**Course Outline**

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| Programs | | 12 – Weeks Short Term Course | | | | |
| Subject title | | Certificate Course in Bakery and Pastry Arts | | | | |
| **Contact hours and credits** | | Lectures: 36 hours **Practical: 108 hours** | | | | |
| Subject leader | | **Chef Alriya Dsilva** | | | | |
| Start date | September 2, 2024 | | End date | November 22nd 2024 | No. of weeks | 12 |

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| **Objective of the Course**:  At the end of the course the students will be able to:   * Identify the fundamentals and acquire the latest pastry-making techniques to start working in a professional environment. * Craft pastry buffets, bread and vienoiseries, gastronomic desserts, classic and modern entremets, ice-cream petits fours and chocolate pieces etc. * Identifying classical and contemporary techniques and how to plan and execute them. * Describe flavor profiles of recipes with consideration of substitution of ingredients in classical recipes. * Employ plating and presentation skills with reference classical recipes and adaptation of styles. * Apply health and safety and hygiene and allergen regulations for professional kitchens. |

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| **Item** | **Description** | | **Implemented** |
| **Week- 1**  **Planned Topic** | September 2nd, 2024– September 6th, 2024 | |  |
| **Theory Session**  **Course introduction**   * *Syllabus & Assessment* * *Work Plan* * *Equipment and Tools orientation.* * *Understanding Yeast Dough* | **(Demonstration/ Practical Session)**  **Basic Boulangerie**   * *Panini* * *Pita Bread* * *Sandwich Loaf* * *Burger Bread* |  |
| **Baking Fundamentals**   * *Introduction to Baking Ingredients*   **Basic kitchen skills**   * *Food Prep, Knife Skills, Piping, Scaling, Décor and Sanitation/Cleaning in a Professional Setting* | **International Bread**   * *Tiger Bread* * *French Baguette* * *Italian Focaccia* * *Multigrain Bread* * *Grissini* * *Lavaash* |  |
| **Cookies**   * *Cookie Characteristics and Their Causes* * *Types and Makeup Methods* * *Petits Fours Secs* | **Biscuits and Cookies**   * *Alfrajores* * *Brookie* * *Granola Bar* * *British Scones* * *Danish Butter Cookies* * *Choco chip Cookies* * *Biscotti* |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Analyze the course content and assessment procedures. * Identify the foundational facts of baking and apply the theoretical knowledge for producing quality product. * Identify appropriate equipment’s and tools for specific purpose * Explain food safety hazards and how to control food safety hazards * Demonstrate effective workflow and methodology * Bake quality product. | |  |
| Resources | Handout & Book from Library   * Culinary Institute of America, Baking and Pastry, latest available edition (page 76 to 89). * Professional Baking latest Edition by Wayne Gisslen, page (41 to 52)& (105 to 124) * Professional baking latest Edition by Wayne Gisslen (483 to 493) * Professional Baking latest Edition by Wayne Gisslen, page (55 to 90) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
|  | **September 9th , 2024– September 13th , 2024** | |  |
| **Week- 2**  **Planned Topic** | **Theory Session**  **Revision Test**  **Tarts and Tartlets**   * *Savoury and Sweet Tarts*   **Pies** | **(Demonstration/ Practical Session)**  **Tarts and Tartlets**   * *Quiche Lorraine* * *Frangipane Tart* * *Fruit Tart* * *Lemon Tart* * *Bakewell Tart* * *Apple Pie* |  |
| **Cake Mixing and Baking**   * *Basic Cake Mixing Methods* * *Types of Sponges* | **Basic Tea Cakes**   * *Victoria Songe Cake* * *Marble Cake* * *Orange Chiffon Cake* * *Bishops Nut Cake* * *Pineapple Upside Down Cake* * *Banana Cake* |  |
| **Assembling and Decorating Cake**   * *Types of Meringues* * *Icings and Buttercreams* | **Muffins & Cupcakes**   * *Chocolate Cherry Cupcakes* * *Red Velvet Cupcakes* * *Cashew Caramel Muffin* * *Blueberry Cream cheese Muffin* |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Demonstrate short crust pastry with sweet and savory filling. * Perform the techniques of creating a spectacular tartlet decor, * assemble neat tartlets from different textures * Demonstrate the importance of preparation technique, temperature control and baking procedure. * Explain the cake faults, their causes and the required corrective actions to be taken during preparation. * Describe various application for icings and sauces. | |  |
| Resources | Handout & Book from Library   * Parvinder S Bali, International Cuisine and Food Production Management, Oxford Higher education, page number (126 to 149) * Professional Baking, Wayne Gisslen, Seventh Edition, page number(283 to 312) * Professional Baking, Wayne Gisslen, Seventh Edition, page number(353 to 363) * Professional Baking, Wayne Gisslen, Seventh Edition, page number(377 to 396) * Professional Baking, Wayne Gisslen, Seventh Edition, page number(419 to 438) * The Advanced Professional Chef, Bo Friberg, page no: (616 to 660) * Baking and Pastry latest Edition The Culinary Institute of America Page (462 to 553) ( icings & Sauces) * Professional Baking Latest Edition by Wayne Gisslen Page (377 to 481) * Recipe Handouts | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |

