COLLIN COUNTY COMMUNITY COLLEGE

Program: Pastry Arts

Program CIP: 12.0501

Discipline Making Request: Business and Computer Systems / Pastry Arts

Effective Term: Fall 2014 (201510)

Administratve Approval	Administrative Denial	CAB Recommended	CAB Not Recommended	CAB Tabled	Rationale: At the recommendation of the Pastry Arts Advisory Board, reducing the credit hours required to earn an AAS - Pastry Arts or Certificate - Pastry Arts award.	Comments
					AAS - Pastry Arts (Removing PSTR 1312, PSTR 1340 and the Elective from the degree requirements; thus, reducing the	
					required hours to complete the award from 70 - 71 to 61 - 62) - Revision	
					Is this program taught online? No	
					Certificate - Pastry Arts (Removing PSTR 1312 and PSTR 1340; Adding PSTR 1305; Making PSTR 1310 the Capstone course;	
					thus reducing the requires to complete the award from 24 to 21) - Revision	
					Is this program taught online? No	
					PSTR 2331, Advanced Pastry Shop (Removing PSTR 1312 and PSTR 1340 as prerequisites) - Revision	
					Is this course taught online? No	
					PSTR 1391, Special Topics in Baker/Pastry Chef - Terminate	
					PSTR 2350, Wedding Cakes - Terminate	

William J. Blitt

Digitally signed by William J. Blitt
DN: cn=William J. Blitt, o=Collin College, ou=Business and Computer Systems, email=bblitt@collin.edu, c=US
Date: 2013.10.25 15:37:48 -05'00'

Authorized Signature (Proposer) **2nd Signature (if applicable)** **3rd Signature (if applicable)**

Comments:

CAB Chair

Comments:

Designated Academic Officer Signature

COLLIN COLLEGE
Curriculum Outline

PASTRY ARTS
AAS - Pastry Arts FICE 023614 CIP 12.0501

FIRST YEAR
First Semester

			Lec	Lab	Ext	Contact	Credit
CHEF	1301	Basic Food Preparation	2	3	0	80	3
CHEF	1305	Sanitation and Safety [1, 2]	3	0	0	48	3
HAMG	1321	Introduction to Hospitality Industry	3	0	0	48	3
MATH	1332	Math for Liberal Arts I [3]	3-4	0-3	0	48-96	3-4
PSTR	1301	Fundamentals of Baking	2	3	0	80	3
		Total Hours	13-14	6-7	0	304-352	15-16

Second Semester

			Lec	Lab	Ext	Contact	Credit
IFWA	1310	Nutrition and Menu Planning	3	0	0	48	3
PSTR	1305	Breads and Rolls	2	3	0	80	3
PSTR	1310	Pies, Tarts, Teacakes, and Cookies	2	3	0	80	3
~~PSTR~~	~~1312~~	~~Laminated Dough, Pate a Choux, and Donuts~~	~~2~~	~~3~~	~~0~~	~~80~~	~~3~~
RSTO	1325	Purchasing for Hospitality Operations	3	1	0	64	3
		Total Hours	10	7	0	272	12

Third Semester

			Lec	Lab	Ext	Contact	Credit
ENGL	1301	Composition I	3	1	0	64	3
HAMG	1319	Computers in Hospitality	3	1	0	64	3
PSTR	1306	Cake Decorating I	2	3	0	80	3
		Total Hours	8	5	0	208	9

SECOND YEAR
First Semester

			Lec	Lab	Ext	Contact	Credit
ECON	1301	Introduction to Economics [4]	3	0	0	48	3
HAMG	1324	Hospitality Human Resources Management	3	0	0	48	3
~~PSTR~~	~~1340~~	~~Plated Desserts~~	~~2~~	~~3~~	~~0~~	~~80~~	~~3~~
PSTR	2301	Chocolates and Confections	2	3	0	80	3
PSTR	2307	Cake Decorating II	2	3	0	80	3
		Total Hours	10	6	0	256	12

