

Global Learning Semesters

Course Syllabus

Course: CATR-225 Traditional European Cakes/Pastries

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-225	Traditional European Cakes/Pastries	3
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

Traditional cakes made in different shapes from extremely fine and nutritious yeast dough. Preparation, decoration and presentation Sponge cakes, Meringues.

Prerequisites

Sophomore Standing

Topic Areas

1. Dough pastry - preparation, decoration and presentation different cakes from many countries.
2. Cakes made for Christmas in different countries.
3. Sponge preparation.
4. Creams.
5. Decorating methods of cakes.
6. Meringues.
7. Different pastries from puff pastry.
8. Cheese cakes.
9. Special ices.

Readings and Resources

Required Textbook

- Lecturer's Notes.
- Roland Bilheux and Alain Escoffier, French Professional Pastry Series, ISBN 0-442-20568-6.