I. Course Description:
Study of baking principles, product preparation, and presentation of an array of yeast bread products, quick breads, cookie doughs, pies and tarts, cake methods, custards, frozen desserts, and a variety of pastry items. Prerequisite: N/A

PSTR 3145 – Baking Pastries and Desserts is a 1 credit hour lecture course. This course will be taught 1 day a week for 50 minutes for 15 weeks culminating with a 2 hour final exam in week 16 fulfilling 15 contact hours required for a 1 credit hour lecture class. Students will spend 30 total hours, 2 hours per credit per week, outside of class reading chapters, preparing for exams, researching recipes, completing required assignments, and planning for lab production.

II. Intended Learning Outcomes/Goals/Objectives (Program/Student Learning Outcomes):
This course supports the mission of the College of Education “to prepare competent, successful, caring and enthusiastic professionals dedicated to responsible service, leadership, and continued professional and intellectual development”.

The College of Education values and goals are:
1. Academic excellence through critical, reflective, and creative thinking
2. Life-long learning
3. Collaboration and shared decision-making
4. Openness to new ideas, to cultural diverse people, and to innovation and change
5. Integrity, responsibility, diligence, and ethical behavior
6. Service that enriches the community

Program Learning Outcomes:

PLO 1 – Resource Development: The Students will identify appropriate technology use and sustainability practices in the hospitality industry.
PLO 2 – Career Readiness: The student will exhibit the professional behavior (strong communication skills, a professional image, a good work ethic, and adequate preparation for employment in his/her specific discipline) expected in the field of Human Sciences and Hospitality.
PLO 3 – Financial Metrics: The student will calculate, interpret and understand key ratios, financial statements and budgets, related to the hospitality industry.
PLO 4 – Service Aptitude: The student will demonstrate positive service aptitude through transformational experiences.

Student Learning Outcomes:
The course objectives provide an opportunity for the student to:

1. Identify and discuss the functions of ingredients used in baking
   a. flours/ whole grains and legumes = wheat, rye, kamut, millet, oats, corn, quinoa, amaranth, fava bean, soy, and an assortment of others.
   b. fats - animal and vegetable fats and oils
   c. sugars - sucrose, glucose, lactose, fructose, maltose and other sweeteners.
   d. leavening agents-biological, chemical, physical
   e. eggs
   f. dairy products
   g. flavoring elements
   h. chocolate
i. fruits and vegetables
2. Recognize a variety of yeast methods for leavening-straight method, sponge method, old dough method, and the sourdough starter method.
3. Identify methods of producing lactic acid leavening agents.
4. Identify chemical and mechanical leavening methods.
1. Recognize cobblers, tarts, crostata, clafouti, biscuit, and a variety of other cookies, pies, sweet and savory pastries.
2. Identify mixing, handling, baking and storing methods for rustic pastries.
3. Evaluate a variety of rustic pastries for quality based on taste, texture, appearance, and aroma.
4. Identify mixing, handling, baking and storing methods for laminated dough.
5. Evaluate a variety of laminated dough for quality based on taste, oven spring or height, texture, flakiness, mouth feel, texture and appearance.
10. Identify cake and pastry decorating techniques.
11. Identify chocolate-handling techniques of use.
12. Identify sugar work techniques and uses.
13. Identify pastillage techniques and uses.
14. Produce a variety of decorated dessert pieces.
15. Produce chocolate pieces, truffles and candies.
16. Evaluate a variety of decorated pieces, chocolate and sugar work.
17. Recognize a variety of baked products for special needs diets, fat free items, sugar free items, low calorie items, high fiber items, diabetic items, etc.
18. Identify mixing, handling, baking and storing methods for healthy baked goods.
19. Evaluate items produced based on taste, flavor, texture, appearance, and diet application.

For additional information on meaningful and measurable learning outcomes see the assessment resource page [http://www.sfasu.edu/oie](http://www.sfasu.edu/oie)

III. Course Assignments, Activities, Instructional Strategies, use of Technology:

EXAMS - 4 exams plus the Final will be given covering material from the textbook, lecture, and lab experience. Each exam will be worth 100 points and be available online in D2L. Make-up exams will only be given for an excused absence. Scheduling is at the discretion of the instructor.

