

# Baking III Tortes & Desserts

CHEF - 2440 251

## Course Description

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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

## Course Student Learning Outcomes

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- 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.

## Course Prerequisites

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Students must have ServSafe Certification or passed an NRAEF-endorsed ServSafe class with a "C" or better or be concurrently enrolled in a course that would lead to a ServSafe certificate.

## Engagement Plan

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- I will respond to email within 48 hours. I will offer feedback on major assignments within one week. 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.
- Email Account: Students will be provided with a personal email account upon admission to the program. Students are responsible for checking this email account, as it will be used for purposes of communication between instructor and student.

### INSTRUCTOR RESPONSIBILITIES

1. Be present, punctual, and well prepared for each of our class meetings

2. Respond to all your questions and concerns to the best of my ability and make myself available to support you.
3. Be a model of professionalism, resourcefulness, and appropriate teaching strategies
4. Be Fair, consistent, courteous, and respectful in my interactions with you.
5. Encourage a classroom environment of high expectation, inquiry, and creativity.
6. Assess all your work in a fair and timely manner

#### SALT LAKE COMMUNITY COLLEGE STUDENT RESPONSIBILITIES

1. Attend each class session, arriving on time in complete uniform and staying for the entire length of the class.
2. Prepare all assignments to be handed in on time. The topical course outline will help you know when assignments are due well in advance of the due dates.
3. Be fair, courteous, respectful, and professional in interactions with peers and instructors
4. Take appropriate personal and professional responsibility for assignments and classroom activities
5. Show enthusiasm for the subject matter and come to class ready, able and with a willingness to participate.
6. ATTENDANCE POLICY:

Regular classroom attendance is not only an essential ingredient for academic achievement but is also and a fundamental building block for success in the hospitality industry after graduation. As part of the course requirements, students must attend a minimum of 80 percent of the scheduled time for each course to achieve satisfactory attendance.

In the event of an absence, it is the student's responsibility to obtain the information missed by meeting with the instructor. If the student is absent from class, points may be lost in one or all the days grading criteria, depending on the days lesson plan. The student should check with their

instructor immediately following an absence to obtain any necessary information.

## Keys for Success (how to succeed in the course)

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Keep up with assignments in CANVAS and come to class on time ready to work! CLEAN UP YOUR OWN MESS AND KEEP WORKING AREA CLEAN.

## Required Text or Materials

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**Title: Advanced Bread and Pastry: A Professional Approach**

**ISBN:** ISBN-10: 141801169X ISBN-13: 978-1418011697

**Authors:** Michel Suas

**Publisher:** Delmar Cengage Learning

**Edition:** 1st Edition, 2008

For more information on textbook accessibility, contact Accessibility & Disability Services at [ads@slcc.edu](mailto:ads@slcc.edu).

## Additional Materials

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Resources/Supplies:1. School Issued Knife Kit2. Note Taking Materials – Notebook, Pen, Pencil3. School Issued Uniform4. Other Materials Suggested by Instructor5. Assorted 12,16,18 Inch Sized Pastry Bags /1 Dozen6. Piping Tips7. Baker's Spatula8. Small Off-Set Spatula/Large Off-Set Spatula9. Thermometer (Must Read To 338 Degrees F)10. Bench Knife11. Bread and Paring Knife12. Ruler13. Scissors14. Measuring Cups and Spoons15. Digital Scale (we will be working with the metric system)16. Silicone Mat (1/2 Sheet Pan Size)17. Pastry Brush18. Gel food coloring19. Optional Tools: Zester & Ice Cream Scoop (Size 60)

## Brief Description of Assignments/Exams

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See all assignments in assignment tab.