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| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 3**  **Planned Topic** | September 16th , 2024– September 20th , 2024 | |  |
| **Theory Session**  **Pastry Basics - 1**   * *Pâte Brisée And Short Pastries* * *Puff Pastry* | **(Demonstration/ Practical Session)**  **Puff**   * *Cheese Straws* * *Jalouise* * *Chicken Puff* * *Palmier* * *Pithivier* * *Vol-au-vount* |  |
| **Pastry Basics - 2**   * *Puff Pastry Desserts* * *Puff Pastry Petit Fours* | * *Apple Tarte Tatin* * *Fruit Bande* * *Gateau St.Honore* * *Mille-feuille* * *Paties de Nata* |  |
| **Pastry Basics - 3**   * *Choux and Éclair Paste* * *Strudel and Phyllo* | * *Basbousa* * *Éclair* * *Paris Brest* * *Baklava* |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Discuss the various methods for preparing puff Pastry. * Evaluate the formation of flakiness in a puff pastry. * Prepare quality pastry products. * Demonstrate the importance of preparation technique. * Identify and explain the different types of pastry. * Analyze the characteristic of pastry products. | |  |
| Resources | Handout & Book from Library   * Professional baking latest Edition by Wayne Gisslen Page (315 to 345) & journal completion. * Baking & pastry latest Edition the culinary institute of America. Page (243 to 244) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 4**  **Planned Topic** | 23rd September, 2024–27th September , 2024 | |  |
| **Theory Session**  **Specialty Cakes, Gâteaux and Torte**   * *Planning and Assembling Speciality cakes* * *Basic Cake Components* | **(Demonstration and Practical Session)**  **Classic French Pastries**   * *Opera* * *Sachertorte* |  |
| * **Travel Cakes** | **Travel Cakes**   * *Lemon Sesame and Coconut Travel Cake* * *Pistachio Travel Cake* |  |
| **Petit Four**   * *History of Petit Four* * *Types of Petit Four* | * *Brittany Shortbread* * *Berry Crumble* * *Cheesecake* * *Pistachio Madeleine* * *Brownie* |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Demonstrate the ability to prepare various types of cakes. * Explain the cake faults, their causes and the required corrective actions to be taken during preparation. * Demonstrate the importance of preparation technique, temperature control and baking procedure. * Recognise the importance of decorations & petit fours. * Create and Construct tiny complex desserts in a presentable form. * Experiment by combining different flavours (varying textures, flavors and components) in order to create various petit four glaces, petit four frais and petit four secs. | |  |
| Resources | Handout & Book from Library   * Professional Baking, Wayne Gisslen, Seventh Edition, page number(449 to 457) * Baking and Pastry Latest Edition The Culinary Institute of America Page (787 to 794) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 5**  **Planned Topic** | 30th September, 2024– 4th October, 2024 | |  |
| Theory Session  **Breakfast Pastries**   * *Sweet Dough and Rich Dough* * *Varieties and fillings of Rich Yeast Dough* | (Demonstration and Practical Session)  **Viennoiseries**   * *Croissants* * *Pain au Chocolate* * *Cinnamon Roll* * *Hot Cross Buns* |  |
| **Quick Breads**   * *Gluten Development in Quick Breads* * *Mixing Methods* | **Artisan Breads**   * *Farcita* * *Sourdough* * *Fougasse* * *Neapolitan Pizza* * *Soborro Ppang (Streusel Bun)* |  |
| **Doughnuts, Fritters, Waffles and Pancakes** | * *Pancakes* * *Waffles* * *Fritters* * *Doughnuts* * *Crepes* |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Demonstrate the essential technique on how to prepare the basic croissant dough. * Examine and adapt the processing conditions of various artisan pastries. * Craft classic viennoiseries by learning the skills and techniques * Demonstrate the different ways of making Artisan Breads * Compare Artisan breads to commercial breads. * Explain the processing conditions of various artisan breads | |  |
