

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: BAK 282 **Credits:** 3

Course Title: European Tortes and Cakes

Course Description:

Provides an integrated study of classical European tortes and cakes. Lecture 2 hours per week. Laboratory 3 hours per week. Total 5 hours per week. 3 credits

General Course Purpose:

This course provides students with the knowledge and skills to explain and demonstrate the principles for producing classical European tortes and cakes, appropriate garnishment, plate design and sauces.

Course Prerequisites/Corequisites:

Prerequisite: BAK 128

Course Objectives:

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

- Produce contemporary and classical tortes and cakes.
- Explain the differences between chemically, mechanically and naturally leavened pastry products.
- Identify and differentiate between different types of production methods for tarts and tortes.
- Identify and differentiate the differences between flour types and their uses in pastry kitchens.
- Describe the various mixing methods and their uses for pastry production.
- Describe and explain correct pastry terminology.
- Explain and be able to demonstrate proper piping and decorating techniques.
- Describe and produce various garnitures.
- Create and utilize icings, frostings, masks and simple syrups.
- Explain the uses of meringue.
- Explain cultural influences on pastries.

Major Topics to be Included:

- French tortes and cakes
- German tortes and cakes
- Austrian tortes and cakes
- Italian tortes and cakes

Effective Date/Updated: August 1, 2024