

8.

Course title	Confectionery & Pastry I				
Course code	CBPA 136				
Course type	Theoretical and Practical				
Level	Bachelor’s				
Year / Semester	1 st Year / 1 st Semester				
Teacher’s name	Prodromou Maria				
ECTS	7	Lectures / week	1	Laboratories / week	6
Course purpose and objectives	The aim of the course is to train students on the basic aspects of Pastry Art.				
Learning outcomes	<p>Upon completion of the course, the students are expected to:</p> <p>Knowledge</p> <ul style="list-style-type: none">• Recognise the basic principles of pastry shop organisation, the staff composition of a pastry shop as well as the basic equipment and its use• Define with the history and evolution of Pastry Art• Define the basic ingredients used in a pastry shop and their properties, the basic techniques for processing raw ingredients and their application <p>Skills</p> <ul style="list-style-type: none">• Apply the basic functions of the Pastry Art and the preparation of basic desserts• Prepare basic pastry recipes, demonstrating knowledge of the properties and the basic techniques for processing raw ingredients. <p>Competences</p> <ul style="list-style-type: none">• Comply to the safe use of the main equipment in the pastry workshop.				
Prerequisites			Required		
Course content	<p style="text-align: center;">Theoretical Part</p> <p>Introduction to confectionery</p> <ul style="list-style-type: none">• Review of the basic equipment and tools• Units of measurement - equivalents and ingredients• Professional terminology• Defining the profession of a pastry cook• History and evolution of the pastry art• The staff and hierarchy of a pastry shop• The appropriate uniform of a pastry cook <p>Equipment and measuring tools</p> <ul style="list-style-type: none">• Metric systems in pastry• Basic and necessary equipment and tools of a pastry shop <p>Raw materials and products</p> <ul style="list-style-type: none">• Raw materials and additives used in the confectionery – pastry industry• Milk and dairy products• Fats and oils in pastry				

	<ul style="list-style-type: none"> • Sugar and various sweeteners • Eggs and their derivatives and their use in confectionery • Flavourings, spices and their uses in confectionery • Cocoa and its products <p style="text-align: center;">Practical Part:</p> <p>Week 1-2 – Equipment and doughs</p> <ul style="list-style-type: none"> • Cleaning, responsibilities and duties • Putting in order the materials and equipment of the pastry shop etc. • Doughs (sweet and sour) • Dough mistakes: Flan and Pie Dough • Preparation: Flan and pie dough, Pate Brisee, Quiche Lorraine, Pastry Cream, Tarte aux Fruits, Tartelettes <p>Week 3:</p> <ul style="list-style-type: none"> • Pate a Choux, Choux a la creme <p>Week 4:</p> <ul style="list-style-type: none"> • Éclair au Chocolat, • Profiteroles au chocolat, • Cygnes • Ganache • Crème Chantilly <p>Week 5-6:</p> <ul style="list-style-type: none"> • Pate a Genoise • Sponge cake • Preparation: Pate a Genoise au Chocolat • Charlotte cake • Trifle cake <p>Week 7:</p> <ul style="list-style-type: none"> • Preparation: Chocolatine, Serano, Crème Parisienne, Serano Cream, Fruit Gateaux <p>Week 8 –9:</p> <ul style="list-style-type: none"> • Pate Feuilletage • Paffy pastry mistakes • Preparation: Pate Feuilletage, Pate feuilletage, Mille-Feuille, Fancy Mille-Feuille, Water Icing <p>Week 10:</p> <ul style="list-style-type: none"> • Puff Pastry's • Preparation: Cheese Puffs, Sausage Rolls, Olive Puffs, Parmesan sticks, Vol-au Vent/Bouche <p>Week 11-12:</p> <ul style="list-style-type: none"> • Danish Dough • Croissants • Preparation: Chaussons, Jam Puffs, Palmiers, Accordeons
Teaching methodology	<p>Teaching the course involves lectures, demonstrations, and practical training in the pastry workshops. The practical part of the course, either being during the final practical examination or the intermediary practical examination, is evaluated using a feedback report completed by the instructor. The feedback report includes the criteria and the marking guide for assessing the students' practical application of</p>

	their skills and competences. The feedback report is found in the Course Booklet, posted on Moodle
Bibliography	<p>Greek Greek Bibliography</p> <ul style="list-style-type: none"> The Culinary Institute of America. (2022). Η βίβλος του Chef. [<i>The professional Chef</i>]. 3^η Έκδοση, Μαλλιάρης Παιδεία. ISBN: 978-960-644-110-3. Βέργαδος, Χ. (2017). Σχολείο Ζαχαροπλαστικής: Γιατί τα γλυκά είναι ευκολά. [<i>Pastry school: Because sweets are easy</i>]. Διόπτρα. ISBN: 978-960-6054457 Πετρετζίκης, Α. (2016). Μόνο Σοκολάτα. [<i>Only chocolate</i>]. Πατάκης. ISBN: 978-960-16-7107-9. Ducasse, A. (2008). Το μεγάλο βιβλίο της κουζίνας : Επιδόρπια & Ζαχαροπλαστική. Α. Τσιτσιλώνης. ISBN: 9789608058385 Garcia, L. (2010). Ελαφρά επιδόρπια (Νέες Συνταγές Μεσογειακής Κουζίνας 11). Μαλλιάρης Παιδεία. ISBN: 97899604573974 Παρλιάρος, Σ. (2008). Μαθήματα γλυκιάς αλχημείας : Πρωτότυπες και δημιουργικές. Η Καθημερινή. ISBN: 978-960-6782-27-5 Παρλιάρος, Σ. (2008). Μαθήματα γλυκιάς αλχημείας : Τα αγαπημένα μου. Η Καθημερινή. ISBN: 978-960-6782-28-2 Καρτσαγκούλη, Ν. (2012). Ζύμες ζαχαροπλαστικής : 45 συνταγές. Η Καθημερινή. ISBN: 9789604752072 KES College notes. <p>English Bibliography</p> <ul style="list-style-type: none"> Grolet, C. (2020). <i>Opera Pâtisserie</i>. Editions Alain Ducasse. ISBN-2379450463. PLISKA, d. m. (2014). Pastry and dessert techniques. American Technical Publishers. ISBN: 9780826942678 The Culinary Institute of America (2016). Baking and pastry : Mastering the art and craft. John Wiley & Sons. 3rd Edition. ISBN: 9780470928653 Le Cordon Bleu (2018). Le Cordon Bleu Pastry School : 101 Step-by-Step Recipes. Grub Street Publishing. ISBN: 9781911621201 KES College handouts.
Assessment	<ul style="list-style-type: none"> Attendance and class participation: 10% Midterm practical examination: 20% Final written examination: 40% Final practical exam: 30%
Language	Greek or English