

# CA A226: PRINCIPLES OF PASTRY ARTS

Item	Value
Curriculum Committee Approval Date	10/06/2021
Top Code	130630 - Culinary Arts
Units	3 Total Units
Hours	117 Total Hours (Lecture Hours 27; Lab Hours 90)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	Yes
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

## Course Description

Advanced course of pastry arts emphasizing chocolate artistry and confections, sugar work, marzipan, and decorated cakes. Students will also learn applications of cutout, stencils, and molds for decorated plated desserts and specialty cakes. Note: TB CLEARANCE REQUIRED. PREREQUISITE: CA A126. Transfer Credit: CSU.

## Course Level Student Learning Outcome(s)

1. Demonstrate knowledge of mixed food materials for decoration purposes and competence in planning and executing a decorated tiered cake.

## Course Objectives

- 1. Demonstrate proficiency of tempering chocolate
- 2. Demonstrate and apply time and motion procedures while working on marble and all small tools associated with chocolate and sugar work
- 3. Solve problems in boiling and storing sugar
- 4. Develop use and skill of sugar boxes
- 5. Demonstrate proficiency in makeup and use of fondant
- 6. Develop marzipan and modeling chocolate figures and décor
- 7. Apply technique and skill while working with chocolate and sugar décor
- 8. Demonstrate knowledge and skill in preparation of confections
- 9. Develop and execute a plan for executing pastry artistry as used in plated desserts
- 10. Construct a specialty cake with chocolate or sugar decor
- 11. Define terminology of specialized tools and food products
- 12. Evaluate self and class accomplishments of finished work

## Lecture Content

Introduction to Decorative Pastry Arts Applications and Uses  
Identification of Equipment Tools Identification of food medium Basic Sugar Work Skills Preparation techniques of sugar and isomalt Holding and Storage Stencils and Molds Recovery Quick Application Techniques Bubble Spun Rock Poured/Cast Advanced Application Techniques Pulled

Ribbons Leaf Blown Fruit Blown Figures Sugar Dough: Production and Use Gumpaste Chocolate Artistry and Production Advanced Tempering Cocoa Butter Tempering Milk Chocolate Couverture Semi-Sweet Chocolate Couverture White Chocolate Holding and Storing of Couverture Stencils and Molds Recovery Chocolate Dough Production and Use Accessories to display pieces Coverings of cakes Piped Chocolate Production for plated desserts Production for décor Production for show piece Storage Poured and Cut Chocolate Production for cakes Production for décor Production for show piece Storage Molded Chocolate Production Storage Construction of show piece Elements of design Temperature controls Spraying Chocolate Confections Principles of Truffle Production Production of freeform truffles Production of filled truffles Specialty Cake Planning Market Definition Structure Build ing Sheet Cakes Tiered Cakes Specialty Cake Production Sponge Fillings Icings Cakes as Centerpiece Finishing Icings Fondant Chocolate Dough Garnishing Production

## Lab Content

Wedding Cake Planning Type of wedding Location Requests Cake Adornments using gumpaste, fondant, 50/50 Product Overview Tool Selection Usage Product Preservation Handling Product Selections Gumpaste Flower Assorted Cake Adornments Bows Bands Borders Cutouts Enrobing fondant using a dummy cake Preparing cake dummy Coloring fondant Softening and rolling fondant Finishing enrobing process Finishing dusts on cake exterior Baking and filling cake, transferring designs Cutting layers Cake protection Construction techniques Perserving freshness Transferring of design to edible material Cake icing, enrobing, and decorating Cake boards Practice of previous buttercream and fondant techniques Experimentation of appropriate finishing choices Royal Icing Flooding with cookies and cupcakes Royal icing tutorial Coloring, drying, and storage Piping techniques Cake Requisition Form requirements Timing of requests Planning of ingredient and non-ingredient needs Mixing and baking of wedding cake Proper use of large mixers Techniques for mixing high fat cakes Using proper measurements and ingredients Pan selection and preparation Oven choices and temperatures Cooling and storage Filling wedding cakes Techniques of specialty fillings Using proper measurements and ingredients Construction of cake layers Flavor enhancers an d moistening syrups Protection and storage Wedding cake adornments Independent work on individual adornments Storage and preservation Finish and judge wedding cake Techniques for final assembly Cake boards Stacking structure Enrobing and attaching adornments Displaying and presenting final cake Chocolate modeling Modeling "plastic" defined Uses and techniques Under structures needed Application of use in decor Application of figure Chocolate tempering for decor and show pieces Couverture chocolate vs. candy or coating chocolate Techniques of chocolate preparation for eating or displaying Tempering using direct, marble, or microwave Application of plate designs with couverture chocolate Application of ornamental flower Cocoa butter coloring Chocolate tempering for edible products Application of bon bons with couverture chocolate Isomalt sugar Defined uses Purchase, handling, storing Boiling and coloring Pouring, molding, pulling, bubble, and rock techniques Isomalt sugar Pulling and blowing

## Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)

## **Instructional Techniques**

Lecture, demonstrations, group discussions, lab practice, videos, periodical and internet searches

## **Reading Assignments**

Students will spend approximately 1 hour per week on reading assignments, including: Reading of textbook - Week 1 through 10 Reading of instructor based topics available to students on Blackboard - Week 11 through 16 Outside, online reading assignments throughout semester on current topics

## **Writing Assignments**

Students will spend approximately 8 hours on writing assignments, including laboratory projects, a final independent project, and a written research project.

## **Out-of-class Assignments**

Students will spend approximately 30 hours throughout the semester on out-of-class assignments, including Development of wedding cake design

Inspiration Board Purchase forms/requisitions Hands-on work using sugar mediums from class in modeling, molding, and piping techniques

## **Demonstration of Critical Thinking**

Lab participation, practical exams Quizzes, exams, written assignments, independent project Class participation

## **Required Writing, Problem Solving, Skills Demonstration**

Proficiency is evaluated during laboratory and final independent project.

## **Eligible Disciplines**

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

## **Textbooks Resources**

1. Required Garrett, Toba. Professional Cake Decorating, 2nd ed. Wiley, 2012

## **Other Resources**

1. Syllabus for Lab, OCC 2. Student supplied uniform: Chef coat, checkered pants, neckerchief, apron, side towel, hat and work shoes. Student supplied knife and utensils to include: Offset spatula, measuring spoons, pastry brush