

# **MODULE DOCUMENTATION**

## **Modern & Innovative Pastry, Baking and Desserts**

**HOSP06078**

Mandatory


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<b>Full Title</b>	Modern and Innovative Pastry Baking and Desserts		
<b>Status</b>	Uploaded to Banner	<b>Start Term</b>	2017
<b>NFQ Level</b>	06	<b>ECTS Credits</b>	10
<b>Module Code</b>	HOSP06078	<b>Duration</b>	Semester - (13 Weeks)
<b>Grading Mode</b>		<b>Department</b>	Culinary Arts
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### Module Description

This module assists learners to demonstrate with confidence and creativity the skills required for pastry in the hospitality industry.

Learning Outcomes	
	<b><i>On completion of this module the learner will/should be able to:</i></b>
1.	List current trends in pastry.
2.	Utilise modern techniques to adapt classical dishes and confectionery products to a contemporary style.
3.	Apply innovative concepts of composition, taste, design, texture to “allergy-aware” pastry bakery and desserts.
4.	Apply the necessary skills to produce a range of petit fours and chocolate work
5.	Utilise the necessary skills and techniques to produce a selection of breads, to include health breads and enriched doughs.

### Indicative Syllabus

1. Concepts of composition  
Taste, design, texture, flavour pairing and current trends  
Related theory
2. Modernising the Classics  
Cold and hot plated desserts  
Confectionery products  
Healthy options/special dietary requirements  
Related theory
3. Petit Fours and chocolate work  
Produce a range of petit fours including petit four sec and petit four glace  
Chocolate-tempering, including dipping, piping, coating  
Related theory
4. Modern plated and individually styled pastry products  
Confectionery products  
Healthy options/special dietary requirements  
Afternoon Tea Cakes  
Related theory
5. Centrepieces Demonstration  
Examples will include:  
Moulded chocolate work  
Moulded marzipan work  
Pastillage.  
Pulled sugar work  
Cake Decoration.  
Moulded sugar

Related theory  
 6. Bread Products  
 Yeast Bread  
 Health Breads (spelt, Soya, Gluten free)  
 Chemical aerated breads  
 Enriched Bread dough's

### Teaching and Learning Strategy

The teaching and learning strategies operated in this module utilise lecture led practical kitchens supported with lecture notes and Moodle to provide students with strong foundations in bakery and pastry arts. Students are required to reflect on their own learning by identifying key lessons learnt for each class.

### Assessment Strategy

This module is assessed by 100% Continuous assessment to include practical assessment and in class written tests.

#### consisting of

70% continuous assessment of all practical class to include two individual practical skills assessments and one theoretical in-class test

20% (2x10%) practical skills assessment

10% (1 x10%) in class theory test

*Continuous assessment of student's performance in practical classes will be based on the following criteria:*

- **Professional conduct:** (timekeeping, appearance, responsiveness, and team work etc)
- **Written preparation prior to class**
- **Adherence to Health, Safety & Food Hygiene Principles**
- **Skills development**
- **The finished product**
- **Reflection on process and product**

### Repeat Assessment Strategies

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

Indicative Coursework and Continuous Assessment:		100 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Practical Evaluation	Continuous Assessment	70 %	OnGoing	1,2,3,4,5,6
Practical Evaluation	Skills Test 1	10 %	TBA	1,2,3,4,5,6
Assessment	In Class Test	20 %	TBA	1,2,3,4,5,6

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

### Literary Resources

Bertinet, R. (2012). *Crust*. London: Kyle Books.

Dupon, O. (2013). *The New Pâtisseries*. London: Thames and Hudson.

Everitt-Matthias, D. (2011) *Essence: Recipes from Le Champignon Sauvage*. Bath: Absolute Press

Everitt-Matthias, D. (2010) *Desserts: Recipes from Le Champignon Sauvage*. Bath: Absolute Press

Freeman, C. (2013) *Modern Art Desserts*. Berkeley: Ten Speed Press.

Glendinning, D. & Ryan, P. (2012). *Bread Revolution*. London: Murdoch Book.

Iuzzini, J. (2008). *Dessert Fourplay*, New York: Crown Publishing Group.

Keller, T. (2012). *Bouchon Bakery*. New York: Artisan.

Maguire, N. (2012). *The McNear Restaurant Cookbook*. Dublin: Gill and McMillan

Notter, E. (2012). *The Art of the Confectioner: Sugar Work and Pastillage*. New Jersey: John Wiley and Sons.

Notter, E. (2011). *The Art of the Chocolatier*. New Jersey: John Wiley and Sons.

Purchase, D. (2012). *Sweet Studio*. London: Murdock Books Ltd.

Roux M. (2010) *Pastry: Sweet and Savoury*. London: Quadrille Publishing.

Segnit, N. (2010). *The Flavour Thesaurus*. London: Bloomsbury

The French Culinary Institute (2011). *The Fundamental Techniques of Classic Bread Baking*. New York: The French Culinary Institute.

Tibballs, K.. (2012). *Chocolate to Savour*. Buckinghamshire: Buckingham Book Publishing.

#### Online Resources

[www.staffcanteen.com](http://www.staffcanteen.com)

[www.greatbritishchefs.com](http://www.greatbritishchefs.com)

[www.barry-callebaut.com](http://www.barry-callebaut.com)

[www.valrhona.com](http://www.valrhona.com)

[www.puratos.com](http://www.puratos.com)

[www.sogoodmagazine.com](http://www.sogoodmagazine.com)

[www.bordbia.com](http://www.bordbia.com)

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

#### Other Resources

Chef Decoration, Anthem Publishing Ltd.

Chef Magazine, Network House.

Food and Wine, Harmonia Ltd

Yes Chef, NI Media.

#### Programme Membership

GA\_OCATG\_N06 201700 Certificate in Culinary Arts and Techniques

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)