



Course Description: Principles and techniques of cake production and advanced pastry. Emphasizes ingredient identification, functions, mixing, and baking.

Instructor:

Chef: Sarah Reid

Email: sreid@southplainscollege.edu

Phone: (806) 716-4613

Office Hours: By Appointment, , Monday/Wednesday 2:15pm-3:15pm, Friday 7:30am-1:30pm

*****To make certain that I am in my office, please email me before hand in order to secure an appointment time. This allows me to give you my undivided attention.**

Class Hour and Room: M/W 8:00AM-11:00AM(271), M/W 11:15AM-2:15PM(272)

Communications:

The best way to contact me is via email. I will respond to emails as quickly as possible during regular hours (M-F 8am-5pm). In the evening and on weekends, please allow up to 48 hours for a response. As I make every effort to be current and prompt with my emails, I ask that you do the same. **You should check your official SPC email at least once per day.** I will send all pertinent messages through SPC email.

Required Text: On Cooking Plus MyLab Culinary and Pearson Kitchen Manager with Pearson eText Access Card Package, 7/E ISBN-9780138198831 *the same book/access code used for CHEF 1301

Required Materials: One inch, 3 ring binder, students may wish to use page protectors to keep their recipes clean. Black sharpies, pens, 1 Thermometer, 1 peeler, full knife kit. You will need to purchase a plastic cake carrier for in order to transport your baked goods home.

NOTEBOOKS/ LAB BOOKS/ RECIPES

All notes, every single recipe, sketches, diagrams and information pertaining to the production of assigned recipe items must be recorded and saved.

LAB BOOKS- 3 RING BINDER

1. Your notes for class- prior to class date
2. Questions for clarification by Chef
3. Chef's notes- in class
4. Any handouts for that lesson
5. Recipes- in format
6. Special chef notes on recipes- special instruction
7. Special assignments, quizzes or research All notebooks will be organized by chapter.

PREPARED FOR CLASS:

All students are expected to arrive ON TIME in full and proper uniform and ready to begin the class. ON TIME IS DEFINED AS; in the classroom, prepared to begin at the EXACT start time of the class.

-TARDY / LATE: any time after the start of class-will result in 10 point lost from daily grade

Prepared Means:

- Proper/clean uniform and hat- Your hat will be on and your chef coat button up before you enter through the culinary lab doors and for safety reasons, you are not permitted to wear a hoodie under your Chef coat.
- Non-slip closed toe shoes
- Proper hygiene
 - Showered, shaved, hair clean, and pulled back if necessary
 - Clean fingernails, well-trimmed, no nail polish or fake nails
 - No heavy colognes or perfumes
 - No jewelry, watches- tight fitting wedding band is acceptable
 - No outside food in the lab or classrooms
 - Drinks are permitted ONLY in a closed top container, stored beneath the work surface
 - No cell phones in classrooms. Must kept in lockers
 - If there is a sound reason to keep your cellphone, please get permission prior to class. Cellphones with permission will be kept in a ziplock bag under the instructor table on silent mode.
 - Students will have Lab books/notes/ recipes on table prior to class
 - Students may not wear ear buds/head phones. If I see them, you will lose 10 points on your daily grade.
 - Students will have at all times 1 BLACK sharpie, 1 pen, 1 thermometer, 1 peeler, 1 knife kit.

SANITATION AND GARBAGE:

- Each table must have a clean sanitizer bucket with a clean sponge in it.
- Towels/ sanitizer used for raw proteins must be kept separate containers
- Do not dump liquids in garbage cans
- Do not throw anything/ food products in the garbage without Chef's permission
- Scrape food scraps for all items to be cleaned
- Liquids with food solids in them must be strained and discarded before pouring in the sink
- NEVER place a knife in a sink or sanitizer bucket
- Pick up / clean up any drops or spills immediately. Place wet floor sign over all spills
- Completely clean/ sanitize station BEFORE and AFTER USE.
- Keep station clean and free of debris or clutter at all times
- Remove apron before entering the bathroom
- No eating, snacking or tasting without Chef's permission
- All tasting must be done with SINGLE-USE plastic spoon-No fingers or spoon /utensil licking
- All utensils used in cooking process must be placed in proper holding containers
 - Do not leave spoons, whisks or spatulas in food products

