

HOSP06153 Pastry and Baking Practice 2

Full Title	Pastry and Baking Practice 2		
Status	Uploaded to Banner	Start Term	2021
NFQ Level	06	ECTS Credits	10
Module Code	HOSP06153	Duration	Semester - (13 Weeks)
Grading Mode	Pass/Fail	Department	Culinary Arts
Module Author	Sadie Davoren		
Co Authors	Anne OLeary		

Module Description

This module will improve the learners knowledge and expand their repertoire of pastry items, breads and gateau.

Learning Outcomes

On completion of this module the learner will/should be able to:

1. Produce a range of pastry, breads and confectionery products using extensions of core pastry, baking and dessert techniques.
2. Develop an assortment of cold and hot plated desserts and pastry products using innovative concepts.
3. Produce a range of petit fours, and chocolate work.
4. Prepare a range of classical and modern puddings, cakes, gateaux and tortes using a variety of fillings and coatings.
5. Apply cost and quality control considerations in the production and service of pastry products.
6. Apply the concepts of nutrition to special dietary requirements.
7. Demonstrate a knowledge of the scientific processes related to pastry and bakery production.

Indicative Syllabus

Apply the scientific principles underpinning all the processes used in pastry, breads and confectionery productions.

Demonstrate and understanding of composition, taste, texture, colour, design, structure as applied to a variety of pastry, breads, confectionery and dessert products.

- Sweet, savoury, laminated, choux.
- Sour dough, gluten-free, enriched bread dough.
- Sponge formula - Madeira, Victoria, Genoese, Joconde.
- Soufflé [hot and cold], mousse, bavarois.
- Petit four - prestige, sec and glace.
- Coatings - icing, glazes, buttercream and sprayed chocolate.

Produce a range of classical national and international pastry, breads, confectionery and desserts:

- Hot and cold dessert
- Petits fours
- Puddings
- Laminated dough's
- Gateau, torten, entremets and celebration cakes.

Demonstrate a range of centrepieces used for buffet work.

- Boiled sugar work
- Chocolate work
- Sugar craft
- Modelling
- Pastillage

Apply cost and quality control procedures as they apply to the production of pastry and baking products.

Teaching and Learning Strategy

Lectures, tutorials, demonstrations, directed independent learning, group work, question and answer sessions. A variety of learning methodologies will be used to communicate and develop skills and theories. These include lectures, practicals and tutorials. Active learner participation will be encouraged throughout.

Assessment Strategy

The ultimate purpose of testing and assessment is to improve student learning. The strategy is to assess practical work using continuous assessment. Theoretical aspects of the programme will be assessed using in-class tests. These will take place at different times and are matched to the learning outcomes in the module.

Repeat Assessment Strategies

Students who have not achieved a pass grade through continuous assessment and have less than a 75% attendance will be required to retake the module.

Indicative Coursework and Continuous Assessment:		%		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assessment	Continuous Assessment	30 %	OnGoing	2,4
Practical Evaluation	Practical Component	40 %	TBA	1,3

End of Semester / Year Formal Exam:		%		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
In class exam	In class test	30 %	End of Semester	5,6,7

Part Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical Pastry Lab	Kitchen	4	Weekly	4.00

Required Reading Book List

Hanneman, L., (2005). *Patisserie*. Routledge.
ISBN 9780750669283 ISBN-13 0750669284

Ceserani, V., Kinton, R., Foskett, D., *Advanced Practical Cookery*. Hodder Education.
ISBN 0340701889 ISBN-13 9780340701881

Clark, C., (2010). *Indulge*. Absolute Press.
ISBN 1906650136 ISBN-13 9781906650131

Friberg, BO., (2003). *The Advanced Professional Pastry Chef*. Wiley.
ISBN 0471359262 ISBN-13 9780471359265

Friberg, BO., Friberg, A., (2002). *The Professional Pastry Chef*. John Wiley & Sons.
ISBN 0471359254 ISBN-13 9780471359258

Leroux, S., (2009). *Matière Chocolat*. Françoise Blouard.
ISBN 2960048792 ISBN-13 9782960048797

Notter, E., (2011). *The Art of the Chocolatier*. John Wiley & Sons.
ISBN 9780470398845 ISBN-13 0470398841

Notter, E., (2012). *The Art of the Confectioner*. John Wiley & Sons.
ISBN 9780470398920 ISBN-13 0470398922

Porschen, P., (2012). *Boutique Baking*. Quadrille Publishing.
ISBN 1849491062 ISBN-13 9781849491068

Institute, F., (2007). *Fundamental Techniques of Classic Cuisine*. Stewart, Tabori and Chang.
ISBN 158479478X ISBN-13 9781584794783

Institute, T., (2009). *Baking and Pastry*. Wiley.
ISBN 047005591X ISBN-13 9780470055915

Journal Resources

Food and Catering Magazines
Hospitality Ireland
Squires Cakes and Sugarcraft
Cake craft and decorations
Wedding Cake and Design Source
Hotel and Catering review
BBC Good Food Guide
Croner's Catering Magazine
Food and Wine Magazine

Online Resources

www.aaamath.com
www.convert-me.com
www.ehotelier.com
www.frenchculinary.com
www.ifoods.com
www.bbc.co.uk/food
www.hospitality-ireland.com
www.restaurant.org
www.barry-callebaut.com

Other Resources

None

Additional Information

None

Programme Membership