

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 284

Credits: 3

Course Title: Specialty, Spa, and Plated Desserts

Course Description: Provides an integrated study of specialty, spa, and plated desserts, which possess enhanced value through artistic presentation. Prerequisite: HRI 115. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

General Course Purpose: This course is intended to provide students with the knowledge and skills to explain and demonstrate the principles for producing, plating, and garnishing specialty and spa desserts.

Course Prerequisites and Co-requisites:

Prerequisite: HRI 115

Student Learning Outcomes:

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

- a. Produce and work with acetate and chocolate for wrapping cakes;
- b. Demonstrate proper piping and garnishing techniques;
- c. Produce gels;
- d. Identify the differences and differentiate between flour types and their uses in pastry kitchens;
- e. Explain the various mixing methods and their uses for pastry production;
- f. Explain and discuss correct pastry terminology;
- g. Understand and be able to discuss the differences in production of the various styles of specialty desserts;
- h. Produce several styles of cheesecake products;
- i. Produce sugar-reduced and fat-reduced spa desserts; and
- j. Add value to portioned desserts through artistic plate presentation.

Major Topics to Be Included:

- a. Puff pastry
- b. Puddings
- c. Garnishments
- d. Sauces
- e. Plate design
- f. Petit fours
- g. Reduced fat desserts
- h. Reduced sugar desserts
- i. Mousse desserts
- j. Sponge desserts

Date Created/Updated (Month, Day, and Year): January 14, 2019