Hours: 45  
Total Contact Hours: 75

**II. COURSE OBJECTIVES: *Course will:***

- A. Demonstrate advanced techniques for the bakeshop.
- B. Demonstrate advanced techniques needed for a successful Pastry Chef in the food service industry.
- C. Allow students to learn the techniques and procedures to produce high quality baked goods for the food service industry and be able to appraise what makes them quality products.

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Apply these advanced techniques to produce quality baked goods.
  - 2. Recognize and produce food service quality baked goods.
  - 3. Establish proper baker's percentages and formulas for items used in the bakeshop.
  - 4. Identify the proper techniques needed to produce quality pastries and relate that into producing those quality pastries.
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO 3: Critical Thinking & Problem Solving
  - Outcome 4: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

**IV. CONTENT/TOPICAL OUTLINE**

- A. Cookies
- B. Quick Breads
- C. Pies and Tarts
- D. Cakes
- E. Petit Fours
- F. Frozen Desserts

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): Suas, Michel, *Advanced Bread and Pastry: A Professional Approach*, 2008, Delmar Cengage Learning, ISBN-13: 978-1-4180-1169-7
- B. Other Resources:
  - 1. Note taking materials and calculator

2. Online websites/audiovisuals
3. Previous textbooks and knowledge from FSDT classes
4. 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. Videos/PowerPoint presentations
  3. Class discussion
  4. Banquet/Buffer

**VII. METHODS OF EVALUATION**

- A. Methods of evaluation typically include a combination of the following:
1. Attendance/Lab Evaluations
  2. Homework
  3. Exams
  4. Lab Practicals

**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.