



SOUTH PLAINS COLLEGE

Culinary Arts Department

PSTR 2331

SPRING 2025

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

Class Hour and Room: T/TH 8AM-11AM-271, T/TH 11:15AM-2:15PM-272

Instructor Information

Chef Sarah Reid

Email: sreid@southplainscollege.edu

Phone: (806) 716-4613

Office Hours: Monday: 9:30am-11am, Wednesday: 9:30am-11am, Friday: 8am-1pm

*****To make certain that I am in my office, please email me before hand in order to secure an appointment time. This allows me to give you my undivided attention.**

Communications

The best way to contact me is via email. I will respond to emails as quickly as possible during regular hours (M-F 8am-5pm). In the evening and on weekends, please allow up to 48 hours for a response. As I make every effort to be current and prompt with my emails, I ask that you do the same. **You should check your official SPC email at least once per day.** I will send all pertinent messages through SPC email.

Required Text:

-On Baking On Baking (Update) Plus MyLab Culinary with Pearson eText -- Access Card Package, 3/E ISBN # 9780134115252

Required Materials:

A laptop or desktop computer to access Blackboard and complete your writing and class assignments.
One inch, 3 ring binder, students may wish to use page protectors to keep their recipes clean.
You will need your knife kit, thermometer, and a cake carrier to transport your baked goods.

ADA STATEMENT: Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at the Lubbock Center, the Levelland Student Health & Wellness Center 806-716-2577, Reese Center Building 8: 806-716-4675, Plainview Center Main Office: 806-716-4302 or 806-296-9611, or the Health and Wellness main number at 806-716-2529.

South Plains College's Notices For Intellectual Exchange, Disabilities, Non-Discrimination, Title IX Pregnancy Accommodations, CARE (Campus Assessment, Response, and Evaluation) Team, and Campus Concealed Carry, click here: [Syllabus Statements \(southplainscollege.edu\)](https://southplainscollege.edu/syllabus-statements)

NOTEBOOKS/ LAB BOOKS/ RECIPES

All notes, every single recipe, sketches, diagrams and information pertaining to the production of assigned recipe items must be recorded and saved.

LAB BOOKS- 3 RING BINDER

1. Your notes for class- prior to class date
2. Questions for clarification by Chef
3. Chef's notes- in class
4. Any handouts for that lesson
5. Recipes- in format
6. Special chef notes on recipes- special instruction
7. Special assignments, quizzes or research
8. 8. Mis en place lists

All notebooks will be organized by chapter. Notebooks are intended to measure knowledge and participation in the learning process. It will also be used as a study guide for the Practical and Written Finals.

PREPARED FOR CLASS:

All students are expected to arrive **ON TIME** in full and proper uniform and ready to begin the class. **ON TIME IS DEFINED AS;** in the classroom, prepared to begin at the EXACT start time of the class.

TARDY / LATE: any time after the exact start of class. 3 TARDY/ LATES will result in a deduction of points from your lab grade.

EXCESSIVE TARDINESS is defined as more than 4 in a semester. Excessive tardiness will result in an unexcused absence.

Prepared Means:

- Proper/clean uniform and hat- Your hat will be on and your chef coat button up before you enter through the culinary lab doors and for safety reasons, you are not permitted to wear a hoodie under your Chef coat.
- Non-slip closed toe shoes-No crocs with holes
- Proper hygiene
 - Showered, shaved, hair clean, and pulled back if necessary
 - Clean fingernails, well-trimmed, no nail polish or fake nails
 - Meaning fingernails shall not extend beyond the fingertip
 - No heavy colognes or perfumes
 - No jewelry, watches- tight fitting wedding band is acceptable
 - No outside food in the lab or classrooms
 - Drinks are permitted ONLY in a closed top container, stored beneath the work surface
 - No cell phones in classrooms. Must kept in lockers
 - If there is a sound reason to keep your cellphone, please get permission prior to class. Cellphones with permission will be kept in a ziplock bag under the instructor table on silent mode.
 - All students will have Lab books/notes/ recipes on table prior to class
 - Student will have at all times
 - 1 BLACK sharpie, 1 pen with cap, 1 thermometer, 1 peeler, knife kit

SANITATION AND GARBAGE:

- Each table must have a clean sanitizer bucket with a clean sponge in it.
- Towels/ sanitizer used for raw proteins must be kept separate containers
- Do not dump liquids in garbage cans or solids down the sink drains
- Do not throw anything/ food products in the garbage without Chefs permission
- Scrape food scraps for all items to be cleaned
- Liquids with food solids in them must be strained and discarded before pouring in the sink
- NEVER place a knife in a sink or sanitizer bucket
- Pick up / clean up any drops or spills immediately. Place wet floor sign over all spills
- Completely clean/ sanitize station BEFORE and AFTER USE.
- Keep station clean and free of debris or clutter at all times
- All tasting must be done with SINGLE-USE plastic spoon
 - No fingers or spoon /utensil licking
- All utensils used in cooking process must be placed in proper holding containers
 - Do not leave spoons, whisks or spatulas in food products

KITCHEN TOWELS

- 3 towels per student per day
 - 1 towel wet in sanitizing solution for under the cutting board
 - 2 towels folded in aprons as side towels

Grading Policy:

1. There will be no Make-up on in class labs, homework assignments or exams.

2. **Your out of class homework for this class will consist of:**

***Mis en place list for each production day (20%)-** These should be completed before class begins. If you are going to be absent, you may email a copy of list to me for partial credit(50%).

***Recipe Costing (20%)-** These should be completed before class begins. If you are going to be absent, you may email a copy of list to me for partial credit (50%).

3. Individual effort must be demonstrated on all exams. Also considered inappropriate is the use of, in any fashion, a solution manual of any kind. It is the aim of the faculty of South Plains College to foster a spirit of complete honesty and a high standard of integrity. The attempt of students to present as their own any work that they have not honestly performed is regarded by the faculty and administration as a serious offense and renders the offenders liable to serious consequences, possibly suspension. **Academic Dishonesty:** "At minimum, the first instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive a zero for the assignment. The second instance of academic dishonesty will be submitted to Student Judicial Services and the student will receive an F in the course and be expelled from the program".

4. Class attendance and attention will be crucial to the student's successful completion of this course. While attendance grade will not be taken, if students are absent on lab days, and do not participate in production, their lab grade for the day will be a zero.
5. Grades will be evaluated as follows: A(90-100), B(80-89), C(70-79), D(60-69), F(59 and below).
6. Final Grades are calculated as follows

Mis en Place Lists (24 ea):	20%
Recipe Costing (14 ea):	20%
Weekly Lab Grade(16 ea):	50%
Final(1 ea):	10%
	100%
7. If there is a problem or a dispute with a grade, it must be brought to your instructor's attention and resolved within 5 days of the grades return. After that, it will not be considered under any circumstances.
8. If you feel you need out of class help, please visit with your professor during office hours.

Notes:

- **Extra Credit Opportunities**- You may choose to assist with the community classes being offered during this semester. These opportunities will be on select Fridays and Saturdays from 9am-1pm. You will receive an extra 25 point towards your lowest grade for each day that you attend. Should you arrive late, you will not be given the full 25 points. These extra points CANNOT raise your grade for a particular segment of your grade beyond 100%. For example, your maximum quiz average can only be 100% or test average can only be 100%.
- **The Final**-for this course will be a practical exam held in lab, date and time is TBD. You will be required to attend both days the final is being given. Failure to attend both days will result in 50 points deducted from your final test grade.
- If you need **special accommodations**, you will still have to take the test on the scheduled date of the exam. If there is a conflict, you will have to prove it to your instructor in order to take an exam at a different time.
- **Required Uniform:** Students should ALWAYS be in full uniform for ALL classes. Clean/wrinkle free chef coats, pants, caps, and non-slip shoes are required. Students SHOULD NOT wear any jewelry except for a snug to the wrist watch, and a wedding band/ring that are permitted. Student's personal hygiene is EXTREMELY important. Clean hair, hands, and fingernails are a part of the uniform as well. **Ear buds will not be worn** unless you have received permission from the Chef instructor. It is your job to remember to remove them before class. If you come in wearing them, I will not bring it up or ask you to remove it but, I will automatically deduct 25 point from your daily grade.

Topics: The list of selected topics may be modified during the course of the semester. The instructor will notify the class of any changes to the topic list.

