

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title :	Advanced Baking & Pastry		
Module Code :	CAPM 221		
Programme of Study/Year of Study :	Culinary Arts / Year 2		
Group :	CA II	Semester :	Fall
Number of Hours Taught :	4 lab per week	ECTS :	2

Instructor:	Christina Georgiadi		
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Pre-requisite(s) :
CAPM 121 - Baking and Pastry Essentials

Module Rationale

This module is designed to introduce the students in advanced skills and techniques related to the production of an assortment of bakery and confectionary goods.

Aims

This course aims to instruct the students to apply successfully and productively the advanced pastry and baking principles, skills and techniques. Students explore pastry and baking ingredients and their function in product formulation, preparation and sensory evaluation of finished items. Emphasis will be placed on yeast-raised, enriched and laminated doughs by producing international and local breads, sweet and savoury baked goods.

Intended Learning Outcomes

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

- Work individually and collaboratively within a diverse team.
- Differentiate and produce a wide range of bakery and confectionary goods.
- Demonstrate an understanding of the bread making procedures.
- Recognise faults and apply the appropriate correcting procedures.
- Practice correct waste and time management skills.
- Apply proper storing and handling practices of baked goods.

Delivery Methods:

1. Lectures
2. Class Discussions
3. Workshop Demonstrations
4. 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 these module, they should achieve **at least** a score of **50% in the theoretical part** and **50% in the practical part** of the subject.

<u>Theoretical: 40 %</u>			
• Coursework	40 %	} 100%	
• Quizzes / Tests	20 %		
• Final Written Examination	<u>40 %</u>		
<u>Practical: 60 %</u>			
• Continuous Workshop Assessment (Individual and Group Work)	60 %	} 100%	
• Final Practical Assessment	<u>40 %</u>		

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.	02/10-05/10	<p><u>Introduction on Biscuits and Cookies</u></p> <p>Theory:</p> <ul style="list-style-type: none"> • Advance Baking and Pastry Principles • Relevant theory on Biscuits and Cookies <p>Demonstration and Practice:</p> <p><u>Pâte Sablée</u></p> <ul style="list-style-type: none"> • English Biscuits • American Cookies Biscuits au Beurre 	<ul style="list-style-type: none"> • Chapter 9 pp.483-517 • Instructor's Notes
2.	08/10-12/10	<p><u>Soft Rolls</u></p> <p>Theory:</p> <ul style="list-style-type: none"> • Ingredient used for Pastry and Baking • Improvers and Enhancers • Techniques for the preparation of Baking Products <p>Demonstration and Group work</p> <p><u>Basic Soft Rolls</u></p> <ul style="list-style-type: none"> • Simple Soft rolls Whole wheat Soft rolls 	<ul style="list-style-type: none"> • Chapter 8 pp.139-141, 149, 170-183 • Instructor's Notes
3.	15/10-19/10	<p><u>Soft Rolls Derivatives</u></p> <ul style="list-style-type: none"> • Garlic Bread Rolls • Herb Bread Rolls • Onion Bread Rolls • Hamburger Rolls • Cheese Bread – Halloumoti 	<ul style="list-style-type: none"> • Chapter 8 pp. 139-141, 149, 170-183 • Instructor's Notes

Week	Dates	Topics to be Covered	Reference Chapter / Material
		<ul style="list-style-type: none"> • Olive Bread - Elioti 	
4.	22/10-26/10	<u>Cyprus Local Breads (Demonstration – Group Work)</u> <ul style="list-style-type: none"> • Koulouri • Daktylies • Lagana • Cyprus Pitta Bread • Pafian Pitta Bread 	<ul style="list-style-type: none"> • Instructor's Notes
5.	29/10-02/11	<u>Cyprus Local Breads</u> Practice	
6.	05/11-09/11	<u>International Breads and Enriched Breads</u> <ul style="list-style-type: none"> • French Baquettes • Focaccia • Chapata • Brioche à la Tête • Tsoureki 	<ul style="list-style-type: none"> • Chapter 8 pp.144-147, 165-166 • Chapter 9 pp.192 • Chapter 8 pp.150 Instructor's Notes
7.	12/11-16/11	<u>Laminated Dough</u> <ul style="list-style-type: none"> • Relevant theory on Laminated Dough • Quick Method Puff Pastry • French Method Puff Pastry • English Method Pâte à Croissants 	<ul style="list-style-type: none"> • Chapter 9 pp.192-193 • Chapter 14 pp.319-325 Instructor's Notes
8.	19/11-23/11	<u>Danish Pastries and Croissants</u> <ul style="list-style-type: none"> • Danish Pastries • Danish Filings • Croissants au Beurre • Croissants au Chocolat 	<ul style="list-style-type: none"> • Chapter 8 pp.192-213 • Instructor's Notes
9.	26/11-30/11	<u>Puff Pastry Sweets and Savouries</u> <ul style="list-style-type: none"> • <u>Puff Pastry Sweets</u> <ul style="list-style-type: none"> • Eccles Cakes • Cross over Stripes • Dartoise • <u>Puff Pastry Savouries</u> <ul style="list-style-type: none"> • Cheese Puffs • Cheese Straws • Sausage Rolls 	<ul style="list-style-type: none"> • Chapter 14 pp.330-331 • Instructor's Notes
10.	03/12-07/12	Final Practical Assessment (Group A)	
11.	10/12-14/12	Final Practical Assessment (Group B)	
12.	17/12-21/12	Project Presentations Revision	
13.	07/01-11/01	Project Presentations Revision	

Essential Reading

1. Gisslen, W., 2012. *Professional Baking*. 6th Ed. Hoboken: Wiley
2. Lecturer's handouts based on the course content

Additional Reading

1. Gisslen, W., 2013. *The Professional Bakeshop*. Hoboken: Wiley
2. Figoni, P., 2011. *How Baking Works*. 3rd ed. Hoboken: Wiley
3. CIA, 2011. *The New Professional Chef*. 9th ed. Hoboken: Wiley
4. CIA, 2009. *Baking & Pastry*. 2nd ed. Hoboken: Wiley
5. Suas, M., 2008. *Advanced Bread and Pastry*. New York: Delmar-Cengage

