

Contemporary Desserts & Baking

Course Title	Contemporary Desserts & Baking				
Course Code	TCUA-208				
Course Type	This course serves as both Elective and Requirement, according to the program.				
	Culinary Diploma/Higher Diploma		Requirement		
	All Programs		General Elective		
Level	Diploma (Short Cycle)				
Year / Semester	Year 2, B' Semester				
Teacher's Name	Dimitris Kouklos				
ECTS	6	Lectures / week		Laboratories / week	5
Course Purpose and Objectives	To expose student from theory and demonstration, to pastry and baking preparations. Furthermore, students will enrich and expand practical experience and gain an in-depth understanding of advance arts of pastry & baking methods in the modernized catering world.				
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Identify and use all the types of pastry equipment and tools and state the appropriate temperatures pastry items need to be cooked 2. Perform basic mixing methods and prepare different types of mousses, bavaroise, sponges and creams 3. Prepare fruit & cream fillings of pies and basic types of breads, croissants, puff pastries 4. Discuss appropriate recipe adjustments to meet customer's expressed requirements as well as to correct cake failures or defects 5. Ensure that processes and finish products meet recipe specifications; 6. Identify storage requirements for each product and follow HACCP principles 				
Prerequisites	TCUA – 106 Introduction to Pastry Arts & Baking			Required	

Course Content	<p>Study of pastry and baking art like: hot sweets, cold sweets, ice creams and sorbets, gateaux, breads, puff pastries, croissants, Danish pastries, flans and pies.</p> <ol style="list-style-type: none"> 1. Traditional Cyprus desserts, sorbets, gateaux caravelle (cake windmill), forêt noir (black forest), Italian traditional desserts, pâte à meringue Italienne, ice creams, macaroons, Italian panettone, creams and pudding, American type biscuits, pâte à brioches. 2. Doughnuts, puff pastry, pâte à crêpes, Christmas cake, Danish pastry, pizza dough, nougatine, bavarois and mousses, pate à croissant. Breakfast rolls, chelsea buns, pâte brisée, quiche lorraine, cheesecake, baked cheesecake. 								
Teaching Methodology	The course is delivered through lectures, demonstrations, and kitchen practice.								
Mode of delivery	Face to face.								
Bibliography	<p>Required</p> <ol style="list-style-type: none"> 1. The Culinary Institute of America, Baking and Pastry: Mastering the Art and Craft, 2nd ed., John Willey & Sons, 2009. <p>Recommended</p> <ol style="list-style-type: none"> 1. The Culinary Institute of America, Professional Chef, 8th ed., John Willey & Sons, 2008. 2. Foskett, D., Campbell, J., Ceserani V., Paskins P., Practical Cookery: Foundation Student Book Level 1, Hodder education, 2009. 3. Labensky S. and Hause A., On-cooking, 4th ed., Upper Saddle River, New Jersey, 2006. 4. Kinton, R., Ceserani, V., The Theory of Catering, 11th ed., Trans-Atlantic Publications, 2007. 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;">30 – 50 %</td> <td style="text-align: center;">Final Exam</td> </tr> <tr> <td style="text-align: center;">20 – 40 %</td> <td style="text-align: center;">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td style="text-align: center;">10 – 30 %</td> <td style="text-align: center;">Assignments / Projects</td> </tr> <tr> <td style="text-align: center;">0 – 10 %</td> <td style="text-align: center;">Class Attendance & Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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Language	English								