Course Outline-Lab
PSTR 2332
Advanced Pastry Shop

Week	Dates	Topic	Lab
1	1/13-1/16	Orientation/Syllabus Chapter 7 Artisan and Yeast Bread	Day 1: Orientation/Syllabus Day 2: Focaccia Bread, Honey and Oat Brown Bread
2	1/20-1/23	Chapter 7 Artisan and Yeast Bread	Day 1: English Muffins, Native American Fry Bread Day 2: Pan de'epi Country Bread, Pretzels
3	1/27-1/30	Chapter 7 Artisan and Yeast Bread	Day 1: Hamburger Buns, Naan Bread Day 2: Potato Cheddar Cheese Bread, Pita Bread
4	2/3-2/6	Chapter 7 Artisan and Yeast Bread Chapter 8	Day 1: Fougasse Day 2: Braided Challah Bread
5	2/10-2/13	Chapter 8 Enriched Doughs	Day 1: Yeast Donuts Day 2: Hosting SkillzUSA
6	2/17-2/20	Chapter 8 Enriched Doughs	Day 1: Cinnamon Rolls and Brioche Makeup Day 2 Brioche Shape and Bake/Pani Popo Samoan Coconut Buns
7	2/24-2/27	Chapter 9 Laminated Doughs	Day 1: Puff Pastry, Croissant Dough make up Day 2: Shape n' Bake Croissant/Danishes (Puff Pastry)
8	3/3-3/6	Ch. 15. Chilled/Frozen Desserts/ Brunch	Day 1: Bread Pudding, Semi Freddo, Crème Anglaise Day 2: Crepes Suzette and Blintzes
9	3/10-3/13	Spring Break	Spring Break
10	3/17-3/20	Chapter 12 Pastry and Dessert Components- Gateau St. Honore	Day 1: Vanilla Diplomat Cream, Choux/ Pate Brisee Day 2: Assembly/Spun Sugar
11	3/24-3/27	Chapter 12 Pastry and Dessert Components- Opera Cakes	Day 1: Jaconde Sponge, Butter Cream Day 2: Ganache, Simple Syrup/Assembly
12	3/31-4/3	Chapter 17-Tortes and Specialty Cakes-Fraiser Torte	Day 1: Strawberry Fraiser Torte- Components Day 2: Strawberry Fraiser Torte-Assemble
13	4/7-4/10	Chapter 17-Tortes and Specialty Cakes-Sacher Torte	Day 1: Sacher Torte- Components Day 2: Sacher Torte-Assemble
14	4/14-4/17	Chocolate and Sugar	Day 1: Peanut Brittle, Soft Caramels Day 2: Chocolate Bon Bons/Draw for Finals
15	4/21-4/24	"Almost There" week	Day 1: Team Building Breakfast Day 2: Weather Make up Day
16	4/28-5/1	Finals Week	Day 1: Final Day 1 Day 2: Final Day 2
17	5/5-5/8	Cleanup	Cleanup

Homework-mis en place lists due dates-

Lists are due at the beginning of class prior to you gathering your items. You need to include a list of all hardware need as well a combined list of ingredients. You can find a copy of the mis en place template on Blackboard under the "Course Resources" tab.

- 1/16- Focaccia Bread, Honey and Oat Bread
- 1/21- English Muffins, Native American Fry Bread
- 1/23- Country Bread (Pan de'epi), Pretzels
- 1/28- Hamburger Buns and Naan
- 1/30- Potato Cheddar Bread and Pita
- 2/4 -Fougasse
- 2/6- Braided Challah Bread
- 2/11- Yeast Donuts
- 2/18- Cinnamon Rolls and Brioche Makeup
- 2/20- Pani Popo Coconut Buns
- 2/25- Puff Pastry and Croissant Dough Makeup
- 2/27- Puff Pastry and Croissant Dough Shape and Bake Hardware
- 3/4- Bread Pudding, Semi Freddo, Crème Anglaise
- 3/6- Crepes Suzette and Blintzes
- 3/18- Gateau St. Honore-Vanilla Diplomat Cream, Choux/ Pate Brisee
- 3/20- Gateau St. Honore -Spun Sugar/ Hardware needed for assembly
- 3/25- Opera Cake-Jaconde Sponge, Butter Cream
- 3/27- Opera Cake-Ganache, Simple Syrup/hardware for assembly
- 4/1- Fraiser Torte-Genoise, Crème Mousseline, Simple Syrup
- 4/3- Fraiser Torte-Strawberry Jelly/hardware for assembly
- 4/8- Sacher Torte-Cakes
- 4/10- Sacher Torte-Silky Ganache/hardware for assembly
- 4/15- Spiced Peanut Brittle, Soft Caramels
- 4/17- Chocolate Bon Bons

Homework-Recipe Cost due dates-

Due at the beginning of class with your mis en place list.

- 1/16- Focaccia Bread
- 1/21- English Muffins
- 1/23- Country Bread(Pan de'epi)
- 1/28- Hamburger buns
- 1/30- Pita
- 2/4 -Fougasse
- 2/6- Braided Challah Bread
- 2/11- Yeast Donuts
- 2/18- Cinnamon Rolls
- 2/20- Pani Popo Coconut Buns
- 2/25- Croissant Dough
- 2/27- Puff Pastry
- 3/4- Semi Freddo
- 3/6- Crepes Suzette