CONTINUED

Second Semester			Lec	Lab	Ext	Contact	Credit
HUMA	1301	Introduction to the Humanities [5]	3	0	0	48	3
PHED / DANC		Any activity course [6]	0	3	0	48	1
PSTR	2331	Advanced Pastry Shop (Capstone)	2	3	0	80	3
PSTR	2380	Cooperative Education - Baking and Pastry Arts / Baker / Pastry Chef	1	0	20	336	3
SPCH	1321	Business and Professional Communication [7]	3	0	0	48	3
~~Elective *~~			~~1-3~~	~~0-3~~	~~0-20~~	~~48-336~~	~~3~~
		Total Hours	9	6	20	560	13
		GRAND TOTAL HOURS				***1600-1648***	***61-62***

1 Certification in ServSafe
2 Certification in Food Protection Management
3 May substitute MATH 1314 (recommended for transfer students), MATH 1316, MATH 1324, MATH 1325, MATH 1342, MATH 1350, MATH 1351, MATH 1414, MATH 2305, MATH 2312, MATH 2318, MATH 2320, MATH 2413, MATH 2414, MATH 2415, MATH 2417 or MATH 2419
4 May substitute ANTH 2346, ANTH 2351, ECON 2301, ECON 2302, GOVT 2305, GOVT 2306, HIST 1301, HIST 1302, HIST 2301, PSYC 2301 or SOCI 1301
5 May substitute ARTS 1301, ARTS 1303, ARTS 1304, ARTS 1313, DANC 2303, DRAM 1310, DRAM 2361, DRAM 2362, ENGL 2322, ENGL 2323, ENGL 2327, ENGL 2328, ENGL 2332, ENGL 2333, ENGL 2342, ENGL 2343, ENGL 2351, FREN 2303, FREN 2304, HIST 2311, HIST 2312, HIST 2321, HIST 2322, HUMA 1305, MUSI 1306, MUSI 1307, PHIL 1301, PHIL 1304, PHIL 2303, PHIL 2306, PHIL 2307 or PHIL 2321
6 May take: DANC 1101, DANC 1110, DANC 1111, DANC 1141, DANC 1142, DANC 1145, DANC 1146, DANC 1147, DANC 1148, DANC 1151, DANC 1152, DANC 2141, DANC 2142, DANC 2145, DANC 2146, DANC 2147, DANC 2148, DANC 2151, DANC 2152, PHED 1100, PHED 1102, PHED 1104, PHED 1106, PHED 1111, PHED 1112, PHED 1114, PHED 1115, PHED 1116, PHED 1117, PHED 1118, PHED 1120, PHED 1121, PHED 1123, PHED 1125, PHED 1126, PHED 1127, PHED 1129, PHED 1130, PHED 1131, PHED 1136, PHED 1137, PHED 1140, PHED 1147 or PHED 1148
7 May substitute SPCH 1311 or SPCH 1315

~~* Elective (3 credit hours): CHEF 1380, CHEF 2331, CHEF 2380, HAMG 1313, HAMG 1340, HAMG 1380, HAMG 2301, HAMG 2307, HAMG 2332, HAMG 2337, HAMG 2380, PSTR 1391, PSTR 2350, RSTO 1301 (must be 21 or older), TRVM 1327, TRVM 1380, TRVM 2301 or TRVM 2355~~

COLLIN COLLEGE
Curriculum Outline

PASTRY ARTS
Certificate - Pastry Arts FICE 023614 CIP 12.0501

FIRST YEAR

First Semester			Lec	Lab	Ext	Contact	Credit
CHEF	1301	Basic Food Preparation	2	3	0	80	3
CHEF	1305	Sanitation and Safety [1, 2]	3	0	0	48	3
IFWA	1310	Nutrition and Menu Planning	3	0	0	48	3
PSTR	1301	Fundamentals of Baking	2	3	0	80	3
		Total Hours	10	6	0	256	12