## Assignment Schedule

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Due Date	Assignment Name	Assignment Type	Points
	<a href="#">Biscuit Viennois</a>	Assignment	25
	<a href="#">Dacquoise</a>	Assignment	25
	<a href="#">Meringue Garnishes</a>	Assignment	25
	<a href="#">Roll Call Attendance</a>	Assignment	100
8/28/25	<a href="#">Chocolate Midnight Cake</a>	Assignment	10
8/28/25	<a href="#">Foret Noire Components</a>	Assignment	15
8/31/25	<a href="#">Introduce Yourself</a>	Discussion	20
9/2/25	<a href="#">Foret Noire</a>	Assignment	25
9/4/25	<a href="#">Sacher Sponge</a>	Assignment	10
9/4/25	<a href="#">Sachertorte Components</a>	Assignment	15
9/5/25	<a href="#">Foret Noire Reflection</a>	Assignment	10
9/9/25	<a href="#">Génoise</a>	Assignment	10
9/9/25	<a href="#">Sachertorte</a>	Assignment	25
9/11/25	<a href="#">Ladyfinger Sponge</a>	Assignment	10
9/11/25	<a href="#">Le Fraisier Cake</a>	Assignment	25
9/11/25	<a href="#">Le Fraisier Components</a>	Assignment	15
9/12/25	<a href="#">Sachertorte Reflection</a>	Assignment	10

Due Date	Assignment Name	Assignment Type	Points
9/14/25	<a href="#">Le Fraisier Cake Reflection</a>	Assignment	10
9/16/25	<a href="#">Charlotte Components</a>	Assignment	15
9/18/25	<a href="#">Charlotte</a>	Assignment	25
9/20/25	<a href="#">Creams &amp; Curds</a>	Assignment	25
9/20/25	<a href="#">Honeycomb Toffee Sponge</a>	Assignment	25
9/20/25	<a href="#">Inserts &amp; Gelées</a>	Assignment	25
9/21/25	<a href="#">Charlotte Reflection</a>	Assignment	10
9/23/25	<a href="#">Biscuit Jaconde</a>	Assignment	10
9/23/25	<a href="#">Gâteau L' Opera</a>	Assignment	100
9/23/25	<a href="#">Moulin Rouge</a>	Assignment	25
9/25/25	<a href="#">Pumpkin Pie Mousse Cake</a>	Assignment	25
9/25/25	<a href="#">Pumpkin Pie Mousse Cake Components</a>	Assignment	15
9/26/25	<a href="#">Moulin Rouge Reflection</a>	Assignment	10
9/27/25	<a href="#">Milk Crumb</a>	Assignment	25
9/28/25	<a href="#">Pumpkin Pie Mousse Cake Reflection Copy</a>	Assignment	10
9/28/25	<a href="#">Three Chocolate Bavarois Reflection</a>	Assignment	10
9/30/25	<a href="#">Flourless Chocolate Cake</a>	Assignment	10

Due Date	Assignment Name	Assignment Type	Points
9/30/25	<a href="#">Three Chocolate Bavarois</a>	Assignment	25
10/2/25	<a href="#">One Bite Chocolate Coconut</a>	Assignment	10
10/2/25	<a href="#">Petit Four Glace</a>	Assignment	25
10/2/25	<a href="#">Stencil Cake</a>	Assignment	100
10/4/25	<a href="#">Frozen Tortes &amp; Bombes</a>	Assignment	50
10/4/25	<a href="#">Fruit Insert</a>	Assignment	10
10/4/25	<a href="#">Tart Shells</a>	Assignment	25
10/5/25	<a href="#">Petits Four Glace Reflection</a>	Assignment	10
10/7/25	<a href="#">Macaron Shells and Fillings</a>	Assignment	15
10/7/25	<a href="#">Macarons</a>	Assignment	25
10/9/25	<a href="#">Eclair Components</a>	Assignment	10
10/9/25	<a href="#">Eclairs</a>	Assignment	25
10/9/25	<a href="#">Pâte à Choux</a>	Assignment	10
10/11/25	<a href="#">Individual Dessert Components</a>	Assignment	50
10/11/25	<a href="#">Tiramisu</a>	Assignment	100
10/12/25	<a href="#">Petits Four Sec Reflection</a>	Assignment	10
10/14/25	<a href="#">Tartlet Components</a>	Assignment	10
10/14/25	<a href="#">Tartlets</a>	Assignment	25

