

MODULE DOCUMENTATION

Fundamental of Pastry, Baking and Desserts

HOSP06076

Mandatory

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Full Title	Fundamentals of Pastry Baking and Desserts		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	06	ECTS Credits	10
Module Code	HOSP06076	Duration	Stage - (26 Weeks)
Grading Mode		Department	Culinary Arts
Module Author	Clare Gilsenan		
Co Authors	Maria Conboy		

Module Description

This module ensures that all students are competent in the production of breads, gateaux and pastries with particular emphasis on the scientific principles, production processes underpinning this discipline, seasonality of products, procurement processes and modern trends.

Learning Outcomes

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

1. Explain the scientific principles underpinning all the processes used in pastry productions
2. List all commodities, equipment, techniques and the range of artisan, seasonal and locally available products related to pastry production.
3. Apply cost and quality control procedures as they relate to the production of pastry products.
4. Utilise the processes and techniques necessary to produce a range of pastes, breads and sponge products
5. Apply the processes and techniques necessary to produce a range of hot and cold desserts.

Indicative Syllabus

Structural Ingredients and Fundamental Pastry Techniques

- Identify structural ingredients and their use in pastry production.
- Identify enriching ingredients and their use in pastry production
- Understand the methods of aeration used in pastry production
- Identify the commodities, both fresh and convenience used in pastry production
- Identify the different kinds of equipment and their uses in pastry production.
- Apply knowledge and understanding of the various techniques used in pastry production.

Cost and Quality Control Procedures

- Commodity costing, quality control, dish costing, value added taxation, service charge, selling price, portion control, control cycle.
- Knowledge of Local and artisan producers and how to approach sourcing from same and know the importance of this in creating differentiation of our tourism product. Awareness of the importance of seasonality in product sourcing, dish and menu design.

Fundamental processes and techniques

- Produce a range of bread products including soda, yeast and flavoured.
- Production of a range of pastry products using the following pastes; - short, sweet, choux and puff.
- Produce a range of sponges and sponge products including fatless sponge, enriched sponge, fillings and coatings.
- Identify the commodities, both convenience and fresh used in the production of hot and cold sweets/desserts.
- Produce a range of cold sweets including;

Egg based dishes

Cold Soufflés

Cheesecakes

Water Ices

Meringues
 Tuiles and Brandy snaps
 Fruit preparation and presentation
 Sauces
 · Produce a range of Hot sweets including;
 Batters
 Milk Puddings
 Hot Soufflés

Teaching and Learning Strategy

Teacher led practical labs supported with lecture notes, student reflections.
 Use of Moodle

Assessment Strategy

This module is assessed by 100% Continuous assessment to include practical assessment and in class written tests. Reflection plays a vital role in the ongoing assessment of learning.

Repeat Assessment Strategies

Any student failing Fundamentals of Pastry Baking and Desserts will be required to repeat -attend the entire module at the next available opportunity.

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Performance Evaluation	Practical Continuous Assessment	70 %	OnGoing	1,2,3,4,5
Assessment	In class Test	30 %	TBA	4,5

Full Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Practical	Practical Class	Kitchen	4	Weekly	4.00

Recommended Reading Book List

Ceserani, V., (2004). *Practical Cookery*. Edward Arnold.
 ISBN 0340811471 ISBN-13 9780340811474

Hanneman, J., *Patisserie, Second Edition*. Butterworth-Heinemann.
 ISBN 0750604301 ISBN-13 9780750604307

luzzini, J., (2008). *Dessert FourPlay: Sweet Quartets from a Four-Star Pastry Chef*. Clarkson Potter.
 ISBN 0307351378 ISBN-13 9780307351371

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

Literary Resources

luzzini, J. (2008). *Dessert Fourplay*, New York: Crown Publishing Group.
 Keller, T. (2012). *Bouchon Bakery*. New York: Artisan

Online Resources

www.staffcanteen.com
www.greatbritishchefs.com
www.barry-callebaut.com

www.valrhona.com

www.puratos.com

www.sogoodmagazine.com

www.bordbia.com

<http://www.sosa.cat/>

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_OCPCG_S06 201700 Certificate in Culinary Arts and Professional Cookery

GA_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme

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

GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)