ASSIGNMENTS – Each student will have assignments throughout the semester due.

LAB EXPERIENCE – Each lab will promote creative freedom through technical application. Lab participation grade is based on successful completion of each lab. The Lab Final will consist of the preparation and presentation of a restaurant style dessert based on elements and techniques covered in class.

INSTRUCTIONAL STRATEGIES – This class uses didactic (lecture) format with class discussions, group assignments, web-based research, as well as hands-on lab production of covered cooking techniques.

TECHNOLOGY – Desire2Learn will be used to post announcements, course grades, online assignments, and support information.

IV. Evaluation and Assessments (Grading):

<table>
<thead>
<tr>
<th>Exam</th>
<th>Points</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam 1</td>
<td>100</td>
<td>A</td>
</tr>
<tr>
<td>Exam 2</td>
<td>100</td>
<td>B</td>
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<tr>
<td>Exam 3</td>
<td>100</td>
<td>C</td>
</tr>
<tr>
<td>Exam 4</td>
<td>100</td>
<td>D</td>
</tr>
<tr>
<td>Final Exam</td>
<td>100</td>
<td>F</td>
</tr>
<tr>
<td>Attendance</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Assignments</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>TOTAL</td>
<td>600</td>
<td></td>
</tr>
</tbody>
</table>

