

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 280

Course Title: Principles of Advanced Baking and Pastry

Course Description

Reviews foundation principles of classical and modern baking/pastry methods.

General Course Purpose

The goal of this course is to reinforce knowledge and skills, and enhance the ability to produce and present a full spectrum of baked items, pastries, confections and showpieces.

Course Prerequisites

(1) completion of HRI 128 at a Virginia Community college, (2) American Culinary Federation (ACF) Certification, (3) a minimum of three years work experience in a bakery or pastry kitchen or in a related field, (4) completion of a Culinary Arts certificate or degree program from an accredited college or university, (5) permission of the program head.

Course Objectives

At the completion of this course, students should be able to:

1. Explain the differences between chemically, mechanically and naturally leavened products.
2. Produce chemically, mechanically and naturally leavened products.
3. Identify and differentiate between different types of production methods for breads.
4. Identify and differentiate the differences between flour types and their uses in baking kitchens.
5. Describe the various mixing methods and their uses for pastries and bread production.
6. Describe, explain correct baking and pastry terminology.
7. Explain the differences in production of the various styles of rolls and loaves.
8. Utilize basic formulae for bread production.
9. Create simple flavored bread from start to finish.
10. Understand the difference between sour dough and regular dough.
11. Explain the differences between a quick bread and leavened bread.
12. Explain cultural influences on breads.
13. Design and plate specialty desserts utilizing painted plates and garnishment.
14. Explain and create garnishment for pastry items.
15. Describe and demonstrate the proper methods of production for the various meringues.
16. Calculate and explain ratios for custards and mousse.
17. Explain and demonstrate proper ice cream production.

Major Topics to be Included

1. Baking and pastry terminology
2. Characteristics of various flours
3. Quickbreads
4. Leavening
5. Baking formulae
6. Mixing methods
7. Regular and sour doughs
8. Production methods for bread loaves and rolls
9. Plated desserts
10. Garnishments

11. Savory and sweet pies
12. Ice creams
13. Sorbets
14. Dessert Sauces
15. Mousse
16. Introduction to chocolate techniques
17. Chocolate tempering
18. Garnishment