

MODULE DOCUMENTATION

Advanced Pastry 2

HOSP08028

Elective

The contents of this document are intended for information only and shall not be deemed to constitute a contract, or the terms thereof, between the Institute and an applicant or any third party. While every effort is made to ensure the accuracy of the information contained in this document, GMIT reserves the right to amend, delete, change details at any time without notice. All courses and electives are offered subject to viable numbers.

Please contact GIHS@gmit.ie to confirm the accuracy, adequacy, validity, reliability, availability or completeness of any information pertaining to this document. Contents of this document are copyright of Galway Mayo Institute of Technology.

Full Title	Advanced Pastry 2		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	08	ECTS Credits	05
Module Code	HOSP08028	Duration	Semester - (13 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Mary Reid		

Module Description

This subject is designed to give learners the opportunity to develop specialist expertise and artistic ability 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 pastry work.
3. Analyse current market needs, and design modern and innovative products to meet these needs.
4. Produce a range of classical and contemporary products including European and International Specialities.

Indicative Syllabus

- | | | |
|----|------------------------------------|-----|
| 1. | Contemporary Pastry Work | 10% |
| | 1.1 Product styling | |
| | 1.2 Structural considerations | |
| | 1.3 Presentation techniques | |
| 2. | Innovative Development | 20% |
| | 2.1 Recipe development and testing | |
| | 2.2 Production costs | |
| 3. | Modern Souffles and cold work | 20% |
| | 3.1 Hot and cold souffles | |
| | 3.2 Bavarois and mousses | |
| | 3.3 Ice creams and frozen deserts | |
| 4. | Confectionery products | 40% |
| | 4.1 Boiled sugar work | |
| | 4.2 Chocolate work | |
| | 4.3 Pastillage | |
| | 4.4 Pièces Montées (Show Pieces) | |

5.	Modern Entremets	10%
5.1	Composite and speciality dishes	
5.2	European and international specialities	
5.3	Health, safety and business factors	

Teaching and Learning Strategy

This module is assessed by 70% continuous assessment. This is appropriate to the module as a means of inferring the degree of achievement of the module intended learning outcomes, fair manner which gives the students a chance to build up and develop practical skills at this level.

Assessment Strategy

Practical exam on learning outcomes 1-4. Students will complete a six hour practical exam on recipe development, skills development achieved throughout 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
Assessment	Class Assessment Continuous Assessment	70 %	OnGoing	1,2,3,4
Practical Evaluation	Practical Exam	30 %	Any	

Full Time Delivery Mode Average Weekly Workload:			6.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	Lecture	Lecture Theatre	1	Weekly	1.00
Practical	Practical	Not Specified	5	Weekly	5.00

Recommended Reading Book List

Notter, E., (2012). *The Art of the Confectioner: Sugarwork and Pastillage*. Wiley.
ISBN 0470398922 ISBN-13 9780470398920

Purchase, D., (2012). *Sweet Studio*. Murdoch Books.
ISBN 1742669824 ISBN-13 9781742669823

Literary Resources

Nicolello, L., *New Manual in Patisserie & Confectionery*, Hodder & Staughton : 2001
Stephane Klein, *Opium Chapitre 3*, 2009
Stephane Klein, *Voyage of Sugar Art*, 2007
Boyle, T. & Moriarty, T., *Grand Finales, The Art of Plated Desserts*, Van Nostrand Reinhold: 1997
Boyle, T. & Moriarty, T., *Grand Finales, A Neoclassical View of Plated Desserts*, Wiley : 2000
Durand, P., *Designer Desserts*: Wiley
Escoffier, A., *The Complete Guide to Modern Cookery*, Heinmann: 1989
Friberg, B., *The Professional Pastry Chef*, 4th Ed: Wiley 2002.

Note the most recently published text will apply

Other Resources

Caterer and Hotelkeeper

Hospitality
Inside Hotels
Hotel and Catering review
BBC Good Food Guide
Catering and Licensing 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_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences