

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 282

Course Title: European Tortes and Cakes

Course Description

Provides an integrated study of classical European tortes and cakes. Lecture 3 hours per week.

General Course Purpose

This course provides students with the knowledge and skills to explain and demonstrate the principles for producing classical European tortes and cakes, appropriate garnishment, plate design and sauces.

Course Prerequisites/Corequisites

HRI 281, HRI 283, HRI 284, HRI 285, HRI 286

Course Objectives

Upon completing the course, the student will be able to:

1. Produce contemporary and classical tortes and cakes.
2. Explain the differences between chemically, mechanically and naturally leavened pastry products.
3. Identify and differentiate between different types of production methods for tarts and tortes.
4. Identify and differentiate the differences between flour types and their uses in pastry kitchens.
5. Describe the various mixing methods and their uses for pastry production.
6. Describe and explain correct pastry terminology.
7. Explain and be able to demonstrate proper piping and decorating techniques.
8. Describe and produce various garnitures.
9. Create and utilize icings, frostings, masks and simple syrups.
10. Explain the uses of meringue.
11. Explain cultural influences on pastries.

Major Topics to be Included

1. French tortes and cakes
2. German tortes and cakes
3. Austrian tortes and cakes
4. Italian tortes and cakes.