

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 284

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. 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/Corequisites

HRI 281, HRI 282, HRI 283, HRI 285, HRI 286.

Course Objectives

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

1. Produce and work with acetate and chocolate for wrapping cakes.
2. Demonstrate proper piping and garnishing techniques.
3. Produce gels.
4. Identify the differences and differentiate between flour types and their uses in pastry kitchens.
5. Explain the various mixing methods and their uses for pastry production.
6. Explain and discuss correct pastry terminology.
7. Understand and be able to discuss the differences in production of the various styles of specialty desserts.
8. Produce several styles of cheesecake products.
9. Produce sugar-reduced and fat-reduced spa desserts.
10. Add value to portioned desserts through artistic plate presentation.

Major Topics to be Included

1. Puff pastry
2. Puddings
3. Garnishments
4. Sauces
5. Plate design
6. Petits Fours
7. Reduced fat desserts
8. Reduced sugar desserts
9. Mousse desserts
10. Sponge desserts