

Course Title	Introduction to Pastry Arts & Baking			
Course Code	TCUA-106			
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 1, B' Semester			
Teacher's Name	Dimitris Kouklos			
ECTS	5	Lectures / week		Laboratories / week 4
Course Purpose and Objectives	This course introduces students to the practical and theoretical aspects of pastry, providing them the basic knowledge and practical experience. Also this course helps them develop a professional attitude and appearance, acquire professional skills and behave in a professional manner in a pastry lab. The main aim is to empower students with the ability to understand different pastry ingredients available in the market, select the right quality in a cost effective way. Comprehend the methods of pastry and identify the circumstances they are used.			
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Identify how to properly use pastry equipment and tools. 2. State the appropriate temperatures pastry items need to be cooked. 3. Perform basic cake mixing methods 4. Produce basic sponge preparations 5. Practice on producing basic creams 6. Correct cake failures or defects 7. Prepare fruit & cream fillings of pies 8. Develop basic pastry and explain the baking preparations methods. 			
Prerequisites	TCUA – 100 Introduction to Gastronomy & Culinary Theory		Required	

Course Content	<ol style="list-style-type: none"> 1. Introduction to pastry, history, evolution of pastry through the years 2. Pastry area and its use 3. Pastry personnel, hierarchy (pastry brigade), personnel duties, organization, staff scheduling 4. Pastry departments, storerooms, fridges, freezers, ancillary areas, pastry equipment, mechanical and small ware utensils, pastry evolution and key features. 5. Staff uniform, safety, basic knowledge for kitchen accidents. 6. Nutritional value to humans, Importance of selecting the correct dessert and aspects that should be taken into consideration 7. Personal hygiene, professional and hygienic appearance, 8. Governing law regarding the sale and controlling of food. Food hygiene and kitchen hygiene regulations, correct storage of materials 9. Information on aromatic herbs and their uses, correct way of washing, cutting and slicing fruits. 10. Sponge cake, derivatives from sponge cake, pâte à choux, crème pâtissière, crème chantilly, profiteroles, French doughnuts, pâte à frangipane, crème saint honore, pound cake, pâte sablée, tart aux fruits, crème caramel, swiss roll, tarts (open and covered), fresh fruit salad (macédoine de fruits), biscuits aux Amandes, Italian biscotti, puddings, pâte à crêpes, biscuits au beurre. 								
Teaching Methodology	The course is delivered through lectures, demonstrations, and kitchen practice.								
Mode of delivery	Face to face.								
Bibliography	Required								
	<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. 								
	Recommended								
	<ol style="list-style-type: none"> 1. Foskett, D., Campbell, J., Ceserani V., Paskins P., Practical Cookery: Foundation Student Book Level 1, Hodder education, 2009. 2. Ceserani, Victor, Foskett David, Campbell John, Practical Cookery, 11th ed., Oxford University Press, 2008. 3. Labensky S. and Hause A., On-cooking, 4th ed., Upper Saddle River, New Jersey, 2006. 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="517 1711 1369 1966"> <tr> <td>30 – 50 %</td> <td>Final Exam</td> </tr> <tr> <td>20 – 40 %</td> <td>Mid –Term / Tests / Quizzes</td> </tr> <tr> <td>10 – 30 %</td> <td>Assignments / Projects</td> </tr> <tr> <td>0 – 10 %</td> <td>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								

