

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

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT2050
Course Title: Chocolates, Confections and Pastry Design
Prerequisite(s): FSDT2030

Catalog Description: Advanced techniques in confections, chocolate and chocolate work, sugar work, proper restaurant quality plated desserts and individual sized desserts for buffets and banquets. Showpieces and decorations for events, including chocolate, sugar and pastillage.

Credit Hours: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

II. COURSE OBJECTIVES: *Course will:*

- A. Distinguish restaurant plated desserts and individual buffet desserts from bakeshop desserts.
- B. Explain the importance for detail and consistency in this style of desserts
- C. Allow students to design finished plates, showpieces and decorations for restaurant service, buffets and banquets.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Implement these techniques to create chocolates, confections and chocolate and pastry show pieces.
 - 2. Design finished plates, showpieces and decorations for restaurant service, buffets and banquets.
 - 3. Produce finished products for restaurant service, buffets and banquets.
- 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: *course outline may provide more detailed information.*

- A. Sugar Work
- B. Confections
- C. Chocolate and Chocolate Work
- D. Essentials for plated restaurant desserts and individual buffet and banquet style desserts
- E. Designing a dessert menu
- F. Plated Desserts
- G. Showpieces

V. INSTRUCTIONAL MATERIALS

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

2. Migoya, Francisco. *The Elements of Dessert*. Wiley. ISBN:978-1-118-76480-0
- 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. 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.