



Master Course Syllabus

For additional course information, including prerequisites, corequisites, and course fees, please refer to the Catalog: <https://catalog.uvu.edu/>

Semester: Spring 2025

Year: 2025

Course Prefix: CA

Course and Section #: CA 2130-001

Course Title: Advanced Baking and Pastry

Credits: 5

Course Description

This course will rely heavily on the basic skills and methods taught in the first semester Baking and Pastry class. Expanding on them in combination repetition and new additional methods to create new products and finished component desserts for both resale and catering requirements. Students will be required to determine appropriate yields and mathematically scale their recipes for the correct amount, display and demonstrate an understanding of mise en place, and work quickly and neatly to complete each assignment in a timely manner. Utilize troubleshooting knowledge to self-assess their own products. Proper handling, labeling and storing of daily product. Daily or by item critiques and assessments will be provided.

Curriculum items covered will be: Basic chocolate tempering and simple and elaborate chocolate garnishes; Laminate doughs to include Danish and croissant, along with appropriate fillings; Cake mixing methods including a number of high-fat and sponge method cakes; A variety of assembled and finished cakes, tortes and gateaux; Frozen type desserts to include a selection of still frozen and churn frozen desserts; Plated dessert or participation in American Culinary Federation, P competition.

Pre-Requisites: CA 1170

Course Attributes

This course has the following attributes:

- General Education Requirements
- Global/Intercultural Graduation Requirements
- Writing Enriched Graduation Requirements
- Discipline Core Requirements in Program
- Elective Core Requirements in Program
- Open Elective

Other: *Click here to enter text.*

Instructor Information

Instructor Name: Chef Diane Fallis CEPC fallisdi@uvu.edu

Student Learning Outcomes

Students will, with a minimum of 70% accuracy, complete the following:

1. Identify and demonstrate proper use and care of commercial baking equipment and proper selection of tools and equipment to perform a specific task
2. Demonstrate an understanding of mise en place
3. Demonstrate proficiency in scaling and measuring techniques and in using basic math skills for yields and formula conversions.
4. Understand and use value added or convenience items.
5. Demonstrate the ability to melt, and temper chocolate using both the tabling and seeding method and produce a variety of simple to elaborate chocolate garnishes.
6. Be able to produce and understand the methods of a selection of both high-fat cakes and sponge cakes to use later in assembly.
7. Introductions to a variety of buttercreams, mousses, custards, fillings and glazes will be used to assemble, cut, fill, ice, decorate, glaze and finish an array of cakes, tortes, gateaux, and entremets using the cake bases made earlier.
8. Understand and produce a selection of both still-frozen and churn frozen desserts including plating with sauces and garnishes.
9. Restaurant appropriate dessert or P comp participation. Minimum required components are cake, custard or mousse, sauce, frozen component and garnish.

Course Materials and Texts

Professional Baking 7th edition. Wayne Gisslen ISBN 978-1-119-14844-9

Course Requirements

Course Assignments, Assessments, and Grading Policy

WEEK 1: Chapt 9 Viennoiserie and Lamine Doughs

Intro
Laminated Dough Formulas
Fillings Production
Makeup of Rich-Dough Products

WEEK 2: Chapter 23 Chocolate Tempering

Making an assortment of tempered chocolate garnishes

Videos to watch, link on Canvas under announcements.

Watch Introduction to Making Chocolate

Watch how to make a parchment cone.

Videos/ link on canvas. How to make a Meringue

Chapter 16 Cake Mixing and Baking Methods

Principles of Cake Mixing
Mixing High Fat and Shortened Cakes
Mixing Egg Foam Cakes
Cake Formula Balance

Scaling, Panning and Baking
Standards of Quality for Cakes
Altitude Adjustments

WEEK 3: Assembling Cakes

- Chapter 17 Assembling and Decorating Cakes**
Preparing Icings, buttercreams, fillings and glazes
Assembling and Icing Simple Cakes
Basic Decorating Techniques
Planning and Assembling Specialty Cakes
Procedures for Specialty Cakes
- Chapter 19 Custards, Puddings, Mousses and Souffles**
Range-top Custards and Puddings
Bavarians, Mousses and Charlottes

WEEK 4: Continuation of Cake Assembly

- Chapter 20 Frozen Desserts**
Identifying Quality Ice Creams and Sorbets
Preparing Ice Creams and Sorbets
Preparing Still Frozen Desserts

Week 5: Frozen Continued

Week 6: Petite Gateaux

Week 7: Finals

EVALUATION:

CA 2130 will be weighted as follows:

- 5% Research Papers
- 5% Daily Journal
- 45% Daily Grade (Lab and Lecture)
- 15% Assignments / Homework/Workbook/vocabulary
- 10% Quizzes / Pre-Quizzes
- 15% Final Exams 7.5 written 7.5 practical
- 5% Catering

DAILY LAB GRADE RUBRIC

Attendance						
Class Attendance If you are absent you will receive a zero for the day. If you are more than 30 minutes late, then you will be considered absent.	5 pts Excellent On time for designated class start.	0 pts Unacceptable Late to class.				5
Professionalism, Appearance, Dress Code						
Cleanliness and Personal Hygiene	5 pts Excellent Uniform is spotless and impeccably clean. Demonstrates excellent personal hygiene.	4 pts Good Uniform is clean, with minor stains or creases. Good personal hygiene, with minor lapses.	3 pts Satisfactory Some visible stains on the uniform. Adequate personal hygiene, with noticeable lapses.	2 pts Needs Improvement Uniform is visibly dirty. Poor personal hygiene, affecting the overall impression.	0 pts Unacceptable Uniform is soiled and unsuitable for a culinary environment. Unacceptable personal hygiene standards.	5
Uniform You will not be allowed into the kitchen if you are missing a hat or have the incorrect shoes. If you can't do your lab work in the kitchen, then you can't receive a grade for the day.	5 pts Excellent Wearing complete and correct uniform including chef coat, pants, apron, hat, thermometer, sharpie.	4 pts Good Missing one element of the uniform.	3 pts Satisfactory Missing two elements of the uniform.	2 pts Needs Improvement Missing three elements of the uniform.	0 pts Unacceptable Not wearing essential uniform components.	5
Sanitation						
Food Safety and Sanitation As a prerequisite and to permit entrance to this class, you are required to obtain either a Utah Food Handlers Permit or a ServSafe Food Manager Certification.	20 pts Excellent Adheres to all Utah Food Handlers Permit guidelines.	15 pts Satisfactory 1 sanitation infraction	10 pts Needs Improvement 2 sanitation infractions	5 pts Unacceptable 3 sanitation infractions	0 pts Unacceptable 4 or more sanitation infractions	20
Attitude/Teamwork/Initiative						
Enthusiasm and Proactiveness	10 to >7.0 pts Excellent Exceptional enthusiasm and energy. Eager and proactive, takes initiative without being asked.	7 to >4.0 pts Satisfactory Eager worker with genuine interest. Actively participates and enjoys daily challenges.	4 to >2.0 pts Needs Improvement Interest varies, generally needs motivation. Participation is inconsistent, requires encouragement	2 to >0 pts Unacceptable Constant motivation needed, poor attitude. Unwilling to start tasks without directive or urging.		10
Team Collaboration This refers to both the overall kitchen cleanliness throughout the lab period and an individuals contribution to the class. (Some of this metric depends on the overall cooperation of the class where equipment and space belongs to the class and not one individual.)	10 pts Excellent Students consistently maintain a well-organized kitchen workspace, including proper equipment sanitation before and after use, minimizing the risk of accidents and promoting efficiency. Actively concerned and involved with teammates. Works hard and collaborates seamlessly.	8 pts Satisfactory Students generally keep the kitchen organized, and equipment sanitation is observed, but some instances of oversight are noted. Participates in teamwork, cooperates with teammates.	6 pts Average Generally interested but lacks motivation to cooperate and assist teammates consistently.	2 pts Needs Improvement Students often neglect kitchen organization and equipment sanitation, posing potential safety hazards. Poor cooperation and assistance to teammates, requires constant attention and urging.	0 pts Unacceptable Students consistently disregard kitchen organization and equipment sanitation. Student leaves group work for others to complete.	10

