SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 01-12-26

I. CATALOG DESCRIPTION

Course Number: FSDT2045
Course Title: Pastry Design
Prerequisite(s): FSDT2030 and FSDT2040

Catalog Description: Advanced techniques in proper restaurant quality plated desserts and individual sized desserts for buffets and banquets.

Credit Hours: 2
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 platesfor restaurant service, buffets and banquets.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

A. Student Learning Outcomes: *Student will be able to:*
  1. Produce finished products for restaurant service, buffets and banquets.
  2. Understand required elements of plated and buffet desserts.
  3. Be able to plan plated desserts for a variety of event styles.
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. Essentials for plated restaurant desserts and individual buffet and banquet style desserts
B. Designing a dessert menu
C. Plated Desserts

V. INSTRUCTIONAL MATERIALS

A. Required Text(s):
  1. Suas, Michel, *Advanced Bread and Pastry: A Professional Approach*, Current Edition, Delmar Cengage Learning,
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. Lab work
  2. Videos/PowerPoint presentations

3. Class discussion
4. Banquet/Buffet

VII. METHODS OF EVALUATION

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

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. A grade of 70% (C) or better needed in degree program courses.