

Course Title	Pastry & Bakery II				
Course Code	ICUL-216				
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	<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 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 bakery 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"> • Understand the effects and multiple uses that a new material can bring as well as the machinery in the pastry and bakery art. • Recognize the uses and changes that the bases of various sweets and bakery will have. • Understand the wide range of sweet and bakery that exists around the world. • Possess enhanced knowledge on various bakery and confectionery items. • Know and produce various European, International and traditional Cypriot bread 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. • Understand and apply the technical and theoretical knowledge, when using substitute products so as to test and assess the final outcome. 				
Prerequisites	ICUL 115,113,116,193	Required	None		
Course Content	<ul style="list-style-type: none"> • Theories, demonstrations and practices in modules for European and International famous sweets (sacher torte, apple strudel, linze torte, pavlova, kasan tepi, tiramisu, American cheese cakes, etc.). 				

	<ul style="list-style-type: none"> • Sweet creations with new ingredients and mixtures which are newly appearing on the market. • Cyprus Traditional Bakery Products: yeast, 'Arkatena' bread, various bread loaves with yeast and sourdough, 'Lefkaritika bagels', 'Gennopita', 'Pannysida', 'Lysiotika bagels', bread with yeast, 'Pafitikes' pitta bread, 'Sakopittes', 'Glyristarkes', 'Koumoulla', cookies with anise. • European Bakery Products (Germany: Bread from oats, Italy: focaccia, ciabatta, panettone, Greece: 'Christopsoma', 'Cretan Tacos', France: French baguette, Spain: bread Catalunya, Romania: 'kremmydopsomo' (onion bread), England: 'scons', Czech Republic: bread Vanoka, Czech Christmas bread). • Creations of various bakery products with new raw materials and mixtures (tsoureki mixture, croissants etc.). • Pastry techniques for: Scandinavian, French, German and sweets. • Testing of various sweets and doughs to create recipes using substitute products or new ingredients on the market. • Develop cookie creations by testing various techniques and shapes.
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"> • Εκπαιδευτική και Επαγγελματική Αρτοποιία-μέρος α΄ Ζησόπουλος Α, Παγιατάκης Θ, Πρωτοψάλτης Α, Σαράβας Μ. (τελευταία έκδοση) • Το βιβλίο του Chef, <i>The Culinary Institute of America, Μαλλιάρης Παιδεία</i>, (τελευταία έκδοση) • Ξεχασμένες Νοστιμιές του Κυπριακού χωριού, Φωτεινή Ευαγγελάτου, (τελευταία έκδοση) <p>Suggested:</p> <ul style="list-style-type: none"> • Επάγγελμα Αρτοποιός (Επίτομο), Schild (τελευταία έκδοση) • Επάγγελμα Ζαχαροπλάστης (Επίτομο), Schild (τελευταία έκδοση) • J. Wright, Pastry, Cakes & Biscuits (τελευταία έκδοση) • Τεχνολογία Αρτοποιίας –Ζαχαροπλαστικής Ι, Shild (τελευταία έκδοση) • Εργαστήριο Αρτοποιίας Ι Shild, Αγελούσης Γ (τελευταία έκδοση) • Εργαστήριο Ζαχαροπλαστικής Ι Shild, Αγελούσης Γ. (τελευταία έκδοση) <i>"The Theory of Hospitality and Catering"</i>, David Foskett, Patricia Paskins, Andrew Pennington, Neil Rippington, Hodder Education; 13th Revised edition
Assessment	Projects, tests, and final exam.
Language	Greek

