

Directions: Please input brief Course LO's (no more than 5) and Day-to-Day Content Themes, and email to gene@culinaryed.org. If you have questions, please don't hesitate to contact Gene at 541.639.7262.

Course Prefix / Number and Title: FDST 2203 Classical Pastries

Faculty Member Info:

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Course Learning Outcomes:

Directions: Please select one or more of the assessments methods and assign to every LO:

✓ Quizzes / exams
✓ Assignments, projects or presentations
✓ Competency based learning activities
✓ Review of student uniform, attitudes, behavior

At the conclusion of this course, students should have the ability to:	The course learning outcomes will be verified by one or more of the following assessments:
✓ create European style pastries and desserts	✓ Quizzes / exams
✓ develop techniques on various classic pastries	✓ Competency based learning activities
✓ develop finishing skills on plating of desserts	✓ Competency based learning activities
✓ prepare various sauces, creams and fillings	✓ Assignments, projects or presentations
✓ Participation in Brightwater / NWACC service learning activity	✓ Service learning activity

Course Overview

Directions: Please provide a brief list of the content covered on the particular day, and ensure there is an "engaged" activity on day one that reaches beyond that of introduction / review syllabus. All lab courses have a practical exam on day 15.

Day	Day-to-Day Content
1	Equipment review, Specialty cookies
2	Pate Choux creations
3	Puff Pastry creations
4	Meringues
5	Tarts
6	Tarts II
7	Entremet
8	Written exam/Midterm practical
9	Creams, Mousses
10	Custards, Fillings
11	Phyllo dough creations
12	Tortes and Coffeehouse creations
13	Panna Cotta plated desserts
14	Modern technique with classic ties
15	Practical Exam

