Course title	Introduction to Baking & Pastry				
Course code	CCUL -103				
Course type	Required				
Level	Diploma				
Year / Semester of study	1st year/1st semester				
Lecturer's Name	TBA				
ECTS	5	Lectures/Week	2	Laboratories/ Week	4
Course Aim	The aim of the Introduction to Baking & Pastry CCUL-103 module is to provide first-year students with a comprehensive understanding of pastry preparation and its related materials. Through theoretical learning and practical demonstrations, students will be exposed to various aspects of pastry art, including hot sweets, cold sweets, gateaux, basic sauces, creams, and flans. By the end of the course, students will have gained essential knowledge and skills in pastry preparation, enabling them to apply techniques learned in a professional baking and pastry setting.				
Learning Outcomes	By the end of the course, students should: • Demonstrate proficiency in utilizing various types of pastry equipment and tools, while understanding the requisite temperatures for cooking pastry items. • Execute fundamental cake mixing methods with precision. • Identify and rectify common cake failures or imperfections through applied knowledge. • Develop competency in working across different culinary settings such as hotels, restaurants, and bakeries, with the capability to prepare basic bakery and pastry items in the capacity of assistant cooks. • Exhibit competence in preparing fruit and cream fillings for pies, showcasing practical skills and understanding of flavor combinations.				
Prerequisites	NONE		Corequisites	NONE	
Course Content	1. Historical Overview of Confectionery and the Origins of Desserts 2. Application of Sanitation Practices in Pastry Preparation Areas and Equipment Maintenance 3. Techniques for Cold Dessert Preparation 4. Methods for Hot Dessert Preparation 5. Fundamental Bread Dough Preparation Techniques 6. Introduction to Basic Decoration Techniques and Pastry Display 7. Understanding and Execution of Gateaux, Flans, and Slices 8. Importance and Techniques of Yeast Bread Preparation 9. Mastery of Cornée Skills in Pastry Production				
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.				
Bibliography	**Required:**				

<table>
<tr><td></td><td>Title The making of a Pastry Chef: Recipes and inspiration from America’s best pastry chefs
Author(s): Andrew MacLaunchlan and Scott Vlaun
Publisher: John Wiley&Sons, Inc
ISBN: 0-471-2932-02</td></tr>
<tr><td>Assessment Policy</td><td><table>
<tr><td>50 %</td><td>Final Exam/Project</td></tr>
<tr><td>50 %</td><td>Laboratory Participation & Practices</td></tr>
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<tr><td>ECTS Allocation</td><td><table>
<tr><th colspan="4">Estimated student’s work time distribution in hours:</th></tr>
<tr><th colspan="2">Contact hours</th><th colspan="2">Student’s private time</th></tr>
<tr><td>Lecture / Labs</td><td>75</td><td>Private study</td><td>45</td></tr>
<tr><td>Mid-Term Test</td><td>1</td><td></td><td></td></tr>
<tr><td>Final Exam</td><td>2</td><td>Test preparation</td><td>9</td></tr>
<tr><td></td><td></td><td>Final Exam Preparation</td><td>18</td></tr>
<tr><td>Total:</td><td>78</td><td>Total:</td><td>72</td></tr>
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<tr><td>Language</td><td>ENGLISH</td></tr>
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