

Baking III Tortes & Desserts

CHEF2440 251

Instructor Information

Course Description

Fundamental methods and techniques of European Cakes and Tortes. Special emphasis is placed on mixing methods, baking and construction of complex filled and unfilled cakes, and tortes. Mixing methods include egg foam cakes, basic sponges, nut based torts, and classical European preparations. Significance is placed on lectures and demonstrations of molded, and cream filled cakes; tortes; and bombes and finishing methods such as ganache. Skills and techniques for preparing trending and sophisticated desserts for the fine dining experience.

Prereq: Student must hold a valid ServSafe or Food Handler certificate and passed CHEF 2420 and 2425.

Semester: Fall & Spring

The first section of this course will focus on fundamental methods and techniques of Cakes, European Cakes, and Tortes. Students will explore pâte à choux, stirred and baked custards, Bavarians, and mousses. The fundamental production of classical European desserts, soufflé, and frozen desserts are included. Students will also have the opportunity to develop their skills and understanding of the different types of cake mixing

methods, including creamed, two-stage, and foamed cake methods, proper baking, and construction of complex filled and unfilled cakes and tortes. The student will gain practical experience in the production, assembly, finish, and decoration of cakes with various fillings and icings.

Classical European preparations (such as Sacher torte, roulades, Charlotte, tiramisu, L'Opera, Gateau St. Honoré and Rubies Torte) are prepared. Significance is placed on lectures and demonstrations of molded and cream-filled cakes, tortes, and bombes and finishing methods such as ganache, glazed, and iced tortes.

In the second section of this course students will learn skills and techniques for preparing trending and sophisticated desserts for the fine dining experience. Creating and plating for buffet and white tablecloth restaurants will be explored. Instruction includes work with the classic structure of international and national desserts and ultra-modern desserts for sophisticated diners.

Course Student Learning Outcomes

- Demonstrate knowledge of the ingredient requirements to produce classic cakes and European tortes.
- Discuss and demonstrate correct mixing methods for fat based and foam based cakes.
- Demonstrate understanding of function of ingredients: flour, starches, fats, sugars, eggs, liquids and leavening in cake baking.
- Describe and demonstrate correct procedures for mise en place for cake and torte baking.
- List and discuss correct procedures for pan preparation, scaling, mixing makeup, portioning, panning and proper cooling and storage of cakes and tortes.
- Demonstrate proficiency with gelatin as it applies to cake fillings for production.
- Prepare and construct individual cakes and tortes with use of rings and molds.
- Identify and discuss proper use of small wares such as spatulas, whisks, parchment paper, silicone mats, palette knives, sheet pans, cake pans and bains-marie.

- Select and use basic pastry/bakery equipment under different production scenarios.
- List and define terminology specifically related to the production of cakes and tortes.
- Prepare classic custards, creams, mousses, fillings and gelee inserts.

Communication Plan

Example language:

- I will respond to email within 2 days. I will offer feedback on major assignments within a week of the assignment due date. The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.
- In this course I will be posting interactive announcements which will offer specific opportunities for class questions and extra credit every other week.
- Additionally, I will be participating in the discussion forums with you to share my perspective within the discipline and to offer some nuances of interpretation that may not be present in your textbook.
- Lastly, we'll be holding small group Q & A sessions, where we can learn from our peers (and faculty) on some of the more difficult units within the course.

Brief Description of Assignments/Exams

European Cakes and Tortes

Petits Fours

Plated Desserts

Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	Budapest / Dobos Torte	Assignment	15
	Creme Brulée Cookie Components	Assignment	10
	Macaron Fillings	Assignment	15
	Roll Call Attendance	Assignment	100
8/20	Piping	Assignment	10
8/21	Introduce Yourself	Discussion	20
8/22	Chocolate Midnight Cake	Assignment	10
8/22	Introduce Yourself	Discussion	20
8/22	Foret Noire Components	Assignment	15
8/27	Foret Noire	Assignment	50
8/27	Sacher Sponge	Assignment	10
8/27	Sachertorte Components	Assignment	15
8/29	Génoise	Assignment	10
8/29	Sachertorte	Assignment	50
8/29	Le Fraisier Components	Assignment	15
8/30	Foret Noire Reflection	Assignment	10
9/2	Sachertorte Reflection	Assignment	10
9/3	Ladyfinger Sponge	Assignment	10

Due Date	Assignment Name	Assignment Type	Points
9/3	Le Fraisier Cake	Assignment	50
9/5	Flourless Chocolate Cake	Assignment	10
9/5	Tiramisu	Assignment	50
9/6	Le Fraisier Cake Reflection	Assignment	10
9/10	Three Chocolate Bavarois	Assignment	50
9/13	Tiramisu Reflection	Assignment	10
9/16	Three Chocolate Bavarois Reflection	Assignment	10
9/17	Almond Frangipane Cake	Assignment	10
9/19	Latin Chef Visit	Assignment	25
9/19	Petits Fours Glacé	Assignment	50
9/26	Creme Brulée Cookies	Assignment	25
9/26	Macarons	Assignment	25
9/27	Petits Four Glace Reflection	Assignment	10
10/3	Eclair Components	Assignment	10
10/3	Pâte à Choux	Assignment	10
10/4	Petits Four Sec Reflection	Assignment	10
10/8	Dough for Tart Shells	Assignment	10

Due Date	Assignment Name	Assignment Type	Points
10/8	Eclairs	Assignment	25
10/8	Tartlet Components	Assignment	10
10/10	Tartlets	Assignment	25
10/14	Petits Four Frais Reflection	Assignment	10
10/15	Petits Four Prestige Components	Assignment	15
10/22	Persimmon Ginger Cakes	Assignment	25
10/25	Petits Four Prestige Reflection	Assignment	10
11/20	Additional Credit Earned	Assignment	0

Grading Scale

GRADING

All assignments must be turned in prior to the scheduled completion of the class. No late assignments will be accepted for any work turned in after the stated due date, unless there is a legitimate reason, and it will be accepted at the discretion of the Instructor. All assignments will be graded on a "Percentage/ Point System". The following table displays the assignment as percentage of specific areas of evaluation.

Assessment Criteria

Professionalism, Participation and Production 40%

Projects & Homework 20%

Dessert Practical 30%

Final Assessment 10% Total 100%

How to Navigate to Canvas

Institutional Policies

As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>

Learning Support and Tutoring Services

We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

[SLCC Student Academic Calendar](#)

Additional Policies

MAKE-UP WORK POLICY

Salt Lake Community College encourages every student to attend all educational activities. If a student is unable to attend scheduled activities for any reason, the following policy applies: it is at the discretion of the instructor to give the original work or any modified work for any missed projects, practical work, or exams. The scheduling of the make-up work is at the discretion of the instructor based on his/ her availability. It is the student's responsibility to seek out the instructor to make up missed work.

Excused absences are those that are documented cases of jury duty, illness, family medical care, or military duty. "Documented" means the student must produce documentation—a jury duty summons, doctor's note, or copy of military orders.