

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title:	Advanced Plated Desserts		
Module Code:	CAPM 313		
Programme of Study/ Year of Study:	Culinary Arts / Year 3		
Group:	CA III	Semester:	Fall
Number of Hours Taught:	4 lab per week	ECTS :	2

Instructor:	Paraskevi Orfanou		
Office Hours :	Wednesday 09:00 – 10:00 pm		
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Prerequisites:

CAPM 121 - Baking & Pastry Essentials
CAPM 221 - Advanced Baking & Pastry
CAPM 222 - Contemporary Desserts

Module Rationale:

This module is designed to provide students with advanced pastry arts knowledge, with emphasis on the development of the techniques and skills required to produce a variety of restaurant plated dessert novelties. It provides students with the technical knowledge and skills to properly use key pastry ingredients such as chocolate and caramel, and produce an assortment of classical and contemporary “petits fours”. Emphasis is placed on the ability to use the plated dessert elements to design and produce innovative, upscale restaurant plated desserts.

Aims:

This course provides the students with the technical knowledge and skills to properly use chocolate and caramel; and produce an assortment of classical and contemporary “petits fours”. Emphasis is placed on the ability to use the plated dessert elements to design and produce innovative, upscale restaurant plated desserts.

Intended Learning Outcomes:

On successful completion of the module, students will be able to:

1. Demonstrate skilful use of chocolate to produce a variety of chocolate confections.
2. Produce an assortment of classical and contemporary petits fours.
3. Apply properly the techniques to produce diverse frozen desserts.
4. Identify the factors involved in designing restaurant plated desserts.
5. Produce and assemble modern plated desserts using the desserts’ plate elements.
6. Recognise faults and apply the suitable correcting procedures.
7. Employ correct storing and handling practices of finished products.



8. Manage time effectively towards the completion of assigned work.

Methods of Teaching/Learning:

- Lectures
- Class Discussions
- Workshop Demonstrations
- Workshop Assignments

Assessment:

The students will be assessed in both theoretical and practical aspects of the module. It should be noted that in order for the students to succeed in the module, they should achieve **at least** a score of **50% in the theoretical part** and **50% in the practical part** of the subject.

Theoretical Part: 40%

• Coursework	20 %	}	100 %
• Quizzes / Tests	40 %		
• Final Written Examination	40 %		

Practical Part: 60%

• Continued Workshop Assessment (Individual and Group Work)	60 %	}	100 %
• Final Practical Assessment	40 %		

Module Requirements:

Refer to the Students' Manual Appendix I Culinary Arts Workshop Requirements.



Module Plan and Content:

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	Tuesday 01/10/19	National Day	
2.	Tuesday 08/10/19	Chocolate and Confections I and II	Instructor's Handouts
3.	Tuesday 15/10/19	Petits Fours I	Instructor's Handouts
4.	Tuesday 22/10/19	Petits Fours II	Instructor's Handouts
5.	Tuesday 29/10/19	Practical Assessment I	Instructor's Handouts
6.	Tuesday 05/11/19	Frozen Desserts	Instructor's Handouts
7.	Tuesday 12/11/19	Modern Restaurant Plated Desserts I	Instructor's Handouts
8.	Tuesday 19/11/19	Modern Restaurant Plated Desserts II	Instructor's Handouts
9.	Tuesday 26/11/19	Modern Restaurant Plated Desserts III	Instructor's Handouts
10.	Tuesday 03/12/19	Practical Assessment II	Instructor's Handouts
11.	Tuesday 10/12/19	Individual Practical Assessment I	Group 1
12.	Tuesday 17/12/19	Individual Practical Assessment II	Group 2
13.	Tuesday 07/01/20	Revision	

Essential Reading:

1. Gisslen, W., 2013. *Professional Baking*. 6th ed. Hoboken: Wiley
2. Instructor's handouts based on the course content.

Additional Reading:

1. Greweling P., 2012. *Chocolate & Confections*. 2nd ed. Hoboken: Wiley
2. Migoya, F. J., 2012. *The Elements of Dessert*. Hoboken: Wiley
3. Boyle T., 2012. *Plating for Gold*. Hoboken: Wiley
4. CIA, 2009. *Baking & Pastry*. 2 ed. Hoboken: Wiley
5. Migoya, F.J., 2008. *Frozen Desserts*. Hoboken: Wiley



6. Felder A., 2008. *Savoury Sweets*. Hoboken: Wiley
7. Dornenburg A. & Page K., 2008. *The Flavor Bible*. New York: Little, Brown and Company.
8. Boyle, T., & Moriarty, T., 2000. *Grand Finales: A Neoclassic View of Plated Desserts*. 3rd ed. Hoboken: Wiley
9. Boyle T., & Moriarty T., 1998. *Grand Finales: A Modernist View of Plated Desserts*. 2nd ed. Hoboken: Wiley
10. Boyle T., & Moriarty T., 1997. *Grand Finales: The Art of the Plated Desserts*. 1st ed. Hoboken: Wiley

