

Course Title	Baking and Pastry				
Course Code	CCUL-210				
Course Type	Required				
Level	Diploma				
Year / Semester of study	2 nd Year/ 2 nd Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	2	Laboratories/Week	5
Course Aim	Students will demonstrate the ability to analyze recipes and make appropriate adjustments to meet specific customer preferences, dietary restrictions, and nutritional requirements, ensuring customer satisfaction and quality standards are met. They will execute pastry processes with precision and attention to detail, ensuring that finished products meet recipe specifications in terms of texture, flavor, appearance, and overall quality, reflecting mastery in pastry production techniques. Additionally, students will identify and implement proper storage techniques for each pastry product, considering factors such as temperature, humidity, and shelf life, in accordance with recipe specifications and relevant food safety legislation, ensuring product freshness and compliance with regulations. Lastly, students will apply practical knowledge to identify various types of yeasts and other pastry ingredients, including their characteristics, functions, and optimal usage, as well as assess the quantity and quality of ingredients required for each recipe, demonstrating proficiency in ingredient selection and recipe adherence.				
Learning Outcomes	By the end of the course, students will achieve the following learning outcomes: - Analyze and interpret customer preferences and dietary needs to make informed recipe adjustments, ensuring tailored and satisfying pastry offerings. - Execute pastry processes with precision, adhering to recipe specifications in terms of texture, flavor, appearance, and overall quality. - Apply knowledge of food safety regulations and best practices to identify and implement appropriate storage requirements for pastry products, ensuring freshness and compliance. - Demonstrate a comprehensive understanding of various types of yeasts and other pastry ingredients, including their roles, characteristics, and optimal usage, and accurately assess the quantity and quality of ingredients according to recipe specifications. - Utilize problem-solving skills to troubleshoot and address challenges that may arise during pastry production, ensuring consistent quality and customer satisfaction.				

	• Collaborate effectively with team members to coordinate pastry production activities, fostering a supportive and efficient work environment. • Demonstrate professionalism in all aspects of pastry production, including organization, time management, cleanliness, and personal presentation. • Continuously seek opportunities for improvement and innovation in pastry production techniques and recipes, staying updated on industry trends and best practices.		
Prerequisites	CCUL-103	Corequisites	NONE
Course Content	1. Puddings: Explore the art of pudding-making, including traditional and modern recipes, techniques for custards, gelatins, and steamed puddings, and the creative incorporation of flavors and textures. 2. Piping, Frosting, Icings: Master the techniques of piping and frosting, learning to create intricate designs, borders, and decorations using various types of icing, including buttercream, royal icing, and fondant. 3. Birthday Cakes and Decorations: Dive into the world of birthday cake design, discovering techniques for creating themed cakes, elaborate decorations, and personalized touches to celebrate special occasions. 4. Baking Goods: Delve into the realm of baking goods, including petit fours, biscuits, marzipan, chocolate, and pastillage, exploring techniques for shaping, decorating, and presenting these delicate and indulgent treats. 5. Dessert Plating Techniques: Learn the art of dessert plating, mastering techniques for creating visually stunning presentations that highlight the flavors and textures of various desserts, including layering, garnishing, and sauce drizzling. 6. Bread Making: Explore the fundamentals of bread making, from basic dough preparation to advanced shaping and scoring techniques, discovering the science behind bread fermentation and the art of achieving perfect crusts and crumb textures. 7. Recipes for Tartes, Chocolate Cakes, Croissants, Puff Pastry: Experiment with a variety of pastry recipes, including tartes, chocolate cakes, croissants, and puff pastry, mastering the techniques for creating flaky crusts, rich fillings, and decadent chocolate creations. 8. Ingredients for Success as a Pastry Chef: Gain insight into the essential ingredients for success as a pastry chef, including quality ingredients sourcing, flavor balancing, recipe development, and kitchen management skills. 9. Traditions, Trends, and Future: Explore the rich traditions of pastry-making from around the world, stay updated on current trends in pastry artistry, and speculate on future directions and innovations in the ever-evolving world of pastry and dessert creation.		
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.		
Bibliography	Required: 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			
Assessment Policy		50 %	Final Exam / Project	
		40 %	Mid –Term / Project / Deliverables	
		5 %	Laboratory Participation	
		5 %	Class Attendance & Participation	
ECTS Allocation	Estimated student’s work time distribution in hours:			
	Contact hours		Student’s private time	
	Lecture / Labs	88	Private study	49
	Mid-Term Test	1	Homework	25
	Final Exam	2	Test preparation	5
			Final Exam Preparation	10
	Total:	91	Total:	89
	Language	ENGLISH		