

BAK 230 : PLATED DESSERTS

Transcript title

Plated Desserts

Credits

4

Grading mode

Standard letter grades

Total contact hours

80

Lecture hours

20

Lab hours

60

Prerequisites

BAK 140 or CUL 140.

Recommended preparation

BAK 180.

Course Description

Explore principles and techniques of plated, banquet, buffet, and table-side desserts. Covers back of the house skills including high-volume production, and expediting. Create a final dessert incorporating all topics, including individual design, flavor, and decor.

Course learning outcomes

1. Demonstrate and discuss different presentation styles of baked goods and desserts.
2. Evaluate the quality of presentations of baked goods and desserts.
3. Identify the basic elements of plated desserts.
4. Effectively plan and time for dessert service including food cost; labor cost; and time management.
5. Utilize garnishes on plates to add to visual appeal and to maintain balance on plate.
6. Maintain consistent quality in large-volume desserts.
7. Develop and troubleshoot baking and pastry recipes.

Content outline

1. Menu Planning
2. Buffet and Banquet Service
3. Banquet Desserts Banquet Setup
4. High Volume Dessert Plating
5. Restaurant Dessert Service
6. Restaurant Line/Station Setup
7. Time Management / Efficiency / Attitude

8. Controlling Waste

9. Balancing Flavors

Required materials

Requires textbook, baking and pastry tool kit, and Cascade Culinary Institute Uniform available at the COCC Bookstore.