



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Basic Pastry Techniques							
Course Code		AŞL203		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	98 (Hours)	Theory	3	Practice	1	Laboratory	0
Objectives of the Course		The goals of this lesson are introduce to pastry terminology, measurements, units and main ingredients and how they are used in pastry.							
Course Content		This lesson which forms the basis of pastry is taught pastry terminology, measurements, units and main ingredients and how they are used in pastry.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration					
Name of Lecturer(s)		Ins. Ahu SEZGİN, Ins. Meliha Yaren BERKTAŞ							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Ders kitabı, yardımcı kitaplar, süreli yayınlar
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Week	Weekly Detailed Course Contents	
1	Theoretical	Pastry history and pastry equipments
2	Theoretical	Theoretical definitions of basic patisserie ingredients
3	Theoretical	Theoretical introduction of basic cakes
4	Practice	Sweet and salty snacks
5	Practice	Tarts and pies
6	Practice	Leavened dough
7	Practice	Breads
8	Intermediate Exam	Midterm
9	Practice	Pouring dough
10	Practice	Traditional cakes
11	Practice	Sauces and creams
12	Practice	Basic pastry making
13	Practice	Puddings
14	Practice	Syrup Desserts
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Lecture - Practice	14	0	1	14
Assignment	1	5	1	6
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				98
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Learns pastry history, pastry equipment.
2	Learns Theoretical definitions of basic patisserie ingredients



3	Learns Theoretical introduction of basic cakes
4	Learns sweet and savory cookies
5	Learns tarