

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 283

Course Title: Custards and Crèmes

Course Description

Consists of an integrated study of classical and contemporary custards and crèmes as menu items and recipe ingredients. Lecture 3 hours per week.

General Course Purpose

Provides students with the knowledge and skills to explain and produce menu items utilizing crèmes and custards.

Course Prerequisites/Corequisites

HRI 281, HRI 282, HRI 284, HRI 285, HRI 286

Course Objectives

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

1. Explain, discuss, and use correct pastry terminology.
2. Explain how custards work.
3. Identify and differentiate between different types of production methods for custards and crèmes.
4. Explain the reaction of sugars, fats, and proteins in custards.
5. Explain and discuss the differences in production of the various styles of custards.
6. Explain and be able utilize basic ratios for custard production.
7. Create simple flavored custards from start to finish.
8. Explain the need for a baine marie in the production of custards.
9. Explain the difference between savory and sweet custards, and produce examples of each.

Major Topics to be Included

1. French custards
2. American custards
3. Ice creams and variations of frozen custards.
4. Italian custards
5. German custards
6. Quiches