

Code-Course	<b>051211 - Desserts and Pastry: Formulas and Techniques</b>		
Thematic Area	Enogastronomic and culinary preparations	Year	Second
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

## BRIEF COURSE DESCRIPTION

The aim of this course is to introduce students to the pastry sector starting from classical patisserie.

Students will get a global vision of the workings and organisation of the pastry sector. Students will learn the main prepared and unprepared products together with basic and advanced techniques used in pastry making. They will also analyse the areas, staff, organisational charts and safety and hygiene standards that ensure the correct work organisation.

There will be practical lessons together with the lectures where students will know first-hand the patisserie products and techniques. They will be able to make the main bases and preparations which will be the starting point for later preparations.

## BASIC SKILLS

BS2 – Students must be able to apply their knowledge to their work in a professional way and possess the skills used to develop and defend arguments and solve problems within their study field.

## SPECIFIC SKILLS

SS2 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

SS3 – Organize, develop and evaluate culinary production processes and the food plating.

SS8 – Use the culinary production processes and the basic preparation, transformation and preservation processes of foods of animal and plant origin.

SS9 – Recognize and apply the main basic operations of the industrial processes in order to guarantee the control of the processes and products intended for human consumption.

SS11 – Interpret and apply the food safety regulations in the culinary field.

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SS13 – Interpret and apply the composition, the nutrition value and the functional properties of the various group foods to the culinary techniques, as well as the attention to groups with special needs.

## LEARNING OBJECTIVES

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1. Facilities, machinery and tooling for patisserie.
2. Basic raw materials used in patisserie.
3. Specific patisserie vocabulary and terminology.
4. Basic pastry techniques, preparations and applications: doughs and batters, pastry, creams and others.
5. Pastry preparation and preservation techniques.
6. Products, pairing and preparations.

## LEARNING METHODOLOGY

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This theoretical and practical course helps students acquire the skills related to this subject by means of a general overview of this type of preparations.

During lectures students will do exercises in order to achieve the objectives aforementioned, while in practical classes students will be provided with the foundations of desserts and patisserie techniques. Students are required to invest time in self-learning.

## ASSESSMENT SYSTEM

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The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

**Continuous assessment:** the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course. Students must attend to a minimum of 80% of the classes in order to be assessed by continuous assessment.

**Final examination:** it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

### Assessment systems

### Continuous

### Final

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Student assignments	15 %	15%
Assessment of practical tasks	25%	---
Final practical exam	20%	40%
Final written exam	40%	45%

## Course unit reassessment

Students who didn't achieve the learning objectives can resit assessment to demonstrate the acquisition of skills and knowledge associated with the course.

## BIBLIOGRAPHY

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BARRIGA, Xavier. Panadería artesana, tecnología y producción. Montagud Editores 2003.

ORTEGA MAZO, Tomás. Pastas secas o de te. Ed. Montagud Editores 1993.

POZUELO TALAVERA, Juan / PÉREZ PEREZ, Miguel Ángel. Repostería. Ed. Paraninfo.

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