

Course Title	Introduction to Bakery				
Course Code	ICUL-117E				
Course Type	Compulsory				
Level	1 <sup>st</sup> Cycle				
Year / Semester	First/Spring				
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 bakery. This line of courses covers the theory and the practice of the basic principles of bakery giving an emphasis on confectionary and bakery ingredients, bakery equipment, rules, techniques, and tips. This course also acknowledges the students in the art of bakery (doughs for savoury, doughs for plain breads, as well as, different sweet and savoury products 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"> <li>• Understand the right layout and design of a bakery workshop.</li> <li>• Recognise the different bakery raw materials.</li> <li>• Understand the preparation procedure for bakery products.</li> <li>• Understand the use of different equipment and pieces/units of small equipment.</li> <li>• Acquire basic knowledge on bakery doughs, different kinds of bakery products and biscuits.</li> <li>• Prepare common/basic confectionaries.</li> </ul>				
Prerequisites	None	Required	None		
Course Content	<ul style="list-style-type: none"> <li>• Introduction/ course outline, Safety/ sanitation</li> <li>• Principles and rules of a professional baker.</li> <li>• Presentation of ingredients, preparation and storing procedures, hygiene, equipment, basic machinery in the bakery area.</li> <li>• Scaling, measuring</li> <li>• Yeast dough and bread production</li> <li>• Yeast- fresh vs dried</li> <li>• Procedures for mixing yeast dough</li> <li>• Storing bread/dough for future uses</li> <li>• Points of attention in bakery.</li> <li>• Preparation and storing of doughs.</li> <li>• Tips and techniques in bakery workshops.</li> <li>• Creation of Cypriot breads and pittas</li> </ul>				

	<ul style="list-style-type: none"> <li>• Creation of international breads (European, Asian, American, African: focaccia, baquette, naan bread, ciabatta, greek koullouri, white and whole wheat buns, tortillas, ciabitti, pizza, scones, Pullman loaf)</li> </ul>														
Teaching Methodology	Lectures, examples, demonstrations and labs, techniques in labs.														
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> <li>• <i>“Baking and Pastry: Mastering the Art and Craft”</i>, The Culinary Institute of America, 2015. John Wiley &amp; Sons; 3<sup>rd</sup> Revised edition</li> <li>• <i>“Cookies at Home with The Culinary Institute of America”</i>, The Culinary Institute of America, John Wiley &amp; Sons; 1<sup>st</sup> edition</li> <li>• Lecturer’s Notes</li> </ul> <p>Suggested:</p> <ul style="list-style-type: none"> <li>• <i>“The Professional Chef”</i>, The Culinary Institute of America, John Wiley &amp; Sons; 10th edition</li> <li>•</li> </ul>														
Assessment	<ul style="list-style-type: none"> <li>• Class Participation</li> <li>• Tests</li> <li>• Assignments</li> <li>• Lab work</li> <li>• Final Exam</li> </ul> <p>Grading Policy</p> <table border="1"> <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 &amp; 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%
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Language	English														