



<b>Title:</b>	Pastry, Tarts and Gateaux <b>APPROVED</b>
<b>Long Title:</b>	Pastry, Tarts and Gateaux
<b>Module Code:</b>	HOSP6085
<b>Credits:</b>	5
<b>NFQ Level:</b>	Fundamental
<b>Field of Study:</b>	Hospitality
<b>Valid From:</b>	Semester 1 - 2017/18 ( September 2017 )
<b>Module Delivered in</b>	no programmes
<b>Module Coordinator:</b>	Noel Murray
<b>Module Author:</b>	SINEAD CLANCY
<b>Module Description:</b>	This module is designed to provide the learner with the opportunity to develop their skills relating to bakery and pastry techniques. The learner will be provided with the opportunity to design modern and innovative products to meet current market trends within the culinary environment.
<b>Learning Outcomes</b>	
<i>On successful completion of this module the learner will be able to:</i>	
LO1	Prepare a wide range of bakery and pastry products to a high standard, incorporating European and International cuisine.
LO2	Produce and exhibit modern pastry products.
LO3	Analyse the cost factors associated with the production of bakery and pastry products.
LO4	Apply basic food science knowledge in relation to commodities when producing culinary breads and pastries.
LO5	Appraise the influence of modern trends on classical bakery and pastry products
<b>Pre-requisite learning</b>	
<b>Module Recommendations</b> <i>This is prior learning (or a practical skill) that is strongly recommended before enrolment in this module. You may enrol in this module if you have not acquired the recommended learning but you will have considerable difficulty in passing (i.e. achieving the learning outcomes of) the module. While the prior learning is expressed as named CIT module(s) it also allows for learning (in another module or modules) which is equivalent to the learning specified in the named module(s).</i>	
No recommendations listed	
<b>Incompatible Modules</b> <i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module. You may not earn additional credit for the same learning and therefore you may not enrol in this module if you have successfully completed any modules in the incompatible list.</i>	
No incompatible modules listed	
<b>Co-requisite Modules</b>	
No Co-requisite modules listed	
<b>Requirements</b> <i>This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed. You may not enrol on this module if you have not acquired the learning specified in this section.</i>	
No requirements listed	
<b>Co-requisites</b>	
No Co Requisites listed	



**Module Content & Assessment**

**Indicative Content**

**Related pastry theory.**

Awareness of ingredients-sourcing, standard recipes, food cost, product testing, scaling up, evaluation. Product Design / Recipe Balance

**Breads,**

Bakery Techniques such as moulding, scaling, proving, baking and glazing. Biological and chemical aeration, flavoured breads, sourdough, sweet breads, soda breads, Naan, Focaccia, European and International breads incorporating sweet and savoury varieties. Bakery Techniques such as moulding, scaling, proving, baking and glazing.

**Sweet Pastry**

Techniques associated with a variety of Tarts, Tartlets, Barquettes, including a variety of fillings and flavours to suit market needs.

**Cakes and Gateaux**

Speciality gateaux, using a variety of bases, fillings, toppings, with a high degree of expert finish.

**Afternoon Tea Pastries**

Puff Pastry variations, Frangipane fancies, Ganache fancies, Japonaise, Genoise, Cup cakes, Florentines.

**Petit Fours**

A range of classical petit fours, Variations of both secs and glace petit fours suitable for a fine dining restaurant.

**Plated Sweet and Sauces**

Individual plated desserts using a range of bases and fillings, incorporating suitable sauces i.e. anglaised based, fruit, thickened syrups & sabayon.

**Danish and Croissant Doughs**

Danish and croissants, fillings such as frangipane, ganache, pastry cream, curds. Savoury items for example goats cheese and herbs, sundried tomato flavours.

**Basic Introduction to Display Work**

Basic introduction to Chocolate sweets and Chocolate moulding, Basic Isomalt and sugar work,

**Puddings**

Baked custards and their extensions, creme brulee, bread and butter puddings - extensions, steamed puddings.

**Basic Food Principles and Food science**

Principles of food science in relation to ingredients used in bakery & pastry production.

**Health and Safety**

Principles of Health and Safety issues.

Assessment Breakdown	%
Course Work	100.00%

Course Work				
Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Practical/Skills Evaluation	Weekly Practical assesment	1,2,3,4,5	70.0	Every Week
Short Answer Questions	In class Test, examining the theoretical components of the module.	2,3,4,5	20.0	Sem End
Practical/Skills Evaluation	Formal Practical Skills Test - Students will be given a recipe to make to outline their practical skills, under specific time constraints.	1,2,3,4,5	10.0	Sem End

No End of Module Formal Examination

**Reassessment Requirement**

**Coursework Only**

*This module is reassessed solely on the basis of re-submitted coursework. There is no repeat written examination.*

**The institute reserves the right to alter the nature and timings of assessment**



**Module Workload**

<b>Workload: Full Time</b>				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lab	Practical incorporating theory	4.0	Every Week	4.00
Independent & Directed Learning (Non-contact)	Research and Recipe development. Students will develop their skills outside of the lab time.	3.0	Every Week	3.00
Total Hours				7.00
Total Weekly Learner Workload				7.00
Total Weekly Contact Hours				4.00

<b>Workload: Part Time</b>				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lab	Practical incorporating theory	4.0	Every Week	4.00
Independent & Directed Learning (Non-contact)	Research and Recipe development. Students will develop their skills outside of the lab time.	3.0	Every Week	3.00
Total Hours				7.00
Total Weekly Learner Workload				7.00
Total Weekly Contact Hours				4.00

## Module Resources

### Supplementary Book Resources

- Cracknell, H.L, RJ 1999, *Practical Professional cookery*, Latest Ed., Wiley & Sons [ISBN: 9781861528735]

*This module does not have any article/paper resources*

### Other Resources

- Website: BBCBBC Food  
<http://www.bbc.co.uk/food/>
- Website: The staff canteen  
<http://www.thestaffcanteen.com>
- Website: FSAI Food Safety Authority of Ireland  
<http://www.fsai.ie>

