

# Global Learning Semesters

## Course Syllabus

Course: CUL-116 Pastry

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CUL-116	Pastry	2
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	None
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

### Course Description

The course provides basic knowledge and skills in pastry art. The course covers theory and application of basic pastries and creams as well as an introduction to the preparation of different types of desserts and Cypriot sweets.

### Prerequisites

None

### Topic Areas

1. Ingredients
2. Equipment
3. Basic creams: preparation and storing
4. Basic pastries
5. Cakes, biscuits, sponges
6. Cyprus sweets
7. Crepes
8. Ice Creams
9. Different Desserts
10. Cheese cakes and meringues

### Readings and Resources

#### Required Textbook

- L.J. Hanneman, Patisserie (ISBN 0-7506-0430-1)
- Lecturer's Notes

#### Recommended Reading

- Ceserani, Kinton, Foskett, Practical Cookery, 9<sup>th</sup> Edition, Hodder & Stoughton, (ISBN 0-340-74-941-5)
- J. Wright, Pastry, Cakes & Biscuits (ISBN 0-304-351261)