



Course Number HOS 247	Course Title Restaurant Desserts	Credits 3
Hours: Lecture/Lab/Other 1/4/0	Co- or Pre-requisite HOS 218	Implementation Semester & Year Fall 2022

Catalog description:

How to produce and merchandise restaurant-style desserts. Along with an emphasis on dessert menu planning, production techniques are practiced involving plate-up, garnish, and component-style desserts. 1 lecture/4 laboratory hours.

General Education Category:
Not GenEd

Course coordinator:
Douglas Fee
feed@mccc.edu
609 570-3447

Required texts & Other materials:

On Baking 3rd edition, S. Labensky, P, Martel, E. Van Damme Kindle version is acceptable

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

1. Prepare a variety of desserts using proper preparation techniques and sanitation techniques with special emphasis on plate presentation. . [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
2. Prepare desserts utilizing production schedules and quantities associated with the demands of the American Regional Cuisine Restaurant. . [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 2, 3, 4, 5, 6, 7, 8]
3. Demonstrate a working knowledge of menu design to reflect station set-up and production requirements, including portion size, serving temperatures, quantities, garnish, and timing. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 2, 5, 6, 7]
4. Prepare a variety of products utilizing specialty and seasonal ingredients for individual desserts including pies, crisps, frozen dessert, panna cotta and crème brulee and more. [Supports ILGs # 1, 2, 3, 11; PLOs # 2, 5]
5. Demonstrate a working knowledge for station set up and the development of production sheets including portion size, serving temperatures, quantities, garnish, and timing. [Supports ILGs # 1, 2, 3, 9, 11; PLOs # 1, 3, 4, 7]
6. Evaluate and create menu specials that meet the parameters of the class utilizing several components (sauce, ice cream, cookies, and sugar) and present contrasts in texture and flavor. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
7. Determine and evaluate dessert menus and merchandising strategies and their relationship to profit and budgeting requirements. [Supports ILGs # 1, 2, 3, 11; PLOs # 2,4]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Goal 2. Mathematics. Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Institutional Learning Goal 3. Science. Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary/Pastry Arts (PLO)

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
3. Design and plan meal service, buffets and food-related activities / functions and understand the purchasing and requisition process
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
7. Work in any production or food preparation station within a food service department
8. Create and critique high-quality food products with artistic designs

Units of study in detail.

Unit I Menu considerations [Supports Course SLO # 1, 2, 3, 4, 5, 6]

The student will be able to...

- Create an appropriate dessert menu that fits within the parameters given.
- Evaluate dessert menu for class based upon parameters given including budget, product availability, and student abilities
- Dessert menu development considering historical and cultural aspect of American Regional Cuisine.
- Evaluate stations required for menu and delegate work to station and implementation of task analysis for each station based upon menu items.
- Demonstrate a working knowledge of plate design and flavor profiles for menu items.
- Prepare various hot and cold desserts and develop seasonal specials.

Unit II Bakeshop production requirements [Supports Course SLO # 1, 2, 4, 5, 6]

The student will be able to...

- Demonstrate the ability to have proper mise en place completed in a timely manner.
- Demonstrate ability to prepare dessert items
- Demonstrate ability to prepare complex recipes with emphasis on presentation.

- Evaluate job analysis for each station refining it as the position is fully developed
- Prepare and utilize production sheets to maximize efficiency and minimize waste.

Unit III Service standards [Supports Course SLO # 1, 2, 3, 4, 7]

The student will be able to...

- Demonstrate high food safety and sanitation standards throughout service
- Demonstrate a working knowledge of service standards for a la cart service including ethical standards for “moment of truth” situations
- Demonstrate an understanding of merchandising as it relates to individual menu items and overall set up of dining room
- Conduct cost analysis to determine project food cost and compare these results to the parameters given
- Demonstrate the ability to work as a team member and communicate effectively from set up through service and clean up

Evaluation of student learning:

Weekly lab	40%
Pastry Chef Report/presentation/portfolio	10%
Quizzes (written and practical)	10%
Homework assignments/weekly projects	10%
Final Project and Dessert presentation	30%