| Resources | Handout & Book from Library   * Baking and Pastry Latest Edition The Culinary Institute of America Page (730 -760) * Professional Baking latest Edition by Wayne Gisslen Page (215 to 220 ) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 6**  **Planned Topic** | 7th October, 2024– 11th October, 2024 | |  |
| **Theory Session**  **Custards and Puddings**   * *Types of Custards* * *Techniques used to make Custards* * *Production of Bavarian Creams* * *Types of Pudding* | **(Demonstration/ Practical Session)**  **Custards and Puddings**   * Blancmange * Panna cotta * Crème Brûlée * Crème Caramel * Christmas Pudding |  |
| **Mousses and Soufflés**   * *Types of Mousses* * *Elements of Soufflés* | **Bavarian, Mousses and soufflé**   * *Vanilla Bavarian Cream* * *Chocolate Mousse* * *Vanilla soufflé* |  |
| **Theory**  **Revision** | **Practical Test** |  |
| Competency / Perspectives aimed in Behavioral Terms | * At the end of the session the students will be able to: * Describe stirred and baked custards. * Evaluate the process of protein denaturation * Describe the preparation technique and characteristic of starch thickened sauce and sauce thickened with egg yolk Demonstrate the ability to prepare Soufflé and Mousses. * Distinguish the characteristic of Soufflé and Mousses * Describe & apply appropriate preparation technique to prepare hot and cold desserts. * Use the appropriate garnishes and apply various presentation techniques in decorating. * Compose and present the project as per the set standard. * Demonstrate the proper writing and understanding of recipes. * Demonstrate good work flow skills * Demonstrate inspiration, flair and innovation in design and work techniques * Apply basic principles involved in accurately combining ingredients in order to produce products | |  |
| Resources | Handout & Book from Library   * Professional Baking latest Edition by Wayne Gisslen Page( 519 to 549) * Baking & pastry latest Edition the culinary institute of America. Page (392 to 461) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 7**  **Planned Topic** | 14th October, 2024–18th October, 2024 | |  |
| **Theory Session**  **Fruit Desserts**   * *Selecting and Preparing Fresh Fruits* * *Traditional and Specialty Fruit Desserts* * *Fruit Preserve Condiments and Garnishes* | **(Demonstration/ Practical Session)**  **Fruit Desserts**   * *Poached Fruit* * *Charlotte* |  |
| **Field Trip** | **Field Trip** |  |
| **Theory Test** | **French Desserts**   * *Chocolate Entremet* * *Blueberry Entremet* * *Verrines* |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Identify the different types fruit preserves, condiments and garnishes used in order to make a less fat and fewer calorie desserts * Define the factors determining the quality of fresh Fruits. Create drool worthy glazed entremets. * Understand the techniques of glazing and Velvet spraying. | |  |
| Resources | Handout & Book from Library   * Professional Baking latest Edition by Wayne Gisslen Page (575 to 584) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 8**  **Planned Topic** | 21st October, 2024– 25th  October , 2024 | |  |
| **Theory Session**  **Recipe and Store Management** | **(Demonstration/ Practical Session)**  **Petit Gateaux**   * **Coffee Petit Gateau (Eggless and Gelatin Free)**   *Vanilla Sponge , Coffee Crème Jelly, Mascarpone Mousse, Chocolate Sphere, Velvet Spray*   * **Raspberry Petit Gateau** *Raspberry Sponge, Vanilla Whipped Ganache, Raspberry mousse, Mirror Glaze* |  |
| **Frozen Desserts** | **Artisanal Ice creams, Sorbet and Frozen Desserts**   * *Kaju Malai Ice cream* * *Coconut Ice Cream* * *Mango Sorbet* * *French Sabayon Dessert* * *Frozen Vanilla Yogurt* |  |
