# 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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