V. Course Outline/Calendar:

<table>
<thead>
<tr>
<th>Date</th>
<th>Topics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aug 28</td>
<td>Course Overview and Ch. 1 Professionalism, Lab Safety, Ch. 2 Tools &amp; Equipment</td>
</tr>
<tr>
<td>Aug 30</td>
<td>Ch. 3 Bakeshop Ingredients, Ch. 4 Mise En Place, and Ch. 5 Principles of Baking</td>
</tr>
<tr>
<td>Sept 1</td>
<td>Ch. 6 Quick Breads and Exam Review</td>
</tr>
<tr>
<td>Date</td>
<td>Event</td>
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<td>------------</td>
<td>-----------------------------------------------------------------------</td>
</tr>
<tr>
<td>Sept 4</td>
<td>Exam #1 (Ch. 1-4) and Lab on Biscuits and Muffins</td>
</tr>
<tr>
<td>Sept 6</td>
<td>Lab on Quick Breads and Scones</td>
</tr>
<tr>
<td>Sept 8</td>
<td>No Class! Ch. 7 Basic Yeast Breads &amp; Ch. 8 Preferments and Natural Starters Online Assignment</td>
</tr>
<tr>
<td>Sept 11</td>
<td>Lab on Focaccia or Kaiser Rolls</td>
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<tr>
<td>Sept 13</td>
<td>Lab on Focaccia or Kaiser Rolls</td>
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<tr>
<td>Sept 15</td>
<td>Ch. 9 Enriched Yeast Breads</td>
</tr>
<tr>
<td>Sept 18</td>
<td>Lab on Brioche</td>
</tr>
<tr>
<td>Sept 20</td>
<td>Lab on Brioche and Test Review</td>
</tr>
<tr>
<td>Sept 22</td>
<td>Exam #2 (Ch. 5-9)</td>
</tr>
<tr>
<td>Sept 25</td>
<td>Ch. 10 Laminated Doughs and Lab of Puffed Pastry</td>
</tr>
<tr>
<td>Sept 27</td>
<td>Ch. 11 Cookies and Brownies and Lab on Cookies and Brownies</td>
</tr>
<tr>
<td>Sept 29</td>
<td>Lab on Cookies and Brownies</td>
</tr>
<tr>
<td>Oct 2</td>
<td>Ch. 12 Pies and Tarts and Lab on Pie Crusts</td>
</tr>
<tr>
<td>Oct 4</td>
<td>Ch. 13 Pastry and Dessert Components</td>
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<tr>
<td>Oct 11</td>
<td>Lab on Eclairs</td>
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<tr>
<td>Oct 13</td>
<td>Exam #3 (Ch. 10-13)</td>
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<tr>
<td>Oct 16</td>
<td>Ch. 14 Cakes and Ch. 15 Icings and Cake Assembly</td>
</tr>
<tr>
<td>Oct 18</td>
<td>Lab on Whipped Egg Cakes</td>
</tr>
<tr>
<td>Oct 20</td>
<td>Ch. 16 Custards, Creams, and Sauces</td>
</tr>
<tr>
<td>Oct 23</td>
<td>Lab on Crème Brulee and Curds</td>
</tr>
<tr>
<td>Oct 25</td>
<td>Lab on Chocolate Souffle</td>
</tr>
<tr>
<td>Oct 27</td>
<td>Ch. 17 Ice Cream and Frozen Desserts</td>
</tr>
<tr>
<td>Oct 30</td>
<td>Lab on Ice Cream</td>
</tr>
<tr>
<td>Nov 1</td>
<td>Lab on Ice Cream</td>
</tr>
<tr>
<td>Nov 3</td>
<td>Ch. 18 Healthful and Special-Needs baking and Test Review</td>
</tr>
<tr>
<td>Nov 6</td>
<td>Exam #4 (Ch. 14-18)</td>
</tr>
<tr>
<td>Nov 8</td>
<td>Ch. 19 Tortes and Entremets</td>
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<tr>
<td>Nov 10</td>
<td>Ch. 20 Petit Fours</td>
</tr>
<tr>
<td>Nov 13</td>
<td>Lab on Cherry Almond Florentines</td>
</tr>
<tr>
<td>Nov 15</td>
<td>Ch. 21 Chocolate and Lab on Truffles</td>
</tr>
<tr>
<td>Nov 17</td>
<td>Lab on Nut Brittles</td>
</tr>
<tr>
<td>Nov 20</td>
<td>No Class! Happy Thanksgiving!!</td>
</tr>
<tr>
<td>Nov 22</td>
<td>No Class! Happy Thanksgiving!!</td>
</tr>
<tr>
<td>Nov 24</td>
<td>No Class! Happy Thanksgiving!!</td>
</tr>
<tr>
<td>Nov 27</td>
<td>Ch. 22 Plated Desserts and Lab Final Picture Review</td>
</tr>
<tr>
<td>Nov 29</td>
<td>Ch. 23 Sugar Work and Confections and Lab on Spun Sugar</td>
</tr>
<tr>
<td>Dec 1</td>
<td>Lab Final Planning</td>
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<tr>
<td>Dec 4</td>
<td>Lab Final Prep</td>
</tr>
<tr>
<td>Dec 6</td>
<td>Lab Final</td>
</tr>
<tr>
<td>Dec 8</td>
<td>Final Exam Review and Kitchen Cleanup!!</td>
</tr>
</tbody>
</table>

**FINAL EXAM (Ch. 19-23) will be on Monday, December 11, 2023 ONLINE between 1:00-3:00.**

**VI. Readings (Required and recommended—including texts, websites, articles, etc.):**

**Required Textbook**
Additional Resource Textbooks (not required)


VII. Course Evaluations:

Near the conclusion of each semester, students in the College of Education electronically evaluate courses taken within the COE. Evaluation data is used for a variety of important purposes including: 1. Course and program improvement, planning, and accreditation; 2. Instruction evaluation purposes; and 3. Making decisions on faculty tenure, promotion, pay, and retention. As you evaluate this course, please be thoughtful, thorough, and accurate in completing the evaluation. Please know that the COE faculty is committed to excellence in teaching and continued improvement. Therefore, your response is critical!

In the College of Education, the course evaluation process has been simplified and is completed electronically through MySFA. Although the instructor will be able to view the names of students who complete the survey, all ratings and comments are confidential and anonymous, and will not be available to the instructor until after final grades are posted.

