

## Global Learning Semesters

### Course Syllabus

Course: CATR-304E Advanced Pastry

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-304E	Advanced Pastry	3
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	CATR -116e
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Upper Division	English

### Course Description

Skills in preparing fine sweets using classical and modern methods are developed, while being allowed the freedom to develop one's own ideas, styles and techniques. Emphasis will be on developing pastry displays using advanced techniques, aesthetics and sensory perception. The students will plan, cost, organize and produce a complete pastry display.

### Prerequisites

CATR -116e

### Topic Areas

1. Nouvelle Patisserie.
2. Traditional Cakes.
3. Chocolate and Praline Petit-fours.
4. Demi-Froid Patisserie.
5. Mousses.
6. Frozen Dessert.
7. Plated dessert.
8. Classification of Chocolate.
9. Methods of Tempering – of couverture chocolate.
10. Classic techniques for moulding chocolate.
11. Building large chocolate pieces.
12. Sugar Paste.
13. Cakes Decoration with Sugar Paste.
14. Types of sugar work

### Readings and Resources

#### Required Textbook

- C. Teubnez, Great Desserts, (ISBN 0-600-32330-7).
- Lecturer's Notes

### **Recommended Reading**

- R. Bilheux and A. Escoffier, French Professional Pastry Series, (ISBN 0-442-20568-6).
- N. Lodge and J. Luusfitt, The International School of Sugar Craft (Book 1), (ISBN 0-948075-77-5).
- N. Lodge and A Baber, The International School of Sugar Craft (Book 2) (ISBN 0998075-78-3).
- L. & O. Fassbind, Sugar Artistik, (ISBN 3-952-053-007).
- Eurodelices, Pastries, Dine with Europe's Master Chefs (ISBN 3-829-011-318).