

CULINARY ARTS (PSTR)

PSTR 1301 Fundamentals of Baking 3 Credits (2 Lec, 4 Lab)

This is a course in fundamentals of baking including dough, quick breads, pies, cakes, cookies, and tarts with instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products.

Prerequisite with concurrency: CHEF 1205

Course Type: Technical

PSTR 1306 Cake Decorating I 3 Credits (2 Lec, 4 Lab)

This is an introduction to skills, concepts, and techniques of cake decorating.

Prerequisite with concurrency: CHEF 1205

Course Type: Technical

PSTR 1340 Plated Desserts 3 Credits (2 Lec, 4 Lab)

This course cover the preparation and service of hot and cold desserts with a focus on individual desserts, a la minute preparations, and numerous components within one preparation. Emphasis on station organization, timing, and service coordination for restaurant dessert production.

Prerequisite(s): CHEF 1205 and PSTR 1301 Reading level 2, Writing level 2

Course Type: Technical

PSTR 1342 Quantity Bakeshop Production 3 Credits (1 Lec, 5 Lab)

This course is a study of advanced baking techniques to include volume production of a variety of breads and desserts.

Prerequisite(s): CHEF 1205 and PSTR 1301.

Course Type: Technical

PSTR 1343 Bakery Operations and Management 3 Credits (2 Lec, 4 Lab)

This course is an introduction to management, marketing, supervision, and sanitation principles required in retail bakery operations with an emphasis on cost control, pricing, computer usage, and personnel issues.

Prerequisite(s): CHEF 1205, PSTR 1301.

Course Type: Technical

PSTR 2301 Chocolates and Confections 3 Credits (2 Lec, 4 Lab)

This course covers production and decoration of traditional truffles, marzipan, molded and hand-dipped chocolates, caramels, nougats, and pate de fruit.

Prerequisite(s): CHEF 1205, PSTR 1301.

Course Type: Technical

PSTR 2307 Cake Decorating II 3 Credits (2 Lec, 4 Lab)

This is a course in decoration of specialized and seasonal products.

Prerequisite(s): CHEF 1205, PSTR 1301.

Course Type: Technical

PSTR 2350 Wedding Cakes 3 Credits (2 Lec, 4 Lab)

This course introduces the skills, concepts and techniques for preparing wedding cakes. Includes marzipan, molding chocolate-rolled fondant, chocolate garnish, flower making and royal icing piping work.

Prerequisite(s): CHEF 1401, PSTR 1301 and PSTR 2431

Course Type: Technical

PSTR 2365 Practicum - Baking and Pastry 3 Credits (0 Lec, 21 Lab)

This is a practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student. This course offered in conjunction with the Associate of Applied Science Restaurant Management degree. Departmental Approval required.

Course Type: Technical

PSTR 2431 Advanced Pastry Shop 4 Credits (2 Lec, 4 Lab)

This is a study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasis on advanced techniques.

Prerequisite(s): CHEF 1205, PSTR 1301.

Course Type: Technical

PSTR 2470 Healthy Baking and Pastries 4 Credits (3 Lec, 3 Lab)

This course covers the principles of a healthy diet as it relates to baking and pastry goods and production of healthy alternatives to traditional baked and pastry goods.

Prerequisite(s): PSTR 1301

Course Type: Technical