

Course Title	Baking & Savouries								
Course Code	TCUA-106								
Course Type	This course serves as both Elective and Requirement, according to the program. <div><table><tr><td>Culinary Diploma</td><td>Requirement</td></tr><tr><td>All Programs</td><td>General Elective</td></tr></table></div>					Culinary Diploma	Requirement	All Programs	General Elective
Culinary 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 Baking & savourise, 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 bakery lab. The main aim is to empower students with the ability to understand different bakery ingredients available in the market, select the right quality in a cost-effective way. Comprehend the methods of bakery & savoury and identify the circumstances they are used.								
Learning Outcomes	Upon completion of this course students will be able to: <div><ol style="list-style-type: none">1. Identify how to properly use bakery equipment and tools.2. State the appropriate temperatures bakery items need to be cooked.3. Perform basic bakery mixing methods.4. Produce basic bread & savoury preparations.5. Practice on producing basic savouries.6. Prepare croissants, puff pastries, danish dough.7. Develop basic savouries and explain the baking preparations methods.</div>								
Prerequisites	TCUA – 100 Introduction to Gastronomy & Culinary Theory			Required					

Course Content	<ol style="list-style-type: none"> 1. Introduction to baking, history, evolution of bakery through the years 2. Bakery personnel, hierarchy (Bakery brigade), personnel duties, organization, staff scheduling. 3. Bakery departments, storerooms, fridges, freezers, ancillary areas, Bakery equipment, mechanical and small ware utensils, pastry evolution and key features. 4. Staff uniform, safety, basic knowledge for kitchen accidents. 5. Nutritional value to humans, Importance of selecting the correct bakery & savouries aspects that should be taken into consideration. 6. Personal hygiene, professional and hygienic appearance, 7. Governing law regarding the sale and controlling of food. Food hygiene and kitchen hygiene regulations, correct storage of materials 8. Be familiar with commercial baking equipment, quantity baking and specialty ingredients, breads, laminated doughs, quick breads. 9. Prepare various bakery preparations such as: Vienna bread, soft rolls, Greek loaf, pizza, koulouri, whole wheat breads. 10. Prepare various savouries preparations such as: Butter croissants, chocolate croissants, puff pastries, danish. 11. Scale, mix, mold, proof and bake yeast raised goods.
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, 3rd ed., John Wiley & Sons, 2016. 2. Practical Cookery, 14th ed. John Campbell, David Foscett, 2019.
	Recommended
	<ol style="list-style-type: none"> 1. Professional Cooking, 9th Edition, Wayne Gisslen, 2019. 2. Larousse Editions. Patisserie and Baking: The ultimate expert guide, with more than 200 recipes and step-by-step techniques, 2020

Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1"> <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								