

Washtenaw Community College Comprehensive Report

CUL 206 Plated Desserts Effective Term: Spring/Summer 2020

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 206

Org Number: 13500

Full Course Title: Plated Desserts

Transcript Title: Plated Desserts

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: Three Year Review / Assessment Report

Change Information:

Consultation with all departments affected by this course is required.

Pre-requisite, co-requisite, or enrollment restrictions

Rationale: Changing pre-requisites

Proposed Start Semester: Winter 2020

Course Description: In this course, students are introduced to the art of plating desserts. The student will gain an overall appreciation and understanding of dessert plating techniques used to create high quality, visually attractive desserts for restaurants, country clubs and conference centers.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 15 Student: 15

Lab: Instructor: 60 Student: 60

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 75 Student: 75

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite

CUL 110 minimum grade "C"

and

Prerequisite

CUL 104 Minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Student Learning Outcomes

1. Apply the principles of dessert plating techniques.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation's competency standards.

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the competency checklist.

Who will score and analyze the data: Department faculty

2. Apply the principles of frozen dessert preparation and presentation.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation's competency standards.

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the competency checklist.

Who will score and analyze the data: Department faculty

3. Demonstrate scaling techniques used in baking.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation's competency standards.

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the competency checklist.

Who will score and analyze the data: Department faculty

Course Objectives

1. Define and explain the process in the preparation of dessert sauces.
2. Create a dessert using various sauces.
3. Define and explain the process of plated dessert techniques.
4. Demonstrate a variety of plated desserts.
5. Apply the method of preparation and finishing techniques for various fillings and other plated dessert components.

6. Define and describe finishing techniques of fillings and other plated dessert components.
7. Define and describe a variety of ice creams and other frozen desserts.
8. Demonstrate the preparation of ice creams and other frozen desserts.
9. Demonstrate a plated dessert using the "mystery basket" practical final ingredients in the time allotted.
10. Apply the steps in the scaling procedure.

New Resources for Course

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Level II classroom
Other: Kitchen lab

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Nov 17, 2019</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Nov 20, 2019</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Nov 21, 2019</i>
Curriculum Committee Chair: <i>Lisa Veasey</i>	<i>Recommend Approval</i>	<i>Jan 13, 2020</i>
Assessment Committee Chair: <i>Shawn Deron</i>	<i>Recommend Approval</i>	<i>Jan 14, 2020</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Jan 20, 2020</i>

Washtenaw Community College Comprehensive Report

CUL 206 Plated Desserts Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 206

Org Number: 13500

Full Course Title: Plated Desserts

Transcript Title: Plated Desserts

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: New Course

Change Information:

Rationale: Plated dessert course needs to be added to meet the American Culinary Federation's accreditation standards.

Proposed Start Semester: Fall 2018

Course Description: In this course, students are introduced to the art of plating desserts. The student will gain an overall appreciation and understanding of dessert plating techniques used to create high quality, visually attractive desserts for restaurants, country clubs and conference centers.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 15 **Student:** 15

Lab: Instructor: 60 **Student:** 60

Clinical: Instructor: 0 **Student:** 0

Total Contact Hours: Instructor: 75 **Student:** 75

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite

CUL 110 minimum grade "C"

and

Prerequisite

CUL 114 minimum grade "C"

and

Prerequisite

CUL 115 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Student Learning Outcomes

1. Apply the principles of dessert plating techniques.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation's competency standards

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the competency checklist

Who will score and analyze the data: Department faculty

2. Apply the principles of frozen dessert preparation and presentation.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation's competency standards

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the competency checklist

Who will score and analyze the data: Department faculty

3. Demonstrate scaling techniques used in baking.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Competency checklist will be scored against the rubric mandated by the American Culinary Federation's competency standards

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the competency checklist

Who will score and analyze the data: Department faculty

Course Objectives

1. Define and explain the process in the preparation of dessert sauces.
2. Create a dessert using various sauces.

3. Define and explain the process of plated dessert techniques.
4. Demonstrate a variety of plated desserts.
5. Apply the method of preparation and finishing techniques for various fillings and other plated dessert components.
6. Define and describe finishing techniques of fillings and other plated dessert components.
7. Define and describe a variety of ice creams and other frozen desserts.
8. Demonstrate the preparation of ice creams and other frozen desserts.
9. Demonstrate and evaluate a plated dessert using the "mystery basket" practical final ingredients in the time allotted.
10. Apply the steps in the scaling procedure.

New Resources for Course

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Level II classroom
Other: Kitchen lab

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Jan 09, 2018</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 09, 2018</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 16, 2018</i>
Curriculum Committee Chair: <i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Assessment Committee Chair: <i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Jan 26, 2018</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Feb 06, 2018</i>