

Course Title	Contemporary Desserts								
Course Code	TCUA-208								
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	6	Lectures / week		Laboratories / week	5				
Course Purpose and Objectives	To expose student from theory and demonstration to pastry preparations. Furthermore, students will enrich and expand practical experience and gain an in-depth understanding of advance arts of contemporary pastry methods in the modernized catering world. 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	Upon completion of this course students will be able to: <div><div><div>1.</div><div>Identify and use all the types of pastry equipment and tools and state the appropriate temperatures pastry items need to be cooked.</div></div><div><div>2.</div><div>Perform basic mixing methods and prepare different types of mousses, bavaroises, sponges and creams.</div></div><div><div>3.</div><div>Prepare fruit &amp; cream fillings of pies and basic types of biscuits and variations of them.</div></div><div><div>4.</div><div>Discuss appropriate recipe adjustments to meet customer's expressed requirements as well as to correct cake failures or defects.</div></div><div><div>5.</div><div>Ensure that processes and finish products meet recipe specifications.</div></div><div><div>6.</div><div>Identify storage requirements for each product and follow HACCP principles</div></div></div>								

<b>Prerequisites</b>	TCUA – 100 Introduction to Gastronomy & Culinary Theory	<b>Required</b>	
<b>Course Content</b>	<p>Study of contemporary pastry art like hot sweets, cold sweets, ice creams and sorbets, gateaux, biscuits, cakes, flans and pies.</p> <ol style="list-style-type: none"> <li>1. Traditional Cyprus desserts, sorbets, gateaux caravelle (cake windmill), forêt noir (black forest), Italian traditional desserts, pâte à meringue Italienne, ice creams, macaroons, creams and pudding, American type biscuits, ice simple layer cake, sheet cakes and cupcakes.</li> <li>2. Millefeuille, pâte à crêpes, Christmas cake, nougatine, bavarois and mousses. cheesecake, baked cheesecake, profiterole, brownies, tiramisu, tarts.</li> </ol>		
<b>Teaching Methodology</b>	The course is delivered through lectures, demonstrations, and kitchen practice.		
<b>Mode of delivery</b>	Face to face.		
<b>Bibliography</b>	<b>Required</b>		
	<ol style="list-style-type: none"> <li>1. The Culinary Institute of America, Baking and Pastry: Mastering the Art and Craft, 3rd ed., John Wiley &amp; Sons, 2016.</li> </ol>		
	<b>Recommended</b>		
	<ol style="list-style-type: none"> <li>1. Le Cordon Bleu Pastry School: 101 Step-by-Step Recipes, 2018.</li> <li>2. Le Cordon Bleu Chocolate Bible: 180 Recipes from the Famous French Culinary School, 2019</li> <li>3. Professional Cooking, 9th Edition, Wayne Gisslen, 2019.</li> <li>4. Practical Cookery, 14th ed. John Campbell, David Foscett, 2019</li> </ol>		

<b>Assessment</b>	<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 &amp; 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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<b>Language</b>	English								