KITCHEN TOWELS

- 3 towels per student per day
 - 1 towel wet in sanitizing solution for under the cutting board
 - 2 towels folded in aprons as side towels
- Towels are not be used for drying utensils or cookware- all items must air dry

Grading Policy:

1. There will be **no** Make-up on Labs or Exams.
2. Homework Assignments and a Mise en Place Template are both available through Black board. Turning in assignments late will result in a 30 point deduction. If you are absent, you may turn it in via email before the end of your class for full credit.
3. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension.
4. **Academic Dishonesty:** "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".
5. Class attendance and attention will be crucial to the student's successful completion of this course however, attendance will NOT be taken. Should you be absent, you are still expected to complete all assignments by the due date. **Make up labs will not be offered. If you are going to be absent, please email the instructor at least 30 minutes prior to class beginning to let her know.**
6. Grades are evaluated as follows: A(90-100), B(80-89), C(70-79), D(60-69), F(59 and below).
7. The grading will be based on the following assignment:

Homework:	20%
Mis en Place Lists:	15%
Cake Project:	10%
Weekly Lab Grade:	40%
Practical Final:	10%
Written Practical:	<u>5%</u>
	100%
8. If there is a problem or a dispute with a grade, it must be brought to your instructor's attention and resolved within 5 days of the grades return. After that, it will not be considered under any circumstances.
9. If you feel you need out of class help, please make an appointment to visit with your professor during office hours.

Notes:

- **Extra Credit Opportunities-** You may choose to assist with the community classes being offered during this semester. These opportunities will be on select Fridays and Saturdays from 9am-1pm. You will receive an extra 25 point towards your lowest grade for each day that you attend. Should you arrive late, you will not be given the full 25 points. These extra points CANNOT raise your grade for a particular segment of your grade beyond 100%. For example, your maximum quiz average can only be 100% or test average can only be 100%.
- **The Final** for this course will be 2 parts, a Written and a Practical Exam held in lab during class time. Written final questions will come directly from the homework assignments. Extra Credit may not be used on the final exam.
- **Special Accommodations-** you will still have to take the test on the scheduled date of the exam. If there is a conflict, you will have to prove it to your instructor in order to take an exam at a different time.
- Your **daily lab grade** will be based on the Lab Rubric. Remember that not wearing your hat or having improper shoes does result in point deductions.
- **ADA STATEMENT:** Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at the Lubbock Center, the Levelland Student Health & Wellness Center 806-716-2577, Reese Center Building 8: 806-716-4675, Plainview Center Main Office: 806-716-4302 or 806-296-9611, or the Health and Wellness main number at 806-716-2529.

South Plains College Syllabus Statements and Notices:

For Intellectual Exchange, Disabilities, Non-Discrimination, Title IX Pregnancy Accommodations, CARE (Campus Assessment, Response, and Evaluation) Team, and Campus Concealed Carry, click here: [Syllabus Statements \(southplainscollege.edu\)](https://southplainscollege.edu/syllabus-statements)

South Plains College Culinary Arts Alcohol Use Policy: South Plains College Culinary Arts program uses various liquors, liqueurs, wines and beers as recipe ingredients within the culinary curriculum. Alcohol is secured in the culinary facility and only accessible by culinary faculty. Alcohol may only be used if a recipe requires liquor/liqueur/wine/beer as an ingredient. Consumption of alcohol by students is strictly prohibited. Alcohol is only to be handled by instructors; no exceptions. Violations will be considered a "Student Code of Conduct" violation and will result in strict disciplinary action, including referrals to the Executive Director of Lubbock Center, Dean of Students, and Campus Police.

Course Outline-Lab
PSTR 1302-Cake Baking and Production

Topics: The list of selected topics may be modified during the course of the semester. The instructor will notify the class of any changes to the topic list.

