

Course Title	Pastry and Bakery I				
Course Code	ICUL-116				
Course Type	Required				
Level	1 st Cycle				
Year / Semester	First/Fall				
Teacher's Name	George Georgiou				
ECTS	6	Lectures / week	4	Laboratories / week	9
Course Purpose and Objectives	The objectives of the course are to provide the students with additional knowledge and skills in Pastry and Bakery Art. This course covers the demonstration and the application through practice of bakery products based on butter, as well as, the preparation of different types of desserts and basic sweets, cakes, meringue, popular traditional/festive sweets and dough products.				
Learning Outcomes	<p>After completion of the course students are expected to be able to:</p> <ul style="list-style-type: none"> • Handle pastry and bakery raw materials (preservation, temperatures handling etc.) • Prepare creams, doughs, sweets, and bakery products • Know the preoperational and baking procedure of cakes, biscuits and doughs. • Prepare sweet and savoury crepes. • Prepare traditional festive sweets. • Understand and apply the production of cheese cakes and meringue. 				
Prerequisites	None	Required	None		
Course Content	<ul style="list-style-type: none"> • Basic creams: preparation and storing • Basic bakery products: Danish, croissants, rolls, buns, puff pastry products • Cakes, biscuits, doughs • Crepes • Common desserts • Cheese cake and meringue • Traditional and festive sweets 				
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"> • Zesopoulos, A. Pagiatakis, Th., Protopsaltis, A. & Saravas, M. <i>'Educational Confectionery-Part B'</i> (Latest Edition). 				

	<ul style="list-style-type: none"> • Zesopoulos, A. Pagiatakis, Th., Protopsaltis, A. & Saravas, M. <i>'Educational Confectionery-Part A'</i> (Latest Edition) • Lecturer's notes <p>Suggested:</p> <ul style="list-style-type: none"> • Ceserani, Kinton, Foskett. <i>'Practical Cookery'</i>. (Latest Edition) • Hodder & Stoughton (Latest Edition) • J. Wright, Pastry, Cakes & Biscuits (Latest Edition) • Agelousis, G. <i>'Bakery Lab II'</i> Shild, (Latest Edition) • Agelousis, G. <i>'Pastry Lab II'</i> Shild, Shild. (Latest Edition) • Agelousis, G. <i>'Bakery Lab I'</i> Shild. (Latest Edition) • Bakery-Pastry Technology II, Shild. (Latest Edition)
Assessment	Assignments, tests, lab assessment and final exams.
Language	Greek