Second Semester			Lec	Lab	Ext	Contact	Credit
PSTR	1305	Breads and Rolls	2	3	0	80	3
PSTR	1306	Cake Decorating I	2	3	0	80	3
PSTR	1310	Pies, Tarts, Teacakes and Cookies (Capstone)	2	3	0	80	3
~~PSTR~~	~~1312~~	~~Laminated Dough, Pate a Choux, and Donuts~~	~~2~~	~~3~~	~~0~~	~~80~~	~~3~~
~~PSTR~~	~~1340~~	~~Plated Desserts (Capstone)~~	~~2~~	~~3~~	~~0~~	~~80~~	~~3~~
		Total Hours	6	9	0	240	9
		GRAND TOTAL HOURS				***496***	***21***

1 Certification in ServSafe
2 Certification in Food Protection Management

COLLIN COLLEGE

BUSINESS AND COMPUTER SYSTEMS

COURSE SYLLABUS

Course Information

Course Number: PSTR 2331

Course Title: Advanced Pastry Shop

Course Description: A study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasis on advanced techniques. Professional chef uniform and kitchen tools required. Lab required.
Note: Culinary lab classes require extended periods of time standing in place, lifting heavy weights (up to 60 pounds), reaching, bending, and working around open flames and with cleaning chemicals.

Course Credit Hours: 3
Lecture Hours: 2
Lab Hours: 3

Prerequisites: PSTR 1305, PSTR 1306, PSTR 1310, ~~PSTR 1312, PSTR 1340,~~ PSTR 2301 and PSTR 2307

Student Learning Outcomes: Upon successful completion of this course, students should be able to do the following:

- Apply mixes and labor saving products and nutritional concerns as they apply to the pastry shop including recipe modifications. (SCANS: F1, F2, F3, F7, F8, F9, F11, F15, F16, C1, C2, C3, C11, C12, C14)
- Prepare laminated dough's, choux, pastries, meringues, creams, custards, puddings, and related sauces (SCANS: F1, F2, F3, F4, F5, F6, F7, F8, F9, F10, F11, F12, C1, C3, C5, C6, C8, C11, C12, C13, C14, C15, C18, C19)
- Prepare a variety of hot soufflés, fritters, crepes, cobblers, crisps, and assorted inlays to include sugars and chocolates. (SCANS: F1, F2, F3, F4, F5, F6, F7, F8, F9, F10, F11, F12, C1, C3, C5, C6, C8, C11, C12, C13, C14, C15, C18, C19)

Secretary's Commission on the Acquisition of Necessary Skills (SCANS)- SCANS skills are a group of foundational skills and workplace competencies that the Secretary's Commission on the Acquisition of Necessary Skills established as vitally important for workplace success in the 21st century. In Collin's workforce programs, the SCANS skills are developed and reinforced throughout the curriculum to provide students with an opportunity to hone these skills/competencies in the context of their education. Over the course of an entire degree program, the successful student is expected to demonstrate all of the SCANS skills and competencies as part of their education. The SCANS Foundation Skills and Workplace Competencies are described at: http://www.collin.edu/academics/programs/Workforce_SCANS_Skills_Syllabi_Code_Key.pdf

Withdrawal Policy: See the current *Collin Registration Guide* for last day to withdraw.

Collin College Academic Policies: See the current *Collin Student Handbook*

Americans with Disabilities Act Statement: Collin College will adhere to all applicable federal, state and local laws, regulations and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to contact the ACCESS office, SCC-D140 or 972.881.5898 (V/TTD: 972.881.5950) to arrange for appropriate accommodations. See the current *Collin Student Handbook* for additional information.

