

İndirilme Tarihi

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AS207 - PASTRY MANAGEMENT - Ürgüp Sebahat ve Erol Toksöz Turizm Meslek Yüksekokulu - Otel, Lokanta ve İkram Hizmetleri Bölümü

General Info

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

Instructor's Assistants

Öğr. Gör. Dr. Serkan ZARO

Presentation Of Course

Interactive Education

Dersi Veren Öğretim Elemanları

Inst. Sevinç Alkan

Program Outcomes

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.

Order	PreparationInfo	Laboratory	TeachingMethods	Theoretical	Practise
1	Read Before Coming to The Lesson: Lecture Notes, Part 1 (Pages 1-2)		Lecture	Equipment Used in Patisseries	
2	Read Before Coming to The Lesson: Lecture Notes, Part 2 (Pages 3-5)		Lecture	Ingredients Used in Patisserie: Flours, Sugars, Thickeners	
3	Read Before Coming to The Lesson: Lecture Notes, Part 2 (Pages 5-10)		Lecture	Ingredients Used in Patisserie: Dairy Products, Shortening and Chocolates	
4	Read Before Coming to The Lesson: Lecture Notes, Part 3 (Pages 10-13)		Lecture	Dough Preparation Techniques: Yeast Doughs, Pastry and Cake Doughs	
5	Read Before Coming to The Lesson: Lecture Notes, Part 3 (Pages 14)		Lecture	Dough Preparation Techniques: Pate Choux, Tart, Biscuit and Cookie Doughs	
6	Read Before Coming to The Lesson: Bakery Products Recipes		Practise		Dough Preparation Techniques: Yeast Doughs
7	Read Before Coming to The Lesson: Bakery Products Recipes		Practise		Dough Preparation Techniques: Pastry and Cake Doughs
8				VİZE	
9	Read Before Coming to The Lesson: Bakery Products Recipes		Practise		Dough Preparation Techniques: Pate Choux, Tart, Biscuit and Cookie Doughs
10	Read Before Coming to The Lesson: Lecture Notes, Part 4 (Pages 14-18)		Lecture	Dessert Types and Making Techniques	
11	Read Before Coming to The Lesson: Lecture Notes, Part 4 (Pages 18-22)		Lecture	Boutique Pastry	
12	Read Before Coming to The Lesson: Pastry Products Recipes		Practise		Turkish Cuisine Desserts
13	Read Before Coming to The Lesson: Pastry Products Recipes		Practise		International Desserts
14	Read Before Coming to The Lesson: Pastry Products Recipes		Practise		Layer Cake Making
15	Read Before Coming to The Lesson: Pastry Products Recipes		Practise		Chocolate and Confectionery Making

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Derse Katılım	14	4,00
Vize	1	1,00
Final	1	1,00
Ara Sınav Hazırlık	6	4,00
Final Sınavı Hazırlık	8	4,00
Ders Öncesi Bireysel Çalışma	14	2,00
Uygulama / Pratik Sonrası Bireysel Çalışma	7	2,00
Diğer	7	2,00

Assesments

Activities	Weight (%)
Ara Sınav	40,00
Final	60,00

	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					3																
L.O. 2						3							3		3							
L.O. 3						3							3		3							
L.O. 4						3							3		3							
L.O. 5						3							3		3							
L.O. 6						3							3		3							3

Table :

- P.O. 1 :** Defines basic concepts of food and beverage sector.
- P.O. 2 :** Knows legal arrangements in food and beverage management and job's standards.
- P.O. 3 :** Knows interior and exterior factors which effect food and beverage managements.
- P.O. 4 :** Knows the organization structure of food and beverage managements and cookery section and adapts to them.
- P.O. 5 :** Know at least one foreign language at level A2 Europe Language Portfolio.
- P.O. 6 :** Practices easily own theoretical and practical knowledges, got in the university.
- P.O. 7 :** Knows and uses how to work automation systems used in food and beverage and cookery sector.
- P.O. 8 :** Practices the grammar of foreign language, got in the university and internship.
- P.O. 9 :** With the help of experiences in theoretical and internship period, analyzes and solves the problems faced in this sector.
- P.O. 10 :** The degree of communication is very high and adapts teamwork.
- P.O. 11 :** Communicates effectively and good, with subordinates and superiors.
- P.O. 12 :** Has the ability of working with the intensity of work, stress and under pressure.
- P.O. 13 :** Knows the applications held on food and beverage sector such as menu planning, food production and servicing charges, takes part in these applications.
- P.O. 14 :** Knows the procedures of lavish meal and big organizations, takes part in teamwork.
- P.O. 15 :** Knows the procedures of cooking techniques , kitchen techniques, menu planning.
- P.O. 16 :** Takes part in a teamwork about catering organization
- P.O. 17 :** Helps friends worked together and grows and always educates subordinates.
- P.O. 18 :** Does respectful to its superiors, completes perfectly the given tasks, decides own decision just in the time of crisis.
- P.O. 19 :** Prepares reports about own job and presents to superiors
- P.O. 20 :** Helps own friends in extraordinary times, finishes the tasks belongs to others.
- P.O. 21 :** Obeys the worths of national and ethic, cares these worths when worked.
- P.O. 22 :** Follows the innovations of own job and improves own career.
- L.O. 1 :** Identifies the equipment and ingredients used in patisseries.
- L.O. 2 :** Prepares the basic dough types used in pastry products.
- L.O. 3 :** Applies fundamental techniques in the preparation of cakes, desserts, and cookies.
- L.O. 4 :** Produces traditional Turkish and international desserts.
- L.O. 5 :** Prepares and decorates cakes, chocolates, and confectionery.

L.O. 6 : Transfers theoretical knowledge into practical skills.