

Course Title	Introduction to Pastry				
Course Code	ICUL-114E				
Course Type	Compulsory				
Level	1 st Cycle				
Year / Semester	First/Fall				
Teacher's Name					
ECTS	3	Lectures / week	0	Laboratories / week	4
Course Purpose and Objectives	<p>The objective of this course is to provide the basic theoretical and practical knowledge in pastry art. This line of courses covers the theory and the practice of the basic principles of pastry art, but also giving an emphasis on ingredients, equipment, rules, techniques, and tips. This course also acknowledges the students in the art of pastry (doughs and creams) that they will come to know during demonstrations and their lab work.</p>				
Learning Outcomes	<p>After completion of the course students are expected to be able to:</p> <ul style="list-style-type: none"> • Understand the right layout and design of a pastry workshop. • Recognise the different pastry raw materials. • Understand the preparation procedure for pastry products. • Understand the use of different equipment and pieces/units of small equipment. • Acquire basic knowledge on pastry, creams, sponge cakes and doughs, different kinds of products and biscuits. • Prepare common/basic sweets. 				
Prerequisites	None	Required	None		
Course Content	<ul style="list-style-type: none"> • Introduction (ingredients, preparation and storing, hygiene, small equipment, basic machinery in the Pastry area). • Principles and rules of a professional Pastry chef. • Points of attention in Pastry art. • Ingredients used in Pastry art. • Preparation and storing of materials and sweets. • Hygiene in the areas of the pastry. • Basic kitchen machinery in the Pastry area. • Tips and techniques in pastry workshops. • Confectionery classic creams, sponge cakes, and doughs. • Basic pastry products. 				
Teaching Methodology	Lectures, examples, demonstrations and labs, techniques in labs.				
Bibliography	Required:				

	<ul style="list-style-type: none"> • “Baking and Pastry: Mastering the Art and Craft”, The Culinary Institute of America, 2015. John Wiley & Sons; 3rd Revised edition • “Cookies at Home with The Culinary Institute of America”, The Culinary Institute of America, John Wiley & Sons; 1st edition • Lecturer’s Notes <p>Suggested:</p> <ul style="list-style-type: none"> • <i>“The Professional Chef”. The Culinary Institute of America’. John Wiley & Sons, Latest Edition.</i> • Wright, J. <i>‘Pastry, Cakes & Biscuits’</i> (Latest Edition) 														
<p>Assessment</p>	<ul style="list-style-type: none"> • Class Participation • Tests • Assignments • Lab work • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="540 997 1224 1276"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
Final Examinations	30 – 50%														
Class Tests	15 – 30% each														
Term paper or Projects	15 – 30%														
Mid-Term	30 – 40%														
Homework	0 – 20%														
Quizzes	0 – 10%														
Class Attendance & Participation	0 – 10%														
<p>Language</p>	<p>English</p>														