| **Vegan / Plant Based Patisserie**   * *Vegan Based Products* * *Healthy Replacement of Ingredients* | **Vegan Patisserie**   * *Pannacotta* * *Brioche* * *Souffle* * *Macarons* |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Discuss the importance of balance of nutritional value, texture, flavour and colour in each product. * Understand the different types of frozen desserts made today. * Judge the quality of Commercial Ice Cream. * Analyze Alcohol Effect and Sugar Effect on frozen desserts. * Compare between common ice cream and sorbet desserts. * Demonstrate the techniques of making frozen desserts and ice-cream * Identifying gourmet and commercial Ice-cream * Experiment with various flavors of ice cream from combining it with fruits, cookies and pralines. * Create tiny complex desserts in a presentable form equally packed with flavour and yumminess. * Combine different flavoured and make desserts that are gelatin free and eggless. | |  |
| Resources | Handout & Book from Library   * Baking and Pastry Latest Edition The Culinary Institute of America Page (554-614) * Professional Baking latest Edition by Wayne Gisslen Page (553 to 566) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 10**  **Planned Topic** | 28th October , 2024– 1st November, 2024 | |  |
| **Theory Session**  **Buffet and Menu Planning** | **(Demonstration/ Practical Session)**  **High Tea preparation / Bake and Sale** |  |
| High Tea / Bake and Sale Day | High Tea Day / Bake and Sale Day |  |
| **Marzipan Modelling** | **Hotel Welcome Platters / Amenities** |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Work, plan and do the Costing of product * Determine the product quality * Promote Marketing and Sales of baked goods. * Create flowers, fruits and decorative figures using marzipan * Demonstrate the techniques of working with marzipan, convenient option for quick and easy marzipan decorative creations * Make use of the procedures to make a pliable marzipan for making figures and covering of cakes. | |  |
| Resources | Handout & Book from Library   * Baking and Pastry Latest Edition The Culinary Institute of America Page (1020-1021) * Professional Baking latest Edition by Wayne Gisslen Page (656-659) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 11**  **Planned Topic** | 4th Novemeber, 2024– 8th , November 2024 | |  |
| **Theory Session**  **Chocolate and fundamentals of handling chocolate**   * *Coverture chocolate and tempering chocolate.* * *Procedure for making chocolates from bean to bar.* | **(Demonstration/ Practical Session)**  **Chocolate**   * *Chocolate Truffle* * *Chocolate Bars* * *Chocolate Bonbons* * *Coffee Bonbon* * *Hazelnut Clusters* * *Crunchy Almond Wafers* |  |
| **Chocolate Sculpture**   * *Chocolate sculpting Tools* * *Chocolate Decorations* * *Chocolate Truffles and Confections* | **Chocolate Sculpture** |  |
| **Wedding Cakes and Fondant Design**   * *Types of Wedding Cakes* * *Textures and Various edible effects* | **Wedding Cake** |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Demonstrate the cake making and layering procedures. * Plan and Design their own cakes and create intricate fondant Figures * Explain and show the dowelling and draping of cake * Develop their own ideas in decorating a modern wedding cake. * Classify the various fundamentals of chocolate compositions, the role of cocoa solids, cocoa butter and other ingredients. * Identify different tools required in making Chocolate truffles and other chocolate confections. * Examine Chocolate melting and tempering temperatures. | |  |
| Resources | Handout & Book from Library   * Baking and Pastry Latest Edition The Culinary Institute of America Page (1030-1062) * Professional Baking latest Edition by Wayne Gisslen Page (633-646) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

