

SYLLABUS

Code-Course	052214 – Dessert Cooking: Techniques and Formulas		
Thematic Area	Enogastronomic and culinary preparations	Year	Second
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

BRIEF COURSE DESCRIPTION

The aim of this course is to introduce students to the pastry sector starting from classical patisserie.

Students will get a global vision of the workings and organisation of the pastry sector. Students will learn the main prepared and unprepared products together with 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.

There will be practical lessons together with the lectures where students will know first-hand the patisserie products and techniques. They will be able to make the main bases and preparations which will be the starting point for later preparations.

BASIC SKILLS

BS2 – Students must be able to apply their knowledge to their work in a professional way and possess the skills used to develop and defend arguments and solve problems within their study field.

SPECIFIC SKILLS

SS2 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

SS3 – Organize, develop and evaluate culinary production processes and the food plating.

SS8 – Use the culinary production processes and the basic preparation, transformation and preservation processes of foods of animal and plant origin.

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SS9 – Recognize and apply the main basic operations of the industrial processes in order to guarantee the control of the processes and products intended for human consumption.

SS11 – Interpret and apply the food safety regulations in the culinary field.

SS13 – Interpret and apply the composition, the nutrition value and the functional properties of the various group foods to the culinary techniques, as well as the attention to groups with special needs.

LEARNING OBJECTIVES

- Know and apply the appropriate culinary techniques for making pastry elaborations according to the objectives of the gastronomic offer.
- Know and execute the basic pastry elaborations, identifying and planning the planned procedure.
- Develop the analysis capacity that allows designing the culinary process following the creation, execution and final result phases.
- Know the impact of culinary techniques and processes on the foods nutritional composition.
- Execute good practices related to handling, control and distribution of food.

THEMATIC CONTENTS

1. Facilities, machinery and tooling for patisserie.
2. Basic raw materials used in patisserie.
3. Specific patisserie vocabulary and terminology.
4. Basic pastry techniques, preparations and applications: doughs and batters, pastry, creams and others.
5. Pastry preparation and preservation techniques.
6. Products, pairing and preparations.

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LEARNING METHODOLOGY

This theoretical and practical course helps students acquire the skills related to this subject by means of a general overview of this type of preparations.

During lectures students will do exercises in order to achieve the objectives aforementioned, while in practical classes students will be provided with the foundations of desserts and patisserie techniques. Students are required to invest time in self-learning.

ASSESSMENT SYSTEM

The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

Continuous assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course. Students must attend to a minimum of 80% of the classes in order to be assessed by continuous assessment.

Final examination: it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Student assignments	15 %	15%
Assessment of practical tasks	25%	---
Final practical exam	20%	40%
Final written exam	40%	45%

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Review and Reassessment of the Course

The student has the right to review 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 reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

A) Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.

B) Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

BIBLIOGRAPHY

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DE LA TRABA, Luis./R.GARCÍA, Víctor. Pastelería, cocina. Guía práctica. Ediciones Norma 1991.

BARRIGA, Xavier. Panadería artesana, tecnología y producción. Montagud Editores 2003.

ORTEGA MAZO, Tomás. Pastas secas o de te. Ed. Montagud Editores 1993.

POZUELO TALAVERA, Juan / PÉREZ PEREZ, Miguel Ángel. Repostería. Ed. Paraninfo.

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