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**GM208 - DESSERTS, CAKES AND PASTRIES - Turizm Fakültesi - Gastronomi ve Mutfak Sanatları B**

**General Info**

**Objectives of the Course**

This course focuses on the preparation of desserts, cakes, and pastries in a culinary operation. Within the s used in baking, pastry and dessert production. Students will also put into practice what they learn in this c

**Course Contents**

Bread production. Sweet and salty baked foods. The sauces, syrups and creams used in baking and pastry | fours, and mille feuille. The production of a variety of cakes and cookies. Baking and pastry decoration. Tra

**Recommended or Required Reading**

The Culinary Institute of America. (2009). Baking and Pastry: Mastering the Art and Craft. (2nd Ed.). New Je  
Professional Pastry Chef: Fundamentals of Baking and Pastry. (4th Ed.). New Jersey: John Wiley & Sons, Inc.  
Kavramlar, İlkeler Ve Örnek Uygulamalar, Detay Yayıncılık

**Planned Learning Activities and Teaching Methods**

Oral and Visual Instruction Practice

**Recommended Optional Programme Components**

none.

**Instructor's Assistants**

none.

**Presentation Of Course**

formal education

**Dersi Veren Öğretim Elemanları**

Inst. Kader Parlak

**Program Outcomes**

- LO-1 Describe the properties and functions of various ingredients used in the production of pastry i
- LO-2 Know the basic methods used in dough preparation.
- LO-3 Prepare a variety of breads and pastries.
- LO-4 Prepare a variety of cakes utilizing various mixing, panning and baking methods
- LO-5 Prepare and present a plated dessert utilizing the productions techniques presented in class

**Weekly Contents**

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical
1	Source reading on the topic of the week	Lecturing	Introduction baking and pastry and kitchen safety. Baking form

**Program tanımları ve çıktılarını PDF e aktarma**