

Course Title	Modern Bakery Techniques				
Course Code	ICUL-229E				
Course Type	Compulsory				
Level	1 st Cycle				
Year / Semester	Second/Spring				
Teacher's Name					
ECTS	4	Lectures / week	0	Laboratories / week	4
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 bakery as well as to special and traditional baking products 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, the rules and points of attention in the preparation of various bakery products.</p>				
Learning Outcomes	<p>Upon completion of the course students will be able to:</p> <ul style="list-style-type: none"> • Understand the effects and multiple uses that a new material can bring as well as the machinery in the bakery art. • Understand the wide range of bakery products that exists around the world. • Possess enhanced knowledge on various bakery products. • Produce various European, International, Traditional Cypriot savories and other pastries. • 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. 				
Prerequisites	ICUL – 114E, 117E, 218E, 190E	Required	None		
Course Content	<ul style="list-style-type: none"> • Theories, demonstrations and practices of laminations technique, sour dough, poolish, rubbing method. • Theories, demonstrations and practices for European and International famous pastries (croissant, Danish, puff pastry, pies). • Understand and apply the technical and theoretical knowledge, when using substitute products so as to test and assess the final outcome. • Cyprus Traditional Bakery Products: yeast, 'Arkatena' bread, various bread loaves with yeast and sourdough, 'Gennopita', 'Pannysida', 				

	<p>'Lysiotika koullouri', bread with yeast, 'Pafitikes' pitta bread, 'Glyristarkes', 'Koumoulla'.</p> <ul style="list-style-type: none"> • International breakfast bread (Germany: Bread from oats, Italy: panettone, Greece: greek loaves, 'Cretan Tacos', France: brioche, Spain: bread Catalunya, Romania: onion bread, England: 'scones', cross buns, Czech Republic: bread Vanoka, Czech Christmas bread, Israel: Challah). • Festive breads and savories: Greece: 'tsoureki', Christopsoma. Italian: panettone, Cypriot: "afkotes", flaounes. • Stuffed Cypriot bread: green olive bread, halloumi bread, titsiropittes, paskies, kolokotes. • Testing of various doughs to create recipes using substitute products or new ingredients on the market. 						
<p>Teaching Methodology</p>	<p>Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.</p>						
<p>Bibliography</p>	<p>Required:</p> <ul style="list-style-type: none"> • The bread Baker's Apprentice, Peter Reinhart, Ten Speed Press-Berkeley. • Mastering The Art And Craft Baking And Pastry, The Culinary Institute Of America, John Wiley & Sons, INC., Hoboken, New Jersey 2012 (Third Edition). • Lecturer's notes <p>Suggested:</p> <ul style="list-style-type: none"> • Dough, Richard Bertinet, Kyle Books. • The handmade Loaf, Dan Lepard, Mitchell Beazley. 						
<p>Assessment</p>	<ul style="list-style-type: none"> • Class Participation • Projects • Tests • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="491 1928 1182 2065"> <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> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%
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