



## Module Description 2019/20

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<b>Module Title :</b>	Contemporary Desserts		
<b>Module Code :</b>	CAPM 222		
<b>Programme of Study/Year of Study :</b>	Culinary Arts / Year 2		
<b>Group :</b>	CA II	<b>Semester :</b>	Spring
<b>Number of Hours Taught :</b>	4 lab per week	<b>ECTS :</b>	2

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<b>Instructor:</b>	Christina Georgiadi		
<b>Office Hours:</b>	Wednesday 15:30 – 16:30		
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### Pre-requisites:

CAPM 121 - Baking & Pastry Essentials  
CAPM 221 - Advanced Baking & Pastry

### Module Rationale

This module is designed to expose students to related knowledge, techniques and procedures for producing a variety of contemporary cakes and desserts.

### Aims

This course provides students with the technical knowledge, skills and competences to produce and present innovative decorated cakes and desserts. Emphasis is placed on planning, designing and creating special occasion cakes through intricate patterns and techniques, focusing on developing their decorative skills.

### Intended Learning Outcomes

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

- Work individually and collaboratively as a member of a diverse team.
- Use properly the available workshop equipment, utensils and ingredients.
- Demonstrate proficiency in applying the appropriate skills and techniques.
- Produce a wide range of modern confectionary products.
- Recognise faults and apply the suitable correcting procedures.
- Employ correct storing and handling practices of finished desserts.
- Manage time effectively towards the completion of assigned work.



**Delivery Methods:**

1. Lectures
2. Class Discussions
3. Workshop Demonstrations
4. Project /Research
5. Individual and Group Work

**Assessment:****Theoretical: 40 %**

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|------------------------------|--------------|
| • Coursework:                | 30 %         |
| • Quizzes / Tests:           | 30 %         |
| • Final Written Examination: | <u>40 %</u>  |
|                              | <b>100 %</b> |

**Practical: 60 %**

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|---|--------------|
| • Continuous Workshop Assessment<br>(Individual and Group Work) | 60 %         |
| • Final Practical Assessment                                    | <u>40 %</u>  |
|   | <b>100 %</b> |

**Module Requirements**

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



## Module Plan and Content

Week	Dates		Reference Chapter / Material
1.	27/01– 31/01	<ul style="list-style-type: none"> <li>• Introduction to Contemporary Desserts</li> <li>• <b><u>Custard Puddings</u></b></li> <li>• <b>Demonstration and Practice:</b></li> <li>• Butterscotch Crème Caramel</li> <li>• Chocolate Bread Pudding</li> <li>• Ginger Crème Brulée</li> <li>• Raisin Rice Pudding</li> <li>• Berry Panna- Cotta</li> </ul>	<ul style="list-style-type: none"> <li>• Chapter 20</li> <li>• Pages: 522, 524, 525, 528</li> <li>• Instructor’s Notes</li> </ul>
2.	03/02-07/02	<ul style="list-style-type: none"> <li>• <b>Dairy cream and gelatin theory</b></li> <li>• <b>Demonstration and Practice:</b></li> <li>• <b><u>Biscuit de Base</u></b></li> <li>• Biscuit de Savoie/Coque</li> <li>• Biscuit Roulade</li> <li>• <b><u>Meringue Based Biscuits</u></b></li> <li>• Bisquit Dacquoises (Nougatine)</li> <li>• Biscuit Succès (Japonaise)</li> </ul>	<ul style="list-style-type: none"> <li>• Chapter 16</li> <li>• Pages: 407, 411</li> <li>• Instructor’s Notes</li> </ul>
3.	10/02-14/02	<ul style="list-style-type: none"> <li>• <b><u>Bavarian Cream Desserts</u></b></li> <li>• Swiss Roll</li> <li>• Vanilla Bavarian Cream</li> <li>• Fruit Bavarian Cream</li> <li>• Charlotte Russe</li> <li>• Charlotte Royale</li> </ul>	<ul style="list-style-type: none"> <li>• Chapter 20</li> <li>• Pages: 533 – 537</li> <li>• Instructor’s Notes</li> </ul>
4.	17/02-21/02	<ul style="list-style-type: none"> <li>• <b>Mousses</b></li> <li>• Sweet Potato (Fruit Based Method)</li> <li>• Pomegranate Mousse (Pastry Cream Method)</li> <li>• Orange (Crème Anglaise Method)</li> <li>• Chocolate (Pâte à Bombe Method)</li> </ul>	<p><b>Κεφάλαιο 20</b> Σελίδες 535</p> <ul style="list-style-type: none"> <li>• Σημειώσεις Εκπαιδευτή</li> </ul>
5.	24/02-28/02	<ul style="list-style-type: none"> <li>• <b><u>Cheesecakes</u></b></li> <li>• Lemon Cold Cheesecake</li> <li>• Yogurt Cheesecake</li> <li>• Cold Fruit Cheesecake</li> <li>• Tiramisu</li> <li>• <b><u>Cheesecake Toppings</u></b></li> <li>• Coulis</li> <li>• Toffee</li> <li>• Chocolate</li> </ul>	<ul style="list-style-type: none"> <li>• Chapter 20</li> <li>• Instructor’s Notes</li> </ul>
6.	03/03-06/03	<ul style="list-style-type: none"> <li>• <b>Workshop Assessment</b></li> <li>• Mousse</li> </ul>	

7.	09/03-13/03	<b>Workshop Assessment</b> • Cheese cake	
8.	16/03-20/03	<b><u>Celebration Sweets I</u></b> • Marble Brownies • <i>Maamoul</i> • <i>Karidata</i>	• Instructor's Notes
9.	23/03-27/03	<b><u>Celebration Sweets II</u></b> • Lava Cake • Cup Cakes • Red Velvet Cake • Buttercream	• Chapter 16 Page: 401 • Instructor's Notes
10.	30/03-03/04	Celebration Cakes I Decorative Techniques	• Instructor's Notes
11.	06/04-10/04	Celebration Cakes II Decorative Techniques	• Instructor's Notes
12	13/04-14/04 & 22/04-24/04	3-Dimensional Cakes	• Instructor's Notes
	15/04-21/04	EASTER HOLIDAYS	•
13.	27/04-30/04	Practical Assessment	
14.	04/05-08/05	Final Practical Assessment Revision on Course Content	

#### Essential Reading

- Gisslen, W., 2012. *Professional Baking*. 6<sup>th</sup> Ed. Hoboken: Wiley
- Lecturer's handouts based on the course content

#### Additional Reading

1. Labensky, S., Martel, P., and Van Damme, E., 2012. *On Baking*. 3<sup>rd</sup> Ed. Hoboken: Prentice Hall.
2. The Culinary Institute of America, 2009. *Baking & Pastry: Mastering the Art and Craft*. 2<sup>nd</sup> Ed. Hoboken: John Wiley & Sons.
3. The Culinary Institute of America, 2011. *The New Professional Chef*. 9<sup>th</sup> ed. Hoboken: John Wiley & Sons.
4. Campbell, J., Farrelly, G., Foskett, D., Paskins, P. and Rippington, N., 2012. *Practical Cookery*, 12<sup>th</sup> ed. London: Hodder Education.