VIII. Student Ethics and Other Policy Information:

**Attendance:** Attendance is worth 50 points. I allow 1 (one) free unexcused absence for this class. For each unexcused absence after “the 1”, you will lose 10 points from your Attendance grade. If you exhaust your 50 points from unexcused absences, and continue to miss class, you will continue to lose points from your total points accrued in the class.

**Class Attendance and Excused Absence: Policy 6.7**  
Regular, punctual attendance, documented participation, and, if indicated in the syllabus, submission of completed assignments are expected at all classes, laboratories, and other activities for which the student is registered. Based on university policy, failure of students to adhere to these requirements shall influence the course grade, financial assistance, and/or enrollment status. The instructor shall maintain an accurate record of each student’s attendance and participation as well as note this information in required reports (including the first 12 day attendance report) and in determining final grades. Students may be excused from attendance for reasons such as health, family emergencies, or student participation in approved university-sponsored events. However, students are responsible for notifying their instructors in advance, when possible, for excusable absences. Whether absences are excused or unexcused, a student is still responsible for all course content and assignments. Students with accepted excuses may be permitted to make up work for up to three weeks of absences during a semester or one week of a summer term, depending on the nature of the missed work. Make-up work must be completed as soon as possible after returning from an absence.
Academic Accommodation for Students with Disabilities: Policy 6.1 and 6.6
To obtain disability related accommodations, alternate formats and/or auxiliary aids, students with disabilities must contact the Office of Disability Services (ODS), Human Services Building, and Room 325, 936-468-3004 as early as possible in the semester. Once verified, ODS will notify the course instructor and outline the accommodation and/or auxiliary aids to be provided. Failure to request services in a timely manner may delay your accommodations. For additional information, go to [http://www.sfasu.edu/disabilityservices/](http://www.sfasu.edu/disabilityservices/).

Final Course Grade Appeals by Students, Policy 6.3

Student Academic Dishonesty: Policy 4.1
Abiding by university policy on academic integrity is a responsibility of all university faculty and students. Faculty members must promote the components of academic integrity in their instruction, and course syllabi are required to provide information about penalties for cheating and plagiarism, as well as the appeal process.

Definition of Academic Dishonesty
Academic dishonesty includes both cheating and plagiarism. Cheating includes, but is not limited to:
- using or attempting to use unauthorized materials on any class assignment or exam;
- falsifying or inventing of any information, including citations, on an assignment;
- helping or attempting to help another in an act of cheating or plagiarism.

Plagiarism is presenting the words or ideas of another person as if they were one’s own. Examples of plagiarism include, but are not limited to:
- submitting an assignment as one’s own work when it is at least partly the work of another person;
- submitting a work that has been purchased or otherwise obtained from the Internet or another source;
- incorporating the words or ideas of an author into one’s paper or presentation without giving the author credit.

Penalties for Academic Dishonesty
Penalties may include, but are not limited to, reprimand, no credit for the assignment or exam, re-submission of the work, make-up exam, failure of the course, or expulsion from the university.

Student Appeals
A student who wishes to appeal decisions related to academic dishonesty should follow procedures outlined in Academic Appeals by Students (6.3).

Withheld Grades: Policy 5.5
At the discretion of the instructor of record and with the approval of the academic unit head, a grade of WH will be assigned only if the student cannot complete the course work because of unavoidable circumstances. Students must complete the work within one calendar year from the end of the semester in which they receive a WH, or the grade automatically becomes an F, except as allowed through policy (i.e., Active Military Service (6.14)). If students register for the same course in future semesters, the WH will automatically become an F and will be counted as a repeated course for the purpose of computing the grade point average.
If a student has been found guilty of academic dishonesty, a grade of "WP" or "WH" may be changed to "WF" at the discretion of the faculty member. In the case of a grade change to "WF", the course will not count towards the six course drop limit since the student is incurring an academic penalty.