Program Outcomes
and
Course Alignment

Program Name _____Pastry Arts_____

Program Outcomes ▼

Program Learning Outcomes	Measure	Standard	Course(s) where it will be assessed
1 Pastry Arts Specialization students will construct a **Career Achievement Portfolio (CAP)** which illustrates basic skills and knowledge, including, but not limited to: • Plate presentation • Nutritional analysis of one or more menus • Menu planning with cost analysis • Project management • Human resources management, such as job descriptions, interviewing, hiring, recruiting and staff discipline • Purchasing policy manual • ServSafe Certification – passed with 75% or above	CAP will include specified work from the following classes: **CHEF 1301** Basic Food Preparation **CHEF 1305** Sanitation and Safety **HAMG 1321** Introduction to Hospitality Industry **PSTR 1301** Fundamentals of Baking **HAMG 1324** Hospitality Human Resources Management **IFWA 1310** Nutrition and Menu Planning **PSTR 1305** Breads and Rolls **RSTO 1325** Purchasing for Hospitality Operations **HAMG 1319** Computers in Hospitality **PSTR 1306** Cake Decorating I **PSTR 1310** Pies, Tarts, Teacakes, and Cookies ~~**PSTR 1312** Laminated Dough, Pate a Choux, and Donuts~~ ~~**PSTR 1340** Plated Desserts~~ **PSTR 2307** Cake Decorating II **PSTR 2301** Chocolates and Confections **PSTR 2331** Advanced Pastry Shop **PSTR 2380** Cooperative Education – Baking and Pastry Arts / Baker / Pastry Chef (Capstone) **Volunteer:** Professional Associations and Events, and Student Organizations Activity Specified **CAP** work requirements are listed on the course syllabus. An assessment tool will be used for each course to measure student work and course understanding. The portfolio will be assessed by the CAP evaluation committee consisting of two faculty members and one industry member. Contents of each section of the CAP will be rated from Average to Exceptional	The goal will be to have 75% of the students turning in CAP requirements that merit an above average score, 3 to 4 points per course.	PSTR 2331

Program Outcomes
and
Course Alignment

2 Given the information provided in classes and through individual research, students will identify ingredients and their usage in a bakeshop environment	Testing and evaluation of student's ability to identify and utilize bakeshop ingredients will be assessed on class written exams and practical exams	The average score that each class will obtain in the area of ingredient identification and utilization is **75%** or higher	PSTR 2331
3 Given the recipes and parameters, the students will calculate and convert recipes, calculate baker percentages, and calculate food costs using known data.	Testing and evaluation of student's comprehension of basic culinary mathematics used in industry settings will be assessed on class written exams	The average score that each class will obtain in the area of culinary math is **75%** or higher	PSTR 2331
4 Given a variety of baking lab assignments, the student will demonstrate the ability to consistently apply classical pastry techniques, methods and procedures.	Baking practical examinations will be used as an evaluation of the student's knowledge and comprehension. A standard evaluation tool will be used for each practical examination	The average score that each class will obtain in the area of pastry practical exams is **75%** or higher.	PSTR 2331

Program Outcomes
and
Course Alignment

Program Map ▼

Program Courses	Program Outcome 1	Program Outcome 2	Program Outcome 3	Program Outcome 4
CHEF 1301	I	I, P, A	I, P, E, A	I, P, E
CHEF 1305	I			
HAMG 1321	I			
PSTR 1301	I	I,P	I	I
IFWA 1310	I			
PSTR 1305	P	E, A	E, A	P
PSTR 1310	E	P	P, E, A	E
~~PSTR 1312~~	~~E~~	~~P~~	~~P, E, A~~	~~E~~
RSTO 1325	I			
HAMG 1319	I			
PSTR 1306	P	P	P	E
HAMG 1324	I			
~~PSTR 1340~~	~~P, E, A~~	~~E~~	~~P, E, A~~	~~P, E, A~~
PSTR 2301	P, E, A	P, E, A	P, E, A	P, E, A
PSTR 2307	P, E, A	P, E, A	P, E, A	P, E, A
PSTR 2331	P, E, A	P, E, A	P, E, A	P, E, A
PSTR 2380	A	A	A	A
~~Elective~~				

I=Introduced P=Practiced E=Emphasized A=Assessed