**LANEY COLLEGE – COURSE SYLLABUS**

**Contemporary Plated Desserts Credit hours:** 6 Credit Units

**Course Number:** Culin 209 **Class Code: 42137**

**Class Hours:** Lecture 9:00-9:30 Rm E116

 MTWTh Lab 9:30-12:20 Rm E116

**Instructor:** Chef Lorriann Raji **---- Lraji@peralta.edu**

**Office hours:** 12-1pm M-TH **. Appointments as needed any day.**

**Spring Semester:**8/21/17 - 12/11/17

**Pre-requisite:** Culin 207 and Culin 208

**Preferred Text:**  Baking & Pastry at The Culinary Institute of America

**Course description**

Capstone course requiring creation and presentation of plated desserts: application

of advanced frozen desserts and ice creams, seasonally attractive presentations and

specialized diet modifications. Students will have the opportunity to build upon previously learned principles and fundamentals with more sophisticated and complex projects.

**Student Learning outcomes:**

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| **Recommend and prepare desserts for specialized dietary needs.** |
| **Prepare attractive seasonal and delicious plated desserts.** |
| **Prepare ice creams, sorbets and frozen desserts.** |

**Grading will be according to the following criteria:**

 Class participation 10% 90-100 = A

 Attendance 20% 80-89 = B

 Mid term 20% 60-69 = D

 Final Competencies 50% Below 60 = F

**Class participation:** Communication skills are vital to the practice of the Culinary Arts. Throughout the semester students will be called on to communicate their understanding of the material being discussed and will be evaluated on their preparedness and willingness to respond to questions, not on the accuracy of the answer. Active class participation is highly encouraged. Reading the appropriate pages in the text prior to coming to class will help the student grasp the concepts dealt with in class and add to the classroom learning experience. Lack of preparedness, non-participation and violation of class policy will result in reduction of the participation grade by 1% for each occurrence.

**Attendance:** Attendance through all scheduled class meetings is expected and required. Every excused or unexcused absence in excess of two absences will result in a reduction of the attendance grade by 2% per absence. Arriving to class on time and staying in class until class is dismissed is essential. A student who arrives late can be disruptive to other students and often spends a good part of the session trying to figure out what’s happening rather than learning. Each late arrival in excess of two will be considered an absence. Each incident of a student leaving early in excess of two will be considered an absence. **Students missing more than 6 days may be required to drop the course or receive a “D” as their final grade.**

**Final:** Final evaluation is mandatory. The final exam will be cumulative and will be a practical exam based on 3 plated desserts presented to judges and graded accordingly. Careful preparation, menus and taste profiles will be evaluated

**Class Policies:**

1. Cell phones on vibrate ONLY, radio, ipod or any electronic media are not allowed.
2. No personal backpacks or shopping bags are allowed in the classroom. Please use your assigned locker.
3. Students shall conduct themselves in a professional at all times. No “horse play” or unsafe behavior will be tolerated.
4. No visitors are allowed in the classroom.
5. All Laney College policies, procedures, rules and regulations as defined in the College Catalog (and listed below) will be strictly adhered to.

**Laney College Policies:**

Attendance is expected at every meeting of all the courses in which a student is enrolled.

1. Instructors may drop a student from class if the number of absences during a semester exceeds the number of times the class meets in two weeks, unless there are extenuating circumstances warranting special consideration by the instructor. 8 absences will be an “F” final grade.
2. It is the student’s responsibility to drop from classes, with two exceptions: (1) Instructors are to drop students on the Census Roster and (2) Instructors are to drop students on the Attendance Verification Roster. Instructors will no longer indicate drop dates on rosters or submit Drop Cards for students.

Final competencies:

Write and print 2 menus

—regular dessert menu with 5 or more dessert items

—special dessert menu with 5 or more special dessert items

Food cost for one presented dessert

Prepare 2 desserts from the regular dessert menu

Prepare 1 dessert from the special dessert menu

Prepare name cards for presented plated desserts

Prepare seasonal, tasty, attractive desserts!