Due Date	Assignment Name	Assignment Type	Points
10/17/25	<a href="#">Petits Four Frais Reflection</a>	Assignment	10
10/18/25	<a href="#">Individual Dessert Components</a>	Assignment	50
10/18/25	<a href="#">Pastry Cream</a>	Assignment	25
10/18/25	<a href="#">Spun Sugar</a>	Assignment	10
10/21/25	<a href="#">Concord Cake</a>	Assignment	50
10/23/25	<a href="#">Chocolate Bombe</a>	Assignment	25
10/23/25	<a href="#">Dessert Sauces</a>	Assignment	25
10/28/25	<a href="#">Chocolate Mousse</a>	Assignment	25
10/28/25	<a href="#">Petits Four Prestige Components</a>	Assignment	15
10/29/25	<a href="#">Mirror Glaze</a>	Assignment	25
10/30/25	<a href="#">Petit Four Prestige</a>	Assignment	25
11/2/25	<a href="#">Petits Four Prestige Reflection</a>	Assignment	10
11/4/25	<a href="#">Ice Cream and Sorbet Base Production</a>	Assignment	15
11/6/25	<a href="#">Ice Cream and Sorbet Churn Production</a>	Assignment	25
11/6/25	<a href="#">Panna Cotta</a>	Assignment	25
11/6/25	<a href="#">Pot de Crème</a>	Assignment	25
11/6/25	<a href="#">Raspberry Crème Brûlée Macaron Cake</a>	Assignment	50



Due Date	Assignment Name	Assignment Type	Points
11/11/25	<a href="#">Plated Desserts Components</a>	Assignment	15
11/11/25	<a href="#">Soufflés Glacés</a>	Assignment	10
11/13/25	<a href="#">Plated Desserts</a>	Assignment	15
11/13/25	<a href="#">Plated Desserts Components</a>	Assignment	10
11/16/25	<a href="#">Frozen Desserts Reflection</a>	Assignment	10
11/18/25	<a href="#">Plated Desserts</a>	Assignment	10
11/20/25	<a href="#">Art-Inspired Plated Dessert</a>	Assignment	50
11/20/25	<a href="#">Final Practical Preparation</a>	Assignment	15
11/20/25	<a href="#">Plated Desserts</a>	Assignment	10
11/25/25	<a href="#">Art-Inspired Plated Dessert Components</a>	Assignment	10
11/26/25	<a href="#">Dessert Menu Creation</a>	Assignment	50
11/28/25	<a href="#">Final Menu Ingredient List</a>	Assignment	10
11/29/25	<a href="#">Additional Credit Earned</a>	Assignment	0
11/30/25	<a href="#">Plated Desserts Reflection</a>	Assignment	10
12/2/25	<a href="#">Dessert Table Element - Formal Menu</a>	Assignment	15

Due Date	Assignment Name	Assignment Type	Points
12/2/25	<a href="#">Art-Inspired Plated Dessert Finished</a>	Assignment	25
12/4/25	<a href="#">Final Practical Preparation</a>	Assignment	15
12/9/25	<a href="#">Dessert Table Element - European Torte</a>	Assignment	25
12/9/25	<a href="#">Dessert Table Element - Petits Fours</a>	Assignment	25
12/9/25	<a href="#">Dessert Table Element - Plated Dessert</a>	Assignment	25
12/11/25	<a href="#">City Dessert Tour</a>	Assignment	
12/15/25	<a href="#">Bakery Tour and Pastry Chef Interview (Extra Credit)</a>	Assignment	0
12/16/25	<a href="#">Deep Cleaning Attendance &amp; Participation</a>	Assignment	100

## Grading Scale

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Assessment Criteria

Professionalism, Participation and Production 40%

Projects & Homework 20%

Dessert Practical 30%

Final Assessment 10%

Total 100%

A 94-100% B- 80-82.9% D+ 67-69.9% A- 90-93.9% C+ 77-79.9% D 63-66.9% B+ 87-89.9% C 73-76.9% D- 60-62.9% B 83-86.9% C- 70-72.9% E 59.9% or less

## 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.

For more information, navigate to the Institutional Policies tab on the [Institutional Syllabus](#) page.

## 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, visit the [Institutional Syllabus](#) page under the Tutoring and Learning Support tab. 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, visit the [Institutional Syllabus](#) page under the Advising and Counseling Support Services tab. 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](#)