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| **Item** | **Description** | | **Implemented** |
| **Week- 12**  **Planned Topic** | 11th November, 2024– 15th  November, 2024 | |  |
| **Theory Session**  **Decorative work sugar techniques**   * Techniques of sponge sugar and sugar cages. * Boiling syrups for sugar work. * Pulled sugar and blown sugar | **(Demonstration/ Practical Session)**  **Sugar Sculpture** |  |
| **Dessert Styling and Plating**   * Background and guidelines for dessert presentation * Examples for dessert presentation | **Plated Desserts** |  |
| * Final Closed Book Exam | * Final Practical Exam |  |
| Competency / Perspectives aimed in Behavioral Terms | At the end of the session the students will be able to:   * Demonstrate proficiency to use sugar and salt dough to prepare various garnishes and display decorations. * Identify various stages of sugar cookery. * Identify the various effects of tartaric acid in the production of pulled sugar. * Apply various procedures for boiling sugar syrups correctly for decorative sugar works. * Work with Pulled sugar and use it to make simple pulled and blown sugar decorative items. * Demonstrate the sculpting techniques and will work independently * to design and assemble an artistic showpiece achieve unique * creations. * Explain advanced techniques such as casting, pulling, blowing, mould * making, complimentary color design schemes, floral arts, * symmetry, presentation staging and storage. * Describe the concepts behind planning attractive plated desserts * Determine and apply the essential factors of dessert plating to meet the expectations of the customer. * Compile various elements and components in order to maintain the simplicity and complexity of a dessert. * Describe the learned topics. * Recall and asses his knowledge acquired during the semester and clear doubts if any. * Demonstrate the ability to prepare and present quality product as per the standardized recipes | |  |
| Resources | Handout & Book from Library   * Baking and Pastry Latest Edition The Culinary Institute of America Page (858-901) * Professional Baking latest Edition by Wayne Gisslen Page (669-684) * Baking and Pastry Latest Edition The Culinary Institute of America Page (1021-1028) * Professional Baking latest Edition by Wayne Gisslen Page (605-608) | |  |
| Activities before the Session & Deliverables | * Reading recipe handout, Journal completion & book from library. | |  |
| Activities in the Session | * Lecture & Power point presentation * Demonstration & Practice. | |  |

**Minimum depth coverage will be at the level of the following books:**

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| **Title** | **Author** | **Publisher** | **Edition** |
| Technology of Bread making | Cauvain, S.&Young | Springer | Second |
| Professional baking | Wayne Gisslen | John Wiley & Sons | Sixth |
| The Advanced Professional Pastry Chef | Bo Friberg | Wiley | Advanced |
| Professional baking | Wayne Gisslen | John Wiley& son | seven |
| Baking and Pastry | The Culinary Institute of America | Wiley | Third. |

**Scheme of Evaluation**

**Course Name**: Certification Course in Bakery & Pastry Arts

**Instructors:** Chef Alriya Dsilva