

Global Learning Semesters

Course Syllabus

Course: CATR-226 Advanced Patisserie/Dessert

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



| Course Summary | | |
|-------------------------|-----------------------------|--------------------------|
| Course Code | Course Title | Recommended Credit Hours |
| CATR-226 | Advanced Patisserie/Dessert | 1 |
| 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

These lessons show the students how to prepare fine sweets using classical and modern methods while allowing the freedom to develop their own ideas, styles and techniques.

Prerequisites

Sophomore Standing

Topic Areas

1. Nouvelle Patisserie
2. Chocolate and Praline Petit-fours
3. Demi-Froid Patisserie
4. Mousses
5. Frozen Dessert

Readings and Resources

Required Textbook

- Lecturer's Notes

Recommended Reading

- Roland Bilheux and Alain Escoffier, French Professional Pastry Series, ISBN 0-442-20568-6.
- Christian Teubnez, Great Desserts, ISBN 0-600-32330-7.