**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*
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| **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*
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| **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*
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| 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)
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| 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** |
|  | **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*
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| 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
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| 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*
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| 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.
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| 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)
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| 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- 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.
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| 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)
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| 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- 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
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| 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 )
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| 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- 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
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| 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.
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| 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.
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| Resources | Handout & Book from Library * Professional Baking latest Edition by Wayne Gisslen Page (575 to 584)
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| 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- 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*
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| **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.
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| 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.
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| 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.
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| 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
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| 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.
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 **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