

Course Title	Introduction to Pastry & Bakery				
Course Code	ICUL-115				
Course Type	Required				
Level	1 <sup>st</sup> Cycle				
Year / Semester	First/Fall				
Teacher's Name	George Georgiou				
ECTS	3	Lectures / week	4	Laboratories / week	9
Course Purpose and Objectives	<p>The objective of this course is to provide the basic theoretical and practical knowledge in pastry art and bakery. This line of courses covers the theory and the practice of the basic principles of pastry art, but also of bakery giving an emphasis on confectionary and bakery ingredients, pastry equipment, rules, techniques, and tips. This course also acknowledges the students in the art of pastry (doughs and creams) and 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 pastry and bakery workshop.</li> <li>• Recognise the different pastry and bakery raw materials.</li> <li>• Understand the preparation procedure for pastry products.</li> <li>• Understand the use of different equipment and pieces/units of small equipment.</li> <li>• Acquire basic knowledge on pastry, creams, sponge cakes and doughs, different kinds of bakery products and biscuits.</li> <li>• Prepare common/basic sweets.</li> </ul>				
Prerequisites	None	Required	None		
Course Content	<ul style="list-style-type: none"> <li>• Introduction (Ingredients, Preparation and storing, Hygiene, Small equipment, Basic machinery in the bakery area).</li> <li>• Principles and rules of a professional baker.</li> <li>• Points of attention in bakery and confectionery art.</li> <li>• Ingredients used in confectionery art and bakery.</li> <li>• Preparation and storing of materials and sweets.</li> <li>• Hygiene in the areas of the pastry and the bakery.</li> <li>• Basic kitchen machinery in the confectionery area.</li> <li>• Principles and rules of a professional pastry chef.</li> <li>• Tips and techniques in pastry and bakery workshops.</li> <li>• Confectionery classic creams, sponge cakes, and doughs.</li> </ul>				

	<ul style="list-style-type: none"> <li>• Basic pastry and bakery products.</li> </ul>
Teaching Methodology	Lectures, examples, demonstrations and labs, techniques in labs.
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> <li>• Zesopoulos, A. Pagiatakis, Th., Protopsaltis, A. &amp; Saravas, M. <i>'Educational Confectionery-Part A'</i> (Latest Edition).</li> <li>• <i>'Bakery-Pastry Technology I'</i>. Schild (Latest Edition).</li> <li>• Lecturer's Notes</li> </ul> <p>Suggested:</p> <ul style="list-style-type: none"> <li>• Schild. <i>'Professional Confectioner'</i> (Single Volume Edition)</li> <li>• Wright, J. <i>'Pastry, Cakes &amp; Biscuits'</i> (Latest Edition)</li> <li>• Aggelousis, G. <i>'Pastry Lab I'</i> (Latest Edition)</li> </ul>
Assessment	Assignments, tests, labs, final exams.
Language	Greek