Mise En Place & Organization						
Workstation Organization and Mise En Place	15 pts Excellent Student maintains a clean and organized workstation, minimizes the risk of contamination, and ensuring food safety. Student has superior attention to detail and is driven to constantly	11 pts Satisfactory Student maintains a reasonably organized and clean workstation, with occasional lapses in practice. Performs duties without needing constant guidance.	7 pts Below Average Student neglects to maintain an organized workstation or risks contamination and safety hazards. Student needs multiple reminders of instruction and show a lack of personal preparation for	3 pts Needs Improvement Student frequently neglects to maintain an organized workstation or risks contamination and safety hazards or after warning. Student needs multiple reminders of instruction and show mediocre personal	0 pts Unacceptable Student consistently disregards food handling guidelines and shows an excessive lack of organization at the workstation. Student lacks drive or a sense of urgency. Student constantly needs	15
	Productivity & Quality of Work					
Productivity	20 pts Excellence Completed two of the extra tasks for the day or an elevated task.	15 pts Above Average Completed one of the extra tasks for the day.	10 pts Average Completed all assigned tasks for the day.	5 pts Good Student is missing one of the assigned tasks for the day.	0 pts Needs Improvement Student is missing two or more assigned tasks for the day.	20
	Quality of Work	10 pts Exceptional Demonstrates outstanding use of techniques and methods. Consistently produces items with a high level of skill and expertise.	9 pts Proficient (7-9 points) Shows solid proficiency in fundamental techniques and methods. Competently handles ingredients and equipment but may occasionally lack the finesse seen in exceptional performance.	6 pts Basic (4-6 points) Displays a basic understanding of essential skills but may struggle with execution. Requires improvement in precision and technique, with occasional errors.	4 pts Limited (1-3 points) Shows limited ability in executing fundamental skills. Requires substantial improvement in handling ingredients, tools, and techniques.	0 pts Unsatisfactory Fails to demonstrate basic culinary skills. Consistently produces work that is below the expected standard.

Required or Recommended Reading Assignments

Each Tuesday a list of 15-20 vocabulary terms will be due. They, in general, will have a connection with the lessons and topics being covered that week. This is to help the students understanding of the many items that we do not have time to cover in class, encouraging the student to participate in additional self-learning. Please see the instructions and guidelines on how to get an “A” for the vocabulary, listed on canvas.

Advanced Bread and Pastry, A Professional Approach

Michel Suas, ISBN: 13:978-1-4180-1169-7

Harold McGee, 2004
ISBN: 0684800012

The Pastry Chef’s Companion

Glenn Rinsky, Laura Haplin Rinsky, 2009
ISBN: 9780470009550

General Description of the Subject Matter of Each Lecture or Discussion

See schedule of topics above.

Required Course Syllabus Statements

Generative AI

AI programs are not a replacement for your human creativity, originality, and critical thinking. Writing, thinking, and researching are crafts that you must develop over time to develop your own individual voice. At the same time, you should learn how to use AI and in what instances AI can be helpful to you.

The use of generative AI tools (e.g. ChatGPT, Google Bard, etc.) is permitted in this course for the following activities:

- Brainstorming and refining your ideas;
- Fine tuning your research questions;
- Finding information on your topic;
- Drafting an outline to organize your thoughts; and
- Checking grammar and style.

The use of generative AI tools is not permitted in this course for the following activities:

- Impersonating you in classroom contexts, such as by using the tool to compose discussion board prompts/responses assigned to you or content that you put into a Teams/Canvas chat.
- Completing group work that your group has assigned to you, unless it is mutually agreed upon that you may utilize the tool.
- Writing a draft of a writing assignment.
- Writing entire sentences, paragraphs or papers to complete class assignments.

You are responsible for the information you submit based on an AI query (for instance, that it does not violate intellectual property laws, or contain misinformation or unethical content). Your use of AI tools must be properly documented and cited in order to stay within university policies on academic honesty.

Any student work submitted using AI tools should clearly indicate what work is the student's work and what part is generated by the AI. In such cases, no more than 25% of the student work should be generated by AI. If any part of this is confusing or uncertain, please reach out to me for a conversation before submitting your work.

Using Remote Testing Software

This course does not use remote testing software.

This course uses remote testing software. Remote test-takers may choose their remote testing locations. Please note, however, that the testing software used for this may conduct a brief scan of remote test-takers' immediate surroundings, may require use of a webcam while taking an exam, may

require the microphone be on while taking an exam, or may require other practices to confirm academic honesty. Test-takers therefore shall have no expectation of privacy in their test-taking location during, or immediately preceding, remote testing. If a student strongly objects to using test-taking software, the student should contact the instructor at the beginning of the semester to determine whether alternative testing arrangements are feasible. Alternatives are not guaranteed.

Required University Syllabus Statements

Accommodations/Students with Disabilities

Students needing accommodations due to a permanent or temporary disability, pregnancy or pregnancy-related conditions may contact UVU [Accessibility Services](#) at accessibilityservices@uvu.edu or 801-863-8747.

Accessibility Services is located on the Orem Campus in BA 110.

Deaf/Hard of Hearing students requesting ASL interpreters or transcribers can contact Accessibility Services to set up accommodations. Deaf/Hard of Hearing services can be contacted at DHHservices@uvu.edu

DHH is located on the Orem Campus in BA 112.

Academic Integrity

At Utah Valley University, faculty and students operate in an atmosphere of mutual trust. Maintaining an atmosphere of academic integrity allows for free exchange of ideas and enables all members of the community to achieve their highest potential. Our goal is to foster an intellectual atmosphere that produces scholars of integrity and imaginative thought. In all academic work, the ideas and contributions of others must be appropriately acknowledged and UVU students are expected to produce their own original academic work.

Faculty and students share the responsibility of ensuring the honesty and fairness of the intellectual environment at UVU. Students have a responsibility to promote academic integrity at the university by not participating in or facilitating others' participation in any act of academic dishonesty. As members of the academic community, students must become familiar with their [rights and responsibilities](#). In each course, they are responsible for knowing the requirements and restrictions regarding research and writing, assessments, collaborative work, the use of study aids, the appropriateness of assistance, and other issues. Likewise, instructors are responsible to clearly state expectations and model best practices.

Further information on what constitutes academic dishonesty is detailed in [UVU Policy 541: Student Code of Conduct](#).

Equity and Title IX

Utah Valley University does not discriminate on the basis of race, color, religion, national origin, sex, sexual orientation, gender identity, gender expression, age (40 and over), disability, veteran status, pregnancy, childbirth, or pregnancy-related conditions, citizenship, genetic information, or other basis protected by applicable law, including Title IX and 34 C.F.R. Part 106, in employment, treatment, admission, access to educational programs and activities, or other University benefits or services. Inquiries about nondiscrimination at UVU may be directed to the U.S. Department of Education's Office

for Civil Rights or UVU's Title IX Coordinator at 801-863-7999 – TitleIX@uvu.edu – 800 W University Pkwy, Orem, 84058, Suite BA 203.

Religious Accommodation

UVU values and acknowledges the array of worldviews, faiths, and religions represented in our student body, and as such provides supportive accommodations for students. Religious belief or conscience broadly includes religious, non-religious, theistic, or non-theistic moral or ethical beliefs as well as participation in religious holidays, observances, or activities. Accommodations may include scheduling or due-date modifications or make-up assignments for missed class work.

To seek a religious accommodation, a student must provide written notice to the instructor and the Director of Accessibility Services at accessibilityservices@uvu.edu. If the accommodation relates to a scheduling conflict, the notice should include the date, time, and brief description of the difficulty posed by the conflict. Such requests should be made as soon as the student is aware of the prospective scheduling conflict.

While religious expression is welcome throughout campus, UVU also has a [specially dedicated space](#) for meditation, prayer, reflection, or other forms of religious expression.