## Diploma

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| TITLE: Bakes and Pastries |
| Module Code:  Module: Bakes and Pasries  Year: 2017 |
| 1. Instructional Hours:   Minimum Requirement: 12 hours  Lecture: 12 hours  Project: 6 hours  Private study: 12 hours  Total:  Credit Value: 2 |
| 1. Module Synopsis:   ****International Cuisine**** shows how the history, geography, religion and, of course, the ingredients of a particular region/country/area influence different cuisines. Discuss one country individually, while others include two or more combined. The effort was to select countries that are culinary representatives to the world. For instance, entire chapters are devoted to Mexico, China, Spain, France, and Italy. |
| 1. Module Objectives   The course aims to fulfill the following objectives:   * Demonstrate core concepts in baking theory and methodology through hands-on development and sensory analysis of American and European style baking and pastry products. * Illustrate advanced classical and contemporary pastry and confectionary techniques in the planning, development, execution, and evaluation of products, menus, and creative presentations. * Research and distinguish effective restaurant and patisserie operations including sustainable facilities, equipment, and evolving technologies. * Employ leadership and supervision concepts with an emphasis on communication, cultural diversity, and positive guest relations. * Analyze and integrate problem-solving techniques in a professional, ethical, and profitable business environment. |
| 1. Learning Outcomes:   Understand the Fat in Bakes and about Function of Fat.  Understand The Sugar in Bakes and Syrups in Baking.  Understand The Leavening Agent in Baking industry  Understand The Mixing Methods and Techniques.  Understand The Heat Transfer and the Science of Baking.  Understand The Baking and Cooking Method.  Understand The Ingredients for Good Pastry  Understand The Principle in pastry  Understand The Nutrients and Storage in Baking and Pastry  Understand The Rules & Regulation In Bakes, and Pastry Industry |
| 1. Assessment Components:   To successfully complete the module students must perform the following:   |  |  |  | | --- | --- | --- | | Components | Weightage | Due Date | | Assignment | 100% | 2 weeks after end of module |  * The nominal word count for this module is 1,200 words. The suggested range is in between 1000-1500 |
| 1. Teaching and learning strategies   Study of this module is by classroom tuition, case-study and independent study.  Teaching media includes:   * PowerPoint * Multimedia Resources * Books references |
| 1. Recommended Reading |

## Detailed Syllabus

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| Learning Objectives: |
| 1. Introduction to Bakes and Pastries |
| 4.0. Introduction to Bakes and Pastries  4.1. Describe about Fat in Bakes.  4.2. Explain about Function of Fat.  4.3. Discuss the Sugar in Bakes  4.4. Understanding on Syrups in Baking.  4.5. Explain the Leavening Agent in Baking industry  4.6. Discuss on Flour Grades.  4.7. Understand about Eggs and Grade in Baking |
| 2. The Methods and Techniques in Baking |
| 4.8. Describe the Mixing Methods and Techniques.  4.9. Explanation on Heat Transfer and the Science of Baking.  4.10. Explain and Discuss on Baking and Cooking Method.  4.11. Discuss the Common Bake Shop cooking method.  4.12. Explain the Stage of Baking  4.13. Discuss about The Science of Flavor. |
| 3. The Ingredients and Principle of Pastry |
| 4.14. Describe the Kinds of Pastry.  4.15. Describe the Main type of Pastry.  4.16. Discuss the Ingredients for Good Pastry  4.17. Explain the 1st Principle in pastry – Gluten Formation.  4.18. Explain the 2nd Principle in pastry – Mixing & Handling  4.19. Explain the 3rd Principle in pastry - Baking Pastry. |
| 4. The Nutrition, Rules and Regulations. |
| 4.20. Describe about Nutrients and Storage in Baking and Pastry.  4.21. Describe the Convenient Pastries.  4.22. Discuss and explain about Rules & Regulation In Bakes, and Pastry Industry.  4.23. Explanation about Food Safety.  4.24. Describe the Sanitation. |