

MODULE DOCUMENTATION

Advanced Pastry 1

HOSP07049

Elective

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Full Title	Advanced Pastry 1		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	07	ECTS Credits	05
Module Code	HOSP07049	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Mary Reid		

Module Description

This module is designed to provide learners with the opportunity to develop and consolidate skills and knowledge, and principles and practices in the area of bakery and confectionery.

Learning Outcomes

On completion of this module the learner will/should be able to:

1. Formulate recipes for the creation of new pastry products.
2. Evaluate the effect of modern trends on style, structure and presentation of contemporary breads and Pastry work.
3. Produce a range of breads, classical and contemporary products including European and International specialities.
4. Analyse and evaluate the cost factors involved in the production of speciality pastry products.

Indicative Syllabus

1. Recipe Formulation	10%
1.1 Structural and non structural ingredients	
1.2 Formula balancing	
1.3 Nutritional analysis	
2. Contemporary Pastry Work	5%
2.1 Product styling	
2.2 Structural considerations	
2.3 Presentation techniques	
3. Bakery Products	30%
3.1 Enriched doughs and specialised pastries	
3.2 Speciality gateaux	
3.3 Built meringue products	
4. Classical Souffles and cold work	10%
4.1 Hot and cold souffles	
4.2 Bavarois and mousses	
4.3 Ice creams and frozen deserts	
5. Confectionery products	25%

5.1 Introduction to Boiled Sugar Work

5.2 Introduction to Chocolate work

5.3 Petit four

5.4 Buffet presentation

6. Entremets 10%

6.1 Composite and speciality dishes

6.2 European and international specialities

6.3 Health, safety and business factors

7. Product Costing 10%

7.1 Food cost

7.2 Labour costing

7.3 Product viability

Teaching and Learning Strategy

The continuous assessment is necessarily to develop and build up skill at level 7. It's purpose is to enhance students' conceptual knowledge and understanding of practical skills through related knowledge.

Assessment Strategy

Practical Assessment will take place as a 6 hour practical exam at the end of the module. Students get a chance to showcase their skills and knowledge they have developed over the duration of the module

Repeat Assessment Strategies

The assessment of this module is inextricably linked to the delivery. The student must reattend the module in its entirety in order to be reassessed.

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
UNKNOWN	Class Assessment Pastry 1	70 %	OnGoing	2,3
Practical Evaluation	Practical Exam	30 %	OnGoing	1,4

Full Time Delivery Mode Average Weekly Workload:			6.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	Pastry 1	Lecture Theatre	1	Weekly	1.00
Practical	Pastry 1	Kitchen	5	Weekly	5.00

Recommended Reading Book List

Keller, T., (2012). *Bouchon Bakery*. Artisan.
ISBN 1579654355 ISBN-13 9781579654351

(2011). *Cooking with Chocolate: Essential Recipes and Techniques*. Flammarion.
ISBN 208020081X ISBN-13 9782080200815

Lewis, R., (2013). *Chapter One: An Irish Food Story*. Gill & MacMillan, Limited.
ISBN 0717157873 ISBN-13 9780717157877

Migoya, J., (2012). *The Elements of Dessert*. Wiley.
ISBN 047089198X ISBN-13 9780470891988

Literary Resources

Boyle, T. & Moriarty, T., Grand Finales, The Art of Plated Desserts, Van Nostrand Reinhold: 1997

Eric, Treuille & Ursula Ferrigno, Bread 1998

Friberg, B., The Professional Pastry Chef, Van Nostrand Reinhold: 1999

Friberg, B., The Professional Pastry Chef, 4th Ed: Wiley 2002

G.J. Bellouet & J.M. Perruchon, Ice cream and Sorbets, 2002

J.M. Perruchon, Chocolate and Cakes, 2011

Johnny, Iuzzini, Dessert Fourplay, 2008

Nicolello, L., New Manual in Patisserie & Confectionery, Hodder & Staughton: 2001

Ryan, Patrick, Bread Revolution, 2011

Stephane, Glacier & Gaetan, Paris, Verrines and Petit Gateaux: 2007

Treville, E., Ultimate Bread, Dorhig Kindersley: 1998

Other Resources

Caterer and Hotelkeeper

Hospitality

Inside Hotels

Hotel and Catering Review

BBC Good Food Guide

Catering and Licensign Review

Croner's Catering Magazine

Restaurant Times

Additional Information

None

Programme Membership

GA_OFIEG_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise

GA_OFIEG_B07 201800 Bachelor of Business in Food Innovation and Enterprise

GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences