

10 BAKING TECHNOLOGY 2

Prerequisite: Baking Technology I

Credits: 4

Overview

This course is designed to introduce the students to advanced techniques in baking. Continental specialties suitable for fine dining and commercial outlets will be examined.

General Objectives

This course is designed to:

- 1 provide practical competence in students whilst introducing new skills within the patisserie department.
- 2 introduce students to classical, non-classical and continental specialties suitable for different food outlets.
- 3 encourage students to produce goods of high quality and being able to relate their choice of raw materials to an optimum profit making context.
- 1 demonstrate and organize controlled hygienic work situations.
- 2 develop the necessary skills and attitudes to adapt to the dynamic nature of patisserie.
- 3 prepare students for industry/industrial release and career progression.

Learning Outcomes

Upon successful completion of this course, the learner will:

- 1 prepare advanced baking products.
- 2 identify and select appropriate equipment for the production of baking goods.
- 3 demonstrate baking techniques utilizing safe and hygienic working practices.
- 4 demonstrate the necessary skills and attitudes to adapt to the dynamic nature of patisserie.
- 1 outline food legislation affecting production and storage of products.

Topics

1.0 Meringue

Objectives

Upon completion of the topic the student will be able to:

- 1.1 differentiate between cold, warm and hot meringues
- 1.2 prepare a variety of dishes using cold, warm and hot meringues

Content

- Definition of meringue
- Methods of preparing meringue

2.0 Confections

Objective

Upon completion of the topic the student will be able to:

- 2.1 prepare and serve a variety of
 - ice creams
 - frozen yogurt and crème fraiche
 - sorbets
 - parfaits and bombes
 - coupes and sundaes

Content

- The principles of preparing confections

3.0 Tortes

Objectives

Upon completion of the topic the student will be able to:

- 3.1 specify the proper height and portion size for a variety of tortes
- 3.2 discuss and demonstrate the special preparation methods used for a variety of tortes
- 3.3 discuss how the names of tortes indicate the type of designs
- 3.4 identify the taste and other characteristics associated with each torte

3.5 prepare and decorate a variety of tortes applying the principles learnt.

Content

- Types of Tortes
 - Linzer Tortes
 - Fruit Tortes
 - Cream Tortes
 - Cheese Tortes
 - Ganache Tortes
 - Mille Feuille
- Characteristics associated with Tortes
- Names and designs

4.0 Marzipan and Fondant

Objectives

Upon completion of the topic the student will be able to:

- 4.1 prepare marzipan and fondant
- 4.2 describe the use of marzipan and fondant as a covering medium
- 4.3 display the use of marzipan and fondant as a decoration

Content

- Techniques of preparing marzipan
- Techniques of preparing fondants

5.0 Chocolate

Objectives

Upon completion of the topic the student will be able to:

- 5.1 prepare a number of chocolate flavoured coatings
- 5.2 use chocolate couverture to decorate a selection of cakes
- 5.3 produce a number of chocolate items for display

Content

- Types of chocolate
- The tempering of chocolate
- Chocolate displays

6.0 Pastillage and Royal Icing

Objectives

Upon completion of the topic the student will be able to:

- 6.1 discuss the use of pastillage and royal icing as a decorative medium
- 6.2 display the use of pastillage and royal icings for producing display items

Content

- Techniques of preparing pastillage
- Techniques of preparing royal icing

7.0 Mousses and Bavarian Creams

Objective

Upon completion of the topic the student will be able to:

- 7.1 prepare and serve a variety of mousses and Bavarian cream items

Content

- Techniques of preparing mousses and Bavarian creams

6.0 Hot and Cold Sweets

Objective

Upon completion of the topic the student will be able to:

- 8.1 demonstrate the combinations of the above mentioned topics to produce a wide range of puddings, soufflés and other desserts

Content

- Hot and cold sweet display

9.0 Yeast Products

Objectives

Upon completion of the topic the student will be able to:

- 9.1 explain the procedure for making Brioche, Croissants and Danish
- 9.2 prepare Brioche, Croissants and Danish

Content

- Preparation techniques for Brioche, Croissants and Danish

10.0 Cheesecakes

Objectives

Upon completion of the topic the student will be able to:

- 10.1 identify the various types of cheesecakes
- 10.2 identify the various ingredients and equipment needed to produce each type of cheesecake
- 10.3 describe methods of decorating and finishing each type of cheesecake
- 10.4 prepare, bake and serve a variety of cheesecakes

Content

- Types of cheesecakes

11.0 Afternoon Tea Goods

Objectives

Upon completion of the topic the student will be able to:

- 11.1 produce a number of tea goods using premixes, pastry creams, fresh creams, synthetic creams and fillings

Content

- Preparation of tea goods

12 Petit Fours

Objectives

Upon completion of the topic the student will be able to:

- 12.1 define petit fours
- 12.2 produce a number of local, regional and international petit fours

Content

- Preparation of petit fours

Instruction Format

Lectures
Demonstration
Practice

Assessment and Evaluation

The continuous assessment for this course takes the following form:

- Two (2) theory papers which account for 40% of the final mark
- Four (4) practical assessments which account for 60% of the final mark

Recommended Text

The Professional Pastry Chef, Bo Friberg

Patisserie, 2nd Edition, L J Hanneman; published by Butterworth-Heinemann.

Professional Patisserie 2013, Chris Barker, Mick Burke & Neil Rippington; published by Hodder Education

On Baking, 3rd Edition 2012; Sarah R Labensky, Priscilla A Martel & Eddy Van Damme; published by Prentice Hall



Resources

Practical sessions will be conducted in skills kitchens in realistic working environments that are equipped with the necessary utensils for the execution of their work.

The syllabus will allow students to sit international certification such as NVQs in food production.

Attendance

A Students are encouraged to attend all class sessions as all information presented may not be covered in the required text. Participation of students is an integral component of the learning process.

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