Week	Dates	Topic	Lab
1	8/24-8/27	Orientation/Syllabus Ch. 33 Pies, Pastries, and Cookies	Day 1: Clean and prepare labs/Chocolate frosting(hold) Day 2: Macarons w/ Chocolate frosting
2	8/31-9/3	Ch. 33 Pies, Pastries, and Cookies	Day 1: Chocolate Orange Biscotti/ Sugar cookies Day 2: Royal Icing Cookie Decorating
3	9/7-9/10	Ch. 33 Pies, Pastries, and Cookies	Day 1: Labor Day-No Class Day 2: Supermarket field trip day-International
4	9/14-9/17	Ch. 33 Pies, Pastries, and Cookies	Day 1: Whoopie Pies with Marshmallow Crème Filling Day 2: Savory Galette w/ Goat Cheese, Butternut Squash, and Caramelized Onions
5	9/21-9/24	Ch. 33 Pies, Pastries, and Cookies	Day 1: Lemon Meringue Tartlets Day 2: Fresh Fruit Tart w/Vanilla Custard
6	09/28-10/1	Ch. 33 Pies, Pastries, and Cookies	Day 1: Key Lime Pie/Pate Brisee for Apple Pie(hold til Wed) Day 2: Caramel Apple Pie
7	10/5-10/8	Ch. 34 Cakes and Frostings	Day 1: Midnight Chocolate cake and Fondant(hold) Day 2: Mid Choc. Cake- Frost w/Swiss Meringue Butter Cream and cover in Fondant
8	10/12-10/15	Ch. 34 Cakes and Frostings	Day 1: Yellow cake/Prep Ermine Butter Cream Day 2: Fill and Frost Yellow Cake, Roses and Borders
9	10/19-10/22	Ch. 34 Cakes and Frostings Ch.35 Custards, Creams, Sauces	Day 1: Italian Cream Crème Cake/ Chocolate Mousse Day 2: Cream Cheese Frosting-finish cake/ Caramel
10	10/26-10/29	Cake Project	Day 1: Receive cake projects and begin working on plans Day 2: Projects: Bake
11	11/2-11/5	Cake Project	Day 1: Projects: Bake/Decorate Day 2: Projects: Decorate
12	11/9-11/12	Cake Project	Day 1: Projects: Decorate Day 2: Finish and Present Cakes
13	11/16-11/19	Just for fun week	Day 1: Carrot cake cookies w/CC Frosting Day 2: Jelly Rolls/Draw for finals
14	11/23-11/26	Weather Make up day/Thanksgiving	Day 1: Weather Make up day Day 2: Thanksgiving Break
15	11/30-12/3	Finals	Day 1: Finals Day 1 Day 2: Finals Day 2
16	12/7-12/10	Clean up	Clean up

Course Outline-

PSTR 1302-Cake Baking and Production-Homework

Assignments will need to be printed out, completed, and turned in on their due date at the **BEGINNING** of class. Late assignments will start at a grade of 70%. **If you are going to be absent, you may email your assignment by 2pm for full credit.** Homework assignments may be located on Black board under: **Course Resources → Homework Questions**

Due Date	Topic	Reading Assignment
9/9	Pies, Pastries and Cookies	Ch. 33
10/14	Cakes and Frostings	Ch. 34
11/11	Custards, Creams, and Sauces	Ch. 35

Cake Baking and Production-Mis En Place Lists

For each lab where we are producing a product, you will need to turn in a Mise en place list at the **BEGINNING** of class. **If there are multiple recipe, they need to be combined into one list.** Late assignments will start at a grade of 70%. **If you are going to be absent, you may email your assignment by 2pm for full credit.** There is a Mise en place form you all are encouraged to use located on Black board under: **Course Resources → Mise en place Template**

Mis en Place Due Date	Recipes to submit Mis en Place list
8/26	Macarons w/Chocolate Buttercream
9/7	Chocolate Orange Biscotti/ Sugar cookies
9/9	Royal Icing
9/14	Whoopie Pies w/ Marshmallow Creme
9/16	Savory Galette
9/21	Lemon Meringue Tartlets
9/23	Fresh Fruit Tart w/ Vanilla Custard
9/28	Key Lime Pie w/ Graham Crust
9/30	Caramel Apple Pie
10/5	Midnight Chocolate Cake and Fondant
10/7	Swiss Meringue Butter Cream
10/12	Yellow Cake w/ Ermine Frosting
10/14	Mis en place to build cake and equipment for decorating
10/19	Italian Cream Crème Cake and Chocolate Mousse
10/21	Cream Cheese Frosting and Caramel Sauce
11/16	Carrot cake cookies w/CC Frosting
11/18	Vanilla Sponge Cake (Jelly Roll)