

Global Learning Semesters

Course Syllabus

Course: CATR-211 Dough Products/Pastry

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-211	Dough Products/Pastry	2
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Sophomore Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

Ingredients, dough recipes and principles of their preparation. Products, cooking and finishing. Hygiene methods and storage. Description and demonstration of the variety of pastry dishes. The points of care needed and how to recognise faults.

Prerequisites

Sophomore Standing

Topic Areas

1. Prepared or convenience bread dough.
2. Dough ingredients.
3. Dough types.
4. Preparation methods.
5. Dough products.
6. Cooking and finishing methods, according to product requirements.
7. Hygiene methods of preparing, cooking and storing dough products. Preventing contamination.
8. Ingredients.
9. Convenience cake, sponge and biscuit mixtures.
10. Preparation methods.
11. Cakes, biscuits, sponges etc.
12. Finishing methods.
13. Convenience and fresh pastry.
14. Preparation methods, cooking and storing in accordance with food hygiene regulations.
15. Cyprus sweets.
16. Creams-types and methods of making and storing.
17. Pastry dishes.
18. Preparing, cooking and decorating egg custard based desserts.
19. Different desserts.
20. Preventing contamination

Readings and Resources

Required Textbook

- Ceserani and Kinton, Practical Cookery, 7th edition, Hodder & Stoughton, ISBN 0-340-52683-1

Recommended Reading

- Gastronomy, My Basic Cookery, The Process Approach, Nico Ladenis, ISBN 85223-682-Y.
- Barker, William, The Modern Patisserie, Northwood, London 1994.