

Montgomery County Community College
BPA 253
Plated Desserts & Modern Trends
3-1-4

COURSE DESCRIPTION:

This course provides an introduction to the art of plated desserts and nutritional needs. Students will prepare the different categories of plated desserts including hot, cold, chocolate, fruit, nut, custard and frozen. Students will also prepare various sauces, garnishes and be introduced to modern techniques and trends. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced.

Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee.

Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITE(S):

Previous course requirements

BPA 220 Advanced Baking & Pastry with a grade of C or higher

Concurrent Course Requirements: None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Define the components of a plated dessert and flavor profiles.	Written assignments, Lecture, Lab, Journals	Written Assignments, Written and Practical Exam
2. Demonstrate proper portion size of plated desserts based on nutritional restrictions.	Written assignments, Lecture, Lab	Practical Exam

3. Analyze dessert menus based on customer needs and seasonal availability as well as costing of the menu prepared by self and others.	Written assignments, Lecture, Lab	Written Assignment
4. Analyze a variety of desserts based on the categories of plated desserts such as hot, cold, chocolate, fruit, nut, custard and frozen prepared by self and others following proper safety and sanitation procedures.	Written assignments, Lecture, Lab, Journals	Practical Exam
5. Demonstrate proper production of sauces and garnishes.	Written assignments, Lecture, Lab	Practical Exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture: Course Overview, Safety and Sanitation, Plated Dessert Requirements, Dessert Menus
2. Lecture/Lab: Sauces & Garnishes
3. Lecture/Lab: Ice Cream & Sorbets
4. Lecture/Lab: Frozen Desserts
5. Lecture/Lab: Fruit Desserts
6. Lecture/Lab: Custards
7. Lecture/Lab: Chocolate Desserts
8. Lecture/Lab: Nutritional Restrictions and Needs
9. Lecture/Lab: Modern Dessert Trends
10. Practical Exam

11. Final Exam & Kitchen Appreciation

LEARNING MATERIALS:

Gisslen, Wayne. *Professional Baking* 8th ed. New Jersey, Wiley 2022.

Page, Karen & Dornenburg, Andrew. *The Flavor Bible*, New York, Little, Brown, & Company 2008

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Stephen O'Donnell, CEC, AAC Date: 1/2009
 VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr. Date:
 5/19/2009

Revised by: Christopher Allen Tanner, CEC, WCC, CHE Date: 3/21/2012
 Director of The Culinary Arts Institute

Revised by: Christopher Allen Tanner, CEC, WCC, CHE, AAC Date: 12/2012
 Director of The Culinary Arts Institute

Revised by: Joseph M. Jacques Date: 3/11/2015
 Baking & Pastry Instructor
 VPAA/Provost Compliance Verification: Date: 3/18/2015
 Victoria Bastecki-Perez, Ed.D.

Revised by: Francine Marz, MBA, CEC Date: 8/24/2015
 Director of Culinary Arts Institute
 VPAA/Provost Compliance Verification: Date: 12/22/2015
 Victoria Bastecki-Perez, Ed.D.

Revised by: Debbie Dalrymple Date: 6/27/2016
 VPAA/Provost Compliance Verification: Date: 6/27/2016
 Victoria Bastecki-Perez, Ed.D.

Revised by: Joseph Jacques Date: 10/19/2017
 VPAA/Provost Compliance Verification: Date: 10/23/2017
 Victoria Bastecki-Perez, Ed.D.

Revised by: Joseph Jacques
VPAA or designee Compliance Verification:

Date: 2/2024
Date: 4/1/2024



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.