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CUIS 1249: Introduction to French Pastry

EFFECTIVE DATE

September 2018

DEPARTMENT

Cr Writng-now New Init Art&Des

DESCRIPTION

In a world of ever changing trends, pastry is a craft of highly artistic skills. During this hands-on pastry course, you will learn on how to make tapas style and plated desserts, blending French skills and new world flavors into old world classics.

CREDITS

0.0

YEAR OF STUDY

General Interest

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

Upon successful completion of this course, students will be able to:

- make tapas style and plated desserts, while blending French skills and new world flavors into old world classics

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 0

Lab: 15
Other: 0

INSTRUCTIONAL STRATEGIES

GRADING SYSTEM

Satisfactory/Unsatisfactory

PASSING GRADE

S/U based on 80% attendance

EVALUATION PLAN

None

COURSE TOPICS

- Lemon curd
- Meringue
- Sweet dough
- Choux paste
- Pastry cream
- Passion fruit soufflé
- French Berry tart
- Chocolate tart
- Chocolate truffles
- Chocolate mousse

LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

Broadway campus

1155 East Broadway
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Downtown campus

250 West Pender Street
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Annacis Island campus

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