# MOHAWK VALLEY COMMUNITY COLLEGE UTICA AND ROME, NEW YORK

**Course Name: FS258 Advanced Bakeshop Course Credit Hours: C - 1, P - 4, ILS - 0 CR - 3**

**Course Prerequisites/Corequisites:** Prerequisite – FS 205 Baking 2

### Catalog Description

This course is a continuation of FS205 Baking 2, covering preparation and presentation of individual hot and cold plated desserts, using a variety of traditional and modern plating techniques. Plate design, station organization, flavor, textural components, and portion control are emphasized. This course covers commercial kitchen cleaning and builds understanding of clean facilities.

1. ***Student Learning Outcomes:***
	* Use appropriate terminology used in patisserie.
	* Apply good sanitation practices when preparing pastries.
	* Create classical and modern pastries.
	* Determine when chocolate tempering is necessary and apply the principles of proper tempering.
	* Prepare chocolate confections.
	* Assemble frozen desserts.
	* Prepare dessert sauces.
	* Utilize texture, color, and flavor components for present plated desserts.

### Major Topics:

 Decorated Cakes

 Individual Pastries

 Plated Desserts

 Frozen Desserts

 Bavarians and Mousse

 Modernist Desserts

 Chocolate Artistry

 Sugar Work

 Marzipan Modeling

 Pastillage

 Advanced Decorations

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