

Course Title	Modern Pastry Techniques				
Course Code	ICUL-218E				
Course Type	Compulsory				
Level	1 <sup>st</sup> Cycle				
Year / Semester	Second /Fall				
Teacher's Name					
ECTS	6	Lectures / week	0	Laboratories / week	3
Course Purpose and Objectives	<p>The course aims to provide additional and more profound theoretical knowledge and upgraded techniques when practicing in the laboratory as regards to international and Cypriot pastry as well as to special and sweets of various countries. This course covers the theory and the techniques that we follow, with emphasis on new ingredients appearing on the market, the equipment, and the rules and points of attention in the preparation of various pastry products both in Cyprus and abroad.</p>				
Learning Outcomes	<p>Upon completion of the course students will be able to:</p> <ul style="list-style-type: none"> <li>• Recognize the uses and changes that the bases of various sweets will have.</li> <li>• Comprehend all the details of cocoa production and transformation into chocolate and define these techniques.</li> <li>• Learn the basic categories of ice cream making.</li> <li>• Understand the wide range of global sweets and adapt it in the new trends.</li> <li>• Possess enhanced knowledge on various pastry items.</li> <li>• Process ingredients with skillfulness and along with their theoretical knowledge; use them to the best effect in the texture, flavor and appearance of the final product.</li> <li>• Understand/ apply/ create the technical and theoretical knowledge, when using substitute products so as to test and assess the final outcome.</li> </ul>				
Prerequisites	ICUL-114E,190E	Required	None		
Course Content	<ul style="list-style-type: none"> <li>• Theories, demonstrations and practices in modules for European and International famous sweets.</li> <li>• Sweet creations with new ingredients and mixtures which are newly appearing on the market.</li> <li>• Testing of various sweets and doughs to create recipes using substitute products or new ingredients on the market.</li> </ul>				

	<ul style="list-style-type: none"> <li>• History of cocoa and chocolate.</li> <li>• Tempering techniques, artisan chocolate making techniques and chocolate dessert recipes.</li> <li>• Create modern style cakes and tortes.</li> <li>• Prepare modern plated desserts.</li> </ul>														
Teaching Methodology	Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.														
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> <li>• The Elements Of Desserts, Francisco Migoya, John Wiley &amp; Sons, INC., Hoboken, New Jersey 2012.</li> <li>• . <i>Baking and Pastry: Mastering the Art and Craft</i>”, The Culinary Institute of America, John Wiley &amp; Sons; 3<sup>rd</sup> Revised edition</li> <li>• Lecturer’s notes</li> </ul> <p>Suggested:</p> <ul style="list-style-type: none"> <li>• J. Wright, Pastry, Cakes &amp; Biscuits</li> <li>• <i>“The Theory of Hospitality and Catering”</i>, David Foskett, Patricia Paskins, Andrew Pennington, Neil Rippington, Hodder Education; 13<sup>th</sup> Revised Edition.</li> </ul>														
Assessment	<ul style="list-style-type: none"> <li>• Class Participation</li> <li>• Projects</li> <li>• Tests</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														