

Hotel, Restaurant and Catering Services Department / Hotel, Restaurant and Catering Services Department /

Course Code	Course Name	Teoretical	Practice	Laboratory	Credits	ECTS
AS207	PATISSERIE PRODUCTS	2.00	2.00	0.00	3.00	6.00
Course Detail						
Course Language	: Turkish					
Qualification Degree	: PreBachelor					
Course Type	: Compulsory					
Preconditions	: Not					
Objectives of the Course	: To teach the basic ingredients, production and presentation techniques of all products such as desserts, cakes and pastries in patisseries, both theoretically and practically.					
Course Contents	: The course covers dough preparation techniques used in patisseries and bakeries, dessert-making techniques, and the types of cakes, chocolates, and confectionery made in boutique pastry shops. The course covers theoretical explanations and practical training of relevant recipes.					
Recommended or Required Reading	: Lecture Notes, Textbook: Baking and Pastry; Mastering the Art and Craft, Culinary Institute of America.					
Planned Learning Activities and Teaching Methods	: Lecture and Practise					
Recommended Optional Programme Components	: Educational Trip and Seminar					
Course Instructors	: Öğr. Gör. Sevinç Alkan					
Instructor's Assistants	: Öğr. Gör. Dr. Serkan ZARO					
Presentation Of Course	: Interactive Education					
Update Date	: 9/4/2025 1:25:57 PM					
Dosya İndirilme Tarihi	: 9/4/2025					

## Course Outcomes

## Upon the completion of this course a student :

- 1 Identifies the equipment and ingredients used in patisseries.
- 2 Prepares the basic dough types used in pastry products.
- 3 Applies fundamental techniques in the preparation of cakes, desserts, and cookies.
- 4 Produces traditional Turkish and international desserts.
- 5 Prepares and decorates cakes, chocolates, and confectionery.
- 6 Transfers theoretical knowledge into practical skills.

## Preconditions

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## Weekly Contents

	<b>Teorical</b>	<b>Practice</b>	<b>Laboratory</b>	<b>Preparation Info</b>	<b>Teaching Methods</b>	<b>Course Learning Outcomes</b>
1. Week	*Equipment Used in Patisseries			*Read Before Coming to The Lesson: Lecture Notes, Part 1 (Pages 1-2)	*Lecture	Ö.C.1
2. Week	*Ingredients Used in Patisserie: Flours, Sugars, Thickeners			*Read Before Coming to The Lesson: Lecture Notes, Part 2 (Pages 3-5)	*Lecture	Ö.C.1
3. Week	*Ingredients Used in Patisserie: Dairy Products, Shortening and Chocolates			*Read Before Coming to The Lesson: Lecture Notes, Part 2 (Pages 5-10)	*Lecture	Ö.C.1
4. Week	*Dough Preparation Techniques: Yeast Doughs, Pastry and Cake Doughs			*Read Before Coming to The Lesson: Lecture Notes, Part 3 (Pages 10-13)	*Lecture	Ö.C.2
5. Week	*Dough Preparation Techniques: Pate Choux, Tart, Biscuit and Cookie Doughs			*Read Before Coming to The Lesson: Lecture Notes, Part 3 (Pages 14)	*Lecture	Ö.C.2
6. Week		*Dough Preparation Techniques: Yeast Doughs		*Read Before Coming to The Lesson: Bakery Products Recipes	*Practise	Ö.C.2 Ö.C.6
7. Week		*Dough Preparation Techniques: Pastry and Cake Doughs		*Read Before Coming to The Lesson: Bakery Products Recipes	*Practise	Ö.C.2 Ö.C.6
8. Week	*VİZE					
9. Week		*Dough Preparation Techniques: Pate Choux, Tart, Biscuit and Cookie Doughs		*Read Before Coming to The Lesson: Bakery Products Recipes	*Practise	Ö.C.2 Ö.C.3 Ö.C.6
10. Week	*Dessert Types and Making Techniques			*Read Before Coming to The Lesson: Lecture Notes, Part 4 (Pages 14-18)	*Lecture	Ö.C.3
11. Week	*Boutique Pastry			*Read Before Coming to The Lesson: Lecture Notes, Part 4 (Pages 18-22)	*Lecture	Ö.C.3 Ö.C.5
12. Week		*Turkish Cuisine Desserts		*Read Before Coming to The Lesson: Pastry Products Recipes	*Practise	Ö.C.4
13. Week		*International Desserts		*Read Before Coming to The Lesson: Pastry Products Recipes	*Practise	Ö.C.4
14. Week		*Layer Cake Making		*Read Before Coming to The Lesson: Pastry Products Recipes	*Practise	Ö.C.5 Ö.C.6
15. Week		*Chocolate and Confectionery Making		*Read Before Coming to The Lesson: Pastry Products Recipes	*Practise	Ö.C.5 Ö.C.6

## Assesment Methods %

1 Ara Sınav: 40.000

3 Final : 60.000

## ECTS Workload

<b>Activities</b>	<b>Count</b>	<b>Time(Hour)</b>	<b>Sum of Workload</b>
Derse Katılım	14	4.00	56.00
Vize	1	1.00	1.00
Final	1	1.00	1.00
Ara Sınav Hazırlık	6	4.00	24.00
Final Sınavı Hazırlık	8	4.00	32.00
Ders Öncesi Bireysel Çalışma	14	2.00	28.00
Uygulama / Pratik Sonrası Bireysel Çalışma	7	2.00	14.00
Dünger	7	2.00	14.00
Total : 170.00			
Sum of Workload / 30 ( Hour ) : 6			
ECTS : 6.00			

## Program And Outcome Relation

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14	P.O. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22
L.O. 1	3	0	0	0	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 2	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
L.O. 3	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
L.O. 4	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
L.O. 5	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	0
L.O. 6	0	0	0	0	0	3	0	0	0	0	0	0	3	0	3	0	0	0	0	0	0	3
Average	0.50	0	0	0	0	3.00	0	0	0	0	0	0	2.50	0	2.50	0	0	0	0	0	0	0.50

**BEWARE OF PLAGIARISM** Please pay attention to proper academic citation rules and avoid plagiarism, an unethical and academically fraudulent behavior, when completing reports, assignments, or other academic works, and it is treated with the same disciplinary action as cheating in a classroom setting. It is imperative to refrain from presenting another person's ideas, language, expressions, or any other form of intellectual property as your own. Regardless of quality, your assignments/projects/research should reflect your original work. Perfection is not a requirement, and in case of any uncertainties regarding academic writing guidelines, you may seek clarification from your course instructor.

Engel Durumu/Uyarlama Talebi : Engel durumuna ilişkin herhangi bir uyarlama talebinde bulunmak isteyen öğrenciler, dersin öğretim elemanı ya da Nevşehir Engelli Öğrenci Birimi ile en kısa sürede iletişime geçmelidir.