

Palomar College ROP

Pâtisserie Baking II

Occupational Knowledge and Skills

- 1 PASTRY BASICS**
- A Prepares menu items, using various pastry doughs.
 - B Prepares menu items using pâte à choux.
 - C Prepares menu items using phyllo and strudel dough.
 - D Prepares meringues.
- 2 PASTRY SYRUPS, CUSTARDS AND CREAMS**
- A Describes the sugar cooking process and various temperature stages.
 - B Prepares various pastry syrups.
 - C Prepares basic custards and cream puddings.
 - D Prepares pastry creams and other fillings and toppings.
- 3 PUDDINGS, MOUSSES AND SOUFFLÉS**
- A Prepares starch-thickened or boiled puddings.
 - B Prepares mousses and gelatins.
 - C Prepares soufflés.
- 4 DESSERT SAUCES**
- A Prepares crème anglaise.
 - B Prepares fruit sauces using fresh fruit purées.
 - C Prepares starch-thickened fruit glazes.
 - D Prepares chocolate sauces.
- 5 WORKING WITH CHOCOLATE**
- A Defines and characteristics of white and dark chocolate.
 - B Properly heats, tempers and cools chocolate.
 - C Prepares simple chocolate decorations.
 - D Prepares ganache.
- 6 FRENCH PASTRIES**
- A Assembles and coats petit fours.
 - B Prepares assorted truffles.
 - C Prepares miniature tartlets.
 - D Prepares various Florentine products.
 - E Properly displays completed pastries.
- 7 FANCY COOKIES**
- A Prepares double-baked cookies.
 - B Prepares petits fours secs.
- 8 PLATED DESSERTS**
- A Correctly applies all the components of dessert composition.
 - B Observes the traditional service of classical desserts.
 - C Utilizes plate painting techniques.
 - D Develops proper presentation techniques.
- 9 CAKE DECORATING**
- A Prepares decorator icings.
 - B Decorates simple cakes, using pastry bags, decorating tips and other specialized tools.
 - C Demonstrates basic writing techniques.

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10 ADVANCED CAKE PRODUCTION

- A Designs theme cakes.
- B Prepares and bakes cakes.
- C Prepares variety of icings.
- D Properly assembles multiple cakes, using fillings and base icing.
- E Prepares fondant and covers cake surfaces.
- F Applies fancy borders and decorations.
- G Prepares and applies gum paste flowers.
- H Properly stores completed cake.

11 ARTISTIC DECORATIONS

- A Prepares decorations using various forms of cooked sugar.
- B Prepares various decorations using chocolate.
- C Prepares various decorations using marzipan.
- D Prepares various decorations using bread dough.

Workplace Skills and Behavior

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- A Consistently arrives on time.
- B Participates in discussion and activities in a positive manner.
- C Demonstrates professionalism in appearance and behavior.
- D Prioritizes and organizes tasks to ensure timely and accurate completion.
- E Accesses and utilizes resources appropriately.
- F Understands and communicates culinary theory and terminology.
- G Follows establish procedures and complies with established rules and guidelines.
- H Demonstrates the ability to work independently to complete tasks.
- I Functions effectively as a team member, working cooperatively and collaboratively to complete projects.
- J Demonstrates an understanding of the foodservice industry and can discuss individual skills mastered relative to the industry.
- K Respects diversity

Job Acquisition Skills/Lifelong Learning Opportunities

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- A Completes an appropriate resume and job application.
- B Models job interview techniques.
- C Attains awareness of advanced career and educational opportunities and the need for continuous education.