

# BAKER/PASTRY CHEF (PSTR)

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## PSTR 1264

### **CAPSTONE: Practicum I**

CRT HRS:2 LEC HRS:0 LAB HRS:0 OTH HRS:16

This course is a capstone experience for the certificate students. This course provides practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student.

*Prerequisite: Second semester standing in the Commercial Baking Certificate.*

## PSTR 1301

### **Fundamentals of Baking**

CRT HRS:3 LEC HRS:2 LAB HRS:4 OTH HRS:0

This course explores the fundamentals of baking including dough, quick breads, pies, cakes, cookies, tarts, and doughnuts. Instruction in flours, fillings and ingredients is also included. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products.

*Prerequisite: None.*

## PSTR 1302

### **Cake Baking and Production**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course covers principles and techniques of cake production. Emphasizes ingredients identification, functions, mixing, and baking.

*Prerequisite: None.*

## PSTR 1305

### **Breads and Rolls**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course concentrates on fundamentals of chemically and yeast raised breads and rolls. Instruction is on commercial preparation of a wide variety of products.

*Prerequisite: CHEF 1305 and PSTR 1301.*

## PSTR 1306

### **Cake Decorating I**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course is an introduction to skills, concepts and techniques of cake decorating.

*Prerequisite: None.*

## PSTR 1310

### **Pies, Tarts, Teacakes and Cookies**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course focuses on preparation of American and European style pie and tart fillings and dough, cookies, teacakes, custard and batters. Instruction is on finishing and presentation techniques.

*Prerequisite: None.*

## PSTR 1342

### **Quantity Bakeshop Production**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This course covers advanced baking techniques to include volume production of a variety of breads and desserts.

*Prerequisites: PSTR 1301 and CHEF 1305.*

## PSTR 1440

### **Plated Desserts**

CRT HRS:4 LEC HRS:3 LAB HRS:2 OTH HRS:0

This course covers the preparation and service of hot and cold desserts with a focus on individual desserts, a la minute preparations, and numerous components within one preparation. Emphasis on station organization, timing, and service coordination for restaurant dessert production.

*Prerequisites: CHEF 1305 and PSTR 1301.*

## PSTR 2264

### **Capstone: Practicum**

CRT HRS:2 LEC HRS:0 LAB HRS:0 OTH HRS:16

This course is a practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student.

*Prerequisite: Fourth semester standing in the Associate of Applied Science degree in Culinary Arts with a specialization in Baking and Pastry Arts.*

## PSTR 2301

### **Chocolates and Confections**

CRT HRS:3 LEC HRS:2 LAB HRS:4 OTH HRS:0

This course is a study of production and decoration of traditional truffles, marzipan, molded and hand-dipped chocolate, caramels, nougats, and pate de fruit.

*Prerequisite: CHEF 1305 and PSTR 1301.*

## PSTR 2307

### **Cake Decorating II**

CRT HRS:3 LEC HRS:2 LAB HRS:3 OTH HRS:0

This is a course in decoration of specialized and seasonal products.

*Prerequisites: CHEF 1305, PSTR 1301 and PSTR 1306.*

## PSTR 2331

### **Advanced Pastry Shop**

CRT HRS:3 LEC HRS:2 LAB HRS:2 OTH HRS:0

This course is a study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasis is placed on advanced techniques.

*Prerequisite: CHEF 1305, PSTR 1301.*