



BAKER COLLEGE

STUDENT LEARNING OUTCOMES

BAK 1410 Petit Fours and Plated Desserts
4 Semester Hours

Student Learning Outcomes and Enabling Objectives

1. Demonstrate safe and sanitary conditions in a lab environment.
 - a. Demonstrate proper sanitation, proper food handling procedures, and proper use and storage of common kitchen chemicals.
 - b. Demonstrate knife skills, hand tools, and equipment operation in a safe environment.
2. Demonstrate the ability to work as a professional as part of a team.
 - a. Demonstrate proper cleanup procedures.
 - i. Washing dishes
 - ii. Garbage removal
 - iii. Sweeping
 - iv. Sanitation
 - b. Demonstrate kitchen organization.
 - i. Getting product prepared
 - ii. Getting tools and equipment prepared
 - c. Demonstrate effective storage practices.
 - i. Proper storage
 - ii. Effective storage techniques
 - d. Demonstrate sustainable practices.
 - i. Recycling
 - ii. Conservation
3. Demonstrate the ability to design and prepare petit fours and plated desserts.
 - a. Prepare and present foam based desserts.
 - b. Present perfectly set gelatin custards and other egg thickened desserts.
 - c. Distinguish between flat plates, round bowls, and tall serving glasses for dessert presentation.
 - d. Demonstrate the proper preparation of mass-produced desserts, such as: coulis, ganache, fruit inserts, and other perishable, edible garnishes.
 - e. Decorate desserts and pastries for bake shop and restaurant patrons, using clean and artistic technique.
 - f. Explain the difference between complex and simple dessert presentations.
 - g. Explain how to anticipate and rotate prepared items to maintain par levels in pastry shops.
 - h. Identify ingredients and traditions involved in international pastries.
 - i. Prepare low calorie, low-fat desserts.
 - j. Decorate desserts in a rapid and efficient manner with appropriate level of visual appeal, using techniques that are both artistic and consistent.
 - k. Prepare classical petite four sec, glace sec, including contemporary variations.

- l. Demonstrate the design and layout of mignardisse and Florentine cookies.
- m. Distinguish the different types of heat transfer needed to produce various types of pastry crusts and bases.
- n. Prepare classic French macaroons.
- o. Prepare International Pastries using recipes that will be provided by the instructor.
- p. Distinguish the variety of ingredients and techniques to prepare the tree main types of short dough.

These SLOs are not approved for experiential credit.

Effective: Fall 2017