

<b>Code - Course</b>	<b>182214 – Desserts cooking: techniques and formulas</b>				
<b>Type</b>	Compulsory subject			<b>Year</b>	2 <sup>nd</sup>
<b>Thematic Area</b>	Culinary and wine preparations		<b>Credits</b>		
<b>Professor in charge of the course</b>			Paula Domènech		
<b>In-class</b>	60 hours	<b>Teacher-led</b>	40 hours	<b>Individual</b>	50 hours

## BRIEF COURSE DESCRIPTION

The aim of this course is to introduce students to the pastry sector by starting with basic techniques and fundamentals

Students will get a global vision of the workings and organisation of the pastry sector. Students will learn about the main products and ingredients, as well as the basic and advanced techniques used in pastry making. They will also analyse the areas, staff, organisational charts and safety and hygiene standards that ensure the correct work organisation.

We will also analyze spaces, endowments, organizational chart and safety and hygiene rules that will ensure the correct organization of the work.

The subject is also composed of practical sessions. These involve the first contacting of the student with pastry products and techniques. In these sessions, the student will have the possibility of making the main bases and elaborations, which will serve as a starting point for the development of subsequent offers.

## TITLE RELATED LEARNING OUTCOMES

TC02- Acknowledge the main tools for the managing of organizations in food and beverage management and food industry.

TC07- Define theoretical, technical and instrumental basics related to gastronomy, catering and food industry, applied to culinary processes in the sector.

TH02- Implement quality and environment management systems of risks prevention in the culinary and gastronomy frame.

TH07- Apply knowledge, comprehension and skills in problem-solving in complex or professional and specialized environments which require the use of novel ideas.

TH09- Apply technology with method, technique and skill to related culinary processes, considering materials, tools and instruments.

TS01- Achieve autonomous learning, based in analysis, synthesis, global visions and applied knowledge capabilities, enabling decision-making and adaptation to new scenarios.

## **SUBJECT RELATED LEARNING OUTCOMES**

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M13H3- Develop basic pastry elaborations, considering the planned procedure.

M13S4- Design cutting edge innovative culinary concepts which provide an answer to sector's demand through a creative process that considers technology, techniques and products.

M13C5- Design the culinary process following creation, executing and final results phases.

M13H6- Execute good practices related to food manipulation, control and distribution.

## **ACADEMIC CONTENTS**

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### **1. Facilities, machinery and utensils for patisserie.**

- The space, equipment and machinery. Applications, procedures for use, cleaning and maintenance.
- Tools and specific tools of the bakery. Applications, use and maintenance procedures.

### **2. Basic raw materials used in patisserie.**

- Classification, characteristics and applications.
  1. Dairy products.
  2. Eggs.
  3. Flours and starches.
  4. Sugar and sweeteners.
  5. Cocoa and its derivatives
  6. Fat ingredients.
  7. Texturizers

### **3. Specific patisserie vocabulary and terminology.**

### **4. Basic pastry techniques, preparations and applications**

- Pastry: base and technique
  1. Creamy textures
  2. Gelified textures
  3. Airy textures

4. Spongy dough.
5. Choux pastry.
6. Pie crust dough.
7. Puff pastry.
8. Fermented dough.
9. The chocolate. Product and technique.
10. Ice cream
11. Entremets

- Bakery products:
  1. Pastry and classic pastry.
  2. New trends in techniques and elaborations
- 5. **Pastry preparation and preservation techniques.**
  - Dry preservation, positive cold and negative cold.
- 6. **Products, pairing and preparations.**
  - Guidelines for the creation of elaborations.
  - Decorations.

## LEARNING METHODOLOGY

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The subject of Sweet Cuisine: Techniques and formulas, is a subject of theoretical-practical nature that provides the acquisition of the competences related to this subject, giving students a general and basic view of this type of cuisine.

The learning methodology will be used as part of the theoretical sessions that allow the realization of practical exercises to achieve the learning outcomes proposed and on the other hand there will be a component of practical sessions where the basis of techniques will be given that the student will have to complement with practical works.

The distribution of learning will mean 40% of the student's dedication time to classroom sessions, both theoretical and practical, where conceptual and contextual explanations will be carried out for each of the points set out in the syllabus, with the combination of resolution activities on the part of the student based on the development of the subject and that can be solved individually or in groups according to what is determined at any time.

Attendance at the practical sessions is mandatory for the correct follow-up of the subject.

## ASSESSMENT SYSTEM

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The assessment system measures the student's achievement of learning outcomes regarding the subject's competences and contents.

Students may choose continuous assessment or single assessment:

**Continuous Assessment:** the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course and a final individual examination. Students must attend classes in order to be assessed by continuous assessment.

The assessment system is unique to the totality of the students and responds to the achievement of the objectives set by the subject.

The evaluation system attempts to encourage the student to develop optimum and continuous follow-up of learning, combined with individual and group work techniques.

In the case of this subject the learning methodology is part of the evaluation system of the subject, thinking that learning is not immediate, but it always takes place continuously and looking for in this sense to evaluate the effort of a continuous learning. Therefore, there will be a final exam of the theoretical part and an examination of the practical part, plus a series of works to be delivered on agreed dates.

The delivery times of each one of the exercises will not be extendable and will be agreed during the course, which implies on the part of the student pending the follow-up of the subject.

**Single Assessment:** for those students who cannot come to class regularly, they can choose to be assessed by single assessment. The teaching-learning process is assessed by means of the assessment of all activities and in-person individual examination at the end of the course.

To qualify for this form of assessment, students must apply within the first 15 days of the start of the course through the assessment section of Virtual Campus.

The assessment activities planning will be public for the students from the start.

Activities	Type	Continuous	Single	Week deadline
Activities	Individual / Group	25%	20%	
Assessment of practical tasks	Individual	25%	-	
Individual practical parcial exam	Individual	-	40%	
Individual final exam	Individual	25%	40%	
Individual practical final exam	Individual	25%	-	
Total		100%	100%	

To pass the course, it is mandatory to have obtained a minimum final grade of "5", as long as the student has completed the individual exam/s or work/s established in the course. This exam/s or final work/s must be graded with a minimum of "4" in order to be able to calculate the average of all the assessment activities carried out during the course.

### Revision and Reassessment of the Course

The student has the right to revise all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the subject reassessment, it will be necessary to have obtained a final grade of the subject between "4-4.9", and to have attended the individual final exam/s or final work/s of the course.

The reassessment process will only involve the modification of the final grade in the case that the new assessment activity is passed and, in any case, the maximum grade will be "5". This grade will be averaged with the other grades of the assessment activities carried out by the student during the corresponding academic period, considering the percentages established in each subject, setting the final grade for the course.

## REFERENCES

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