

**BAKING AND PASTRY ARTS II**  
**HMG 2304**  
**Semester Year**

<b>Instructor</b>	<b>Class Number</b>	<b>Section</b>
<b>E-mail</b>	<b>Day</b>	
<b>Phone</b>	<b>Location</b>	
<b>Office</b>	<b>Time</b>	.
<b>Office Hours</b>	<b>Class Hours</b>	2
	<b>Lab Hours</b>	3
	<b>Credits</b>	3

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**Department Mission Statement**

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

**Program Learning Outcomes**

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management. (PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

**Course Description**

Practical application of foundations of pastry terminology and techniques in professional pastry kitchen. Review of proper use of pastry bag, equipment, and utensils in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure, ingredients, and flavoring. Production of pastry for dining room service including presentation techniques for banquet and à la carte.

**Prerequisites** HMG 1202, HMG 1204

**Course Objectives**

Upon completion of HMG 2304, students will be able to

- a. Demonstrate pastry techniques building on base line skills from HMG 1204
- b. Prepare desserts for dining room service, recipe application and time management
- c. Evaluate pastry items and continue to develop palate
- d. Describe techniques and procedures used in dessert production
- e. Cost out class recipes
- f. Organize the production, costing, ordering of ingredients and plating of a cake

<b>Student Learning Outcomes</b>	<b>Method of Assessment</b>
a. Practice pastry skills and sanitation procedures working in teams. (HMGT: Skills; PLO #1)	Daily performance and teamwork, Sanitation Practices, Final Practical, Chef's position/Presentation, Chef's Evaluation (Rubric)
b. Prepare and plate desserts for dining room service in allotted time. (HMGT: Skills)	Daily performance and teamwork, Participation and homework, Final Practical, Chef's position/Presentation
c. Assess quality of pastry items. (HMGT: Knowledge)	Dessert review, Daily performance and teamwork, Chef's Evaluation, Final Practical and Final Evaluation
d. Differentiate and restate various pastry techniques. (HMGT: Knowledge; Gen Ed: Integration)	Homework, Midterm and Quizzes and Final written exam
e. Accurately calculate cost of finished products for budgeting accuracy skills (Gen Ed Depth of Knowledge)	Homework, Final Practical and Practical Evaluation, Midterm
f. Organize comprehensive cake production (HMGT: Skills, Knowledge; Gen Ed: Skills)	Final Practical, Practical Evaluation

### **Grading Procedure**

Final grade is determined by a number of elements both written and practical. Classroom work and performance, quizzes, term papers and projects, along with a practical exam and written final exam shall be recorded and considered toward the final mark. All assignments must be typed, double spaced, and submitted on the date assigned, late work will not be accepted.

Daily Performance and Teamwork	20%
Safety and Sanitation	5%
Chef's Position/Presentation	10%
Chef's Evaluation	5%
Dessert Review	5%
Homework	15%
Midterm & Quizzes	10%
Final Practical	15%
Practical Evaluation	5%
<u>Final Written Exam</u>	<u>10%</u>
Total	100%

**Assignments:** see Details in Assignment Pack

### **Daily Performance and Teamwork**

Students must consistently participate in class, contribute to an engaging online and in class learning environment and meet assignment deadlines in order to successfully complete the course. Students must come to class on time and prepared to work collaboratively in order to produce plated desserts every week.

## **Safety and Sanitation**

All students are required to follow safety and sanitation protocols.

## **Chefs Position / Presentation and Evaluation**

The chef of the day will be required to create an oral presentation with a Power Point based on each team's production. The chef will create a plating design for each of the desserts that will be prepared for the day. The presentation should include a description of each dessert, the history/origin of the desserts, the components, the sauces, garnishes, plating design and the trigger ingredients. See the assignment packet for additional guidelines for the presentation. Student Chef's are required to arrive to class early to prepare mis en place for professor's demos.

The student chef will write an evaluation of the production and team participation and submit this by the following week.

## **Dessert Review**

From a given list of pastry shops and restaurants, each student will visit an establishment and discuss a dessert of their choice. A photo of the item is required along with a receipt of your purchase. The paper needs to explain the components of the dessert, the taste and texture and plating. An assessment of the establishment, its sanitation grade (A,B,C etc...) and the service is required.

## **Homework**

Each student will be assigned to a specific *commis* team and the HW will be based on the dessert their team will focus on. The HW will consist of an Organizational Procedure List (OPL), which is a prioritized list of what needs to take place in order to efficiently complete the tasks for the day. This includes a list of tools and equipment that will be needed from the tool kit, and from the lab. The OPL should include a brief summary of products the class will be making, along with insights, techniques and history that are learned from reading the text, and from researching the product. See the template provided.

## **Final Practical Exam**

Teams are selected randomly. Students work in teams to produce the chef's report, food requisition and costing of an assigned dessert. The day of the Practical Exam, the teams produce and plate their desserts, complete with sauces and garnish in a defined amount of time. Products are will be plated and served.

## **Practical Evaluation**

This is due the week after the Final Practical exam. Each student is to assess the product they made including the production, teamwork, plating and taste. A photo is required with this evaluation.

## **Midterm, Quizzes and Written Final**

There are three quizzes, a mid-term quiz, and a final exam.

(See assignment pack for complete details and due dates).

## Grading System

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 – 82.9
C+	77 – 77.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

## Required Text

Gisslen, W. (2017). *Professional baking*, (7<sup>th</sup> ed.). John Wiley & Sons, Inc.

## Suggested Texts and Readings

New York Times. Wednesday. Available at [www.NYTimes.com](http://www.NYTimes.com)

Culinary Institute of America. (2015). *Baking and pastry: Mastering the art and craft*. (3rd ed.). John Wiley & Sons, Inc.

Duchene, L. (2009) *Le cordon bleu dessert techniques*. William Morrow.

Friberg, B. (2003). *The advanced professional pastry chef*. John Wiley & Sons, Inc.

## Course Materials

**UNIFORMS:** Every student in the baking laboratory should be acutely aware of the necessity for maintaining the highest standards of personal hygiene and of presenting the most favorable appearance at all times. Professionalism begins with good personal grooming as well as careful attention to sanitary procedures. Students enrolled in both culinary and baking/pastry classes should consider having two or three uniforms. Do not wear street cloths under uniforms. Uniforms are designed for practicality, comfort and ease of maintenance.

### A Regulation Uniform includes:

- CLEAN, PRESSED CHEF'S COAT (double breasted, long sleeves, white)
- CLEAN, PRESSED CHECKED SLACKS (no cuffs)
- CLEAN APRON (half fold, four sided, white)
- CHEF'S HAT (available in bookstore)
- BLACK, CLOSED WORK SHOES (leather with non-skid soles and heels)
- **HAIR NET** (to be worn by those with long hair.)
- **JEWELRY, LONG OR PAINTED NAILS, EARRINGS ARE NOT PERMITTED**

**Tools:** In food preparation labs, tools are an important part of your uniform. The following professional tools are **required** each class. (We recommend you engrave or label them)

French Chef's Knife (9")  
Straight Spatula (10")  
Serrated Knife (10-12")  
Plastic Bowl Scraper

Sharpening Steel (10")  
Vegetable Peeler  
Pastry Wheel  
Paring Knife

Pastry Brush

Scissors

Pastry Bag (16")

Measuring Spoons

Simple function Calculator

Pocket Thermometer

Tongs, Whisk

Offset Spatula (10")

Bench Knife

Pastry Tips:

Star #s 820, 822-825

Plain #s 802-807

French Star #s 865, 866

Heat Resistant Rubber Spatula

**CHEF'S POSITION RUBRIC**

<b>Performance Indicator</b>	<b><i>1 - Does Not Meet Criteria</i></b>	<b><i>2 - Approaches Criteria</i></b>	<b><i>3 - Meets Criteria</i></b>	<b><i>4 - Exceeds Criteria</i></b>
<b>Student preparedness, chef mise en place <u>Power Point</u></b>	Mise en place <u>Power Point</u> non-existent, showed lack of comprehension and organization	Mise en place <u>Power Point</u> was late, showed understanding and some organization	Mise en place <u>Power Point</u> was timely, showed comprehension and organization	Mise en place <u>Power Point</u> was on time, showed critical thinking skills and organization of production
<b>Preparation/ mise en place for demos and plating</b>	Student chef was late and unprepared to execute set up.	Student chef was late and needed assistance to set up lab with equipment, ingredients, plates and demonstrations	Student chef was on time and set up lab with equipment, ingredients, plates and demonstrations with guidance from professor	Student chef was on time and autonomous with setting up lab including equipment, ingredients, plates and demonstrations
<b>Professionalism, leadership</b>	Did not work within the group, did not complete assigned tasks, or showed little group participation.	Worked minimally with groups and demonstrated some leadership skills with little communication or teamwork	Worked with groups and demonstrated leadership and some communication skills by delegating tasks and assisting teammates	Worked with groups and demonstrated exceptional leadership and communication skills by delegating tasks and assisting teammates
<b>Safety, Sanitation, Cleanup</b>	Improper uniform, did not demonstrate safety and sanitation procedures	Improper uniform, needed reminding to maintain safety and sanitation procedures	In uniform, practiced safety and sanitation procedures, reminded others to follow standards.	Clean and ironed uniform, demonstrated safety and sanitation practices and ensured they were practiced by others in class.
<b>Organization of service</b>	Service was late. Plated presentation was simple, uniformity was compromised.	Needed assistance setting up for service. Plated presentation and uniformity were average.	Completed set up for service on time. Plated presentation and uniformity were adequate.	Completed set up for service according to instructions and practiced excellent time management. Plated presentation, attention to detail and uniformity were excellent.

**Selected Bibliography**

Ferrandi Paris (2017). *French patisserie: Master recipes and Techniques*. Flammarion, France.

Figoni, P. (2011). *How baking works: Exploring the fundamentals of baking science*. (3<sup>rd</sup> ed.)

John Wiley & Sons, Inc.

Fleming, C. & Clark, M. (2019) *The last course*. Penguin Random House.

Kronld, M. (2011). *Sweet invention: A history of dessert*. Chicago Review Press.

Rinsky, G. & Rinsky, L.H. (2009). *The pastry chef's companion: A comprehensive resource guide for baking and pastry professionals*. John Wiley & Sons, Inc.

**Class Meeting Schedule** (weekly production may vary based on the semester calendar)

WEEK #	DATE	TOPICS
1		Overview of HMGT 2304 Syllabus; Assignments; Discuss staff responsibilities; Safety and sanitation protocols; Costing review; Review weights and measures; Genoise, Review of Quick Breads: Biscuit Method
2		Cream Pies, Graham Cracker Crusts, Laminated Dough: Puff Pastry
3		French Pastries: Pate a Choux Swans, Napoleons, Swiss Buttercream Slices, and Pate Brisée <a href="#">Quiz#1</a>
4		Apple Products: Apple Strips, Apple Galettes, Pate Sucrée, assorted garnish and sauces; Prep Croissant dough
5		Tart Bourdaloues with assorted fruits and nuts, Biscuit Sponge cake for Jelly Rolls; Bake Croissants
6		Chocolate Mousse, Panna Cotta, Fresh Berry sauce, Tuiles <a href="#">Quiz #2</a>

<b>7</b>		Charlottes: Raspberry, Mango, Strawberry; Crème Anglaise sauce, Focaccia
<b>8</b>		Swiss rolls, sauces and garnish, orange supreme; Mealy Pie vs flaky dough; Sable dough
<b>9</b>		<b>NO PRODUCTION: MIDTERM EXAM (weeks 1-8)</b> <b>Students will take the exam in Namm 204</b>
<b>10</b>		Layered cakes: French Buttercream, Biscuit sponge cakes; sauces and garnish.
<b>11</b>		Yeast Cakes: Savarin/Baba Rum, Russian Coffee Cake; Brioche dough; pie shell pressing <b>Quiz #3</b>
<b>12</b>		Custard Pies: Pumpkin, Pecan; Apple Pie. Form and bake Brioche. sauces, garnish
<b>13</b>		<b>PRACTICAL EXAM</b>
<b>14</b>		Petits Fours Sec: French macaron; Florentines; Checkerboard
<b>15</b>		<b>WRITTEN FINAL EXAM</b>

## **Diversity and Inclusive Education**

This course welcomes students from all backgrounds, experiences, and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all of its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism, and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

## **Student Accessibility**

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility:

<http://www.citytech.cuny.edu/accessibility/>

## **Professionalism and Participation**

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

## **NYC College of Technology Statement on Academic Integrity**

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual,

"academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

## **Statement of Classroom Behavior**

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem – free of fear, humiliation, intimidation, offensive or suggestive language.

### **Use of Electronic Devices**

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

### **Writing Style Statement**

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations, and references. Visit the City Tech Library website for APA Style Guides.

### **MS Office Suite Assignment Submission Guidelines**

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint, and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

**HM Department Calendar** (*available from department office – attach*)