Student Code of Conduct: Policy 10.4
Interference or disruption of students, faculty, administration, staff, the educational mission, or routine operations of the university is prohibited. Such activity includes, but is not limited to, behavior in a classroom or instructional program that interferes with the instructor or presenter’s ability to conduct the class or program, or the ability of others to profit from the class or program. To remain in the vicinity of activity that is disrupting normal university functions when requested to leave by a university official is prohibited. Bystanders, if their presence incites or adds to the disruption, as well as more active participants in the disruptive activity, may be in violation of this policy as well. Engaging in physical violence of any nature against any person. This includes fighting; assaulting; battering; using a knife, gun, or other weapon; or acting in a manner that threatens or endangers the physical health or safety of any person or causes a reasonable apprehension of such harm.
The instructor shall have full discretion over what behavior is appropriate/inappropriate in the classroom. Students who do not attend class regularly or who perform poorly on class projects/exams may be referred to the Early Alert Program at SFA.

Mental Health
SFASU values students’ mental health and the role it plays in academic and overall student success. SFA provides a variety of resources to support student’s mental health and wellness. Many of these resources are free, and all of them are confidential.

On-campus Resources:
SFASU Counseling Services • www.sfasu.edu/counselingservices
Health and Wellness Hub (corner of E. College and Raguet) • 936-468-2401

SFASU Human Services Counseling Clinic • www.sfasu.edu/humanservices/139.asp
Human Services Room 202 • 936-468-1041

Crisis Resources:
Burke 24-hour crisis line 1(800) 392-8343
Suicide Prevention Lifeline 1(800) 273-TALK (8255)
Crisis Text Line: Text HELLO to 741-741

Code of Ethics for the Texas Educator:

The Texas educator shall comply with standard practices and ethical conduct toward students, professional colleagues, school officials, parents, and members of the community and shall safeguard academic freedom. The Texas educator, in maintaining the dignity of the profession, shall respect and obey the law, demonstrate personal integrity, and exemplify honesty and good moral character. The Texas educator, in exemplifying ethical relations with colleagues, shall extend just and equitable treatment to all members of the profession. The Texas educator, in accepting a position of public trust, shall measure success by the progress of each student toward realization of his or her potential as an effective citizen. The Texas educator, in fulfilling responsibilities in the community, shall cooperate with parents and others to improve the public schools of the community. This chapter shall apply to educators and candidates for certification.


To complete Certification/Licensing Requirements in Texas related to public education and other professional settings, you will be required to:

1. Candidates must undergo a criminal history background check prior to clinical teaching and prior to employment as an educator. The public school campuses are responsible for completing the criminal background check. A person who is enrolled or planning to enroll in a State Board for Educator Certification-approved educator preparation program or planning to take a certification examination may request a preliminary criminal history evaluation letter regarding the person’s potential ineligibility for certification due to a conviction or deferred adjudication for a felony or misdemeanor offense.

   A Preliminary Criminal History Evaluation is a non-mandatory, non-binding evaluation of an individual’s self-reported criminal history. In addition, the agency obtains your name-based Texas criminal history information. The service is provided to the requestor for a non-refundable fee. The requestor will receive an evaluation letter by email from agency staff advising of potential ineligibility for educator certification. You are eligible to request a Preliminary Criminal History Evaluation if:

   • You enrolled or planning to enroll in an educator preparation program or
   • You are planning to take a certification exam for initial educator certification, and
   • You have reason to believe that you may be ineligible for educator certification due to a conviction or deferred adjudication for a felony or misdemeanor offense.

You are not eligible for a preliminary evaluation of your criminal history if you do not have a conviction or deferred adjudication for a felony or misdemeanor offense.
In addition, you must complete the fingerprinting process when you apply for certification. Participation in the evaluation does not preclude you from submitting to a national criminal history review at the time you apply for your educator certification. Your criminal history will be reviewed and you may be subject to an investigation based on that criminal history, including any information you failed to submit for evaluation. Additional information can be found at https://tea.texas.gov/Texas_Educators/Investigations/Preliminary_Criminal_History_Evaluation-FAQs/.

2. Provide one of the following primary ID documents: passport, driver’s license, state or providence ID cards, a national ID card, or military ID card to take the TExES exams (additional information available at http://www.tx.nesinc.com/PageView.aspx?f=GEN_Tests.html. YOU must provide legal documentation to be allowed to take these mandated examinations that are related to certification/licensing requirements in Texas. If you do not have legal documentation, you may want to reconsider your major while at SFASU.

3. Successfully complete state mandated a fingerprint background check. If you have a history of criminal activity, you may want to reconsider your major while at SFASU.

For further information, contact the Office of Assessment and Accountability at 936-468-1282 or edprep@sfasu.edu.

IX. Other Relevant Course Information:

UNIFORM/SUPPLIES: All students in this class MUST have a PURPLE Chef’s Jacket, BLACK Chef’s Toque, Closed-Toe Black Slip-resistant shoes, Black Cotton Pants or Chef Pants, Instant Read Thermometer 0ºF-220ºF. (Masks are recommended indoors and when social distancing cannot be maintained.)

ALL UNIFORMS MUST BE CLEAN, IRONED/PRESSED, AND PROFESSIONAL IN APPEARANCE! You will be asked to leave if not, AND RECEIVE A ZERO (0) FOR THE DAY!

Chef supplies can be purchased at Jack Backers and B&N Bookstore

GENERAL INFORMATION

Arrive to class on time (to be on time is to be early!). Yes, you are expected to stay for the entire class. If you have to leave early, notify instructor as to the reason so you are excused and not marked absent.

Read chapters BEFORE class to enhance participation and contribute to the learning environment.

CELL PHONE USAGE IS PROHIBITED!! If you are caught texting (whether it is in front of me, under the desk, or however else you have perfected the Art of Texting), you will be asked to leave class and be marked absent. If you are waiting on an important call, let me know ahead of time, and step outside when you need to take the call. There will be times when I will allow the use of Smartphones, ipads, laptops, etc. to do internet searches during group time to research recipes, ingredients, etc. BUT I WILL LET YOU KNOW WHEN THOSE TIMES EXIST!!!

If you are absent and seek it to be excused, you must furnish a written excuse to me the next class period you attend. If I do not receive a written excuse, it will be counted as an unexcused absence. This is YOUR RESPONSIBILITY to keep track of!!!

On Exam days, do not come to class wearing ball caps, trench coats, gloves, unnecessary Band-Aids, or anything else that can hide cheat sheets/slips. I’m not so far removed from college that I don’t know the tricks!!

You will need a calculator for this class. We will have food math exercises in class and on exams. Cell phone calculators ARE NOT ALLOWED for exams. WHY??? Because I know it is
easy to have Cheat Sheets on your NOTES App… You must supply a standard calculator for exams – **NO EXCEPTIONS**.

**Practice Food Safety, Fire Safety, and Sharps Safety at all times.**

**Do more than your fair share of cleaning! Clean as you go! No one wants to clean up after you!**

**Wash your hands properly and frequently!**

**IF IN DOUBT, PLEASE ASK!!!**

**PROFESSIONAL STANDARDS**

Students should prepare themselves adequately for each semester. Professors are not able to provide effective student critique when student work is unavailable for review or student effort is lacking.

Students should maintain their individual work areas by returning materials to assigned/proper locations and leaving work stations clean and orderly.

Students are expected to work in the class area for the duration of the class period unless further instructions are provided by the professor.

Students should limit food or drink to the kitchen during non-lab days. Per University policy, food and drink are not allowed in University classrooms/labs.

Smoke breaks are not allowed. Per University policy, smoking is prohibited on SFA campus.

Students should exhibit professional courtesy and conduct. Examples include a positive work attitude, sensitivity to others, attentiveness, and cooperation.

Faculty are committed to provide information and prompt response to students on the web, return student work in a timely fashion, honored posted office hours, provide feedback on student progress, and work with field supervisors.

If student dissatisfaction arises, the student’s request for a private conference/phone call with the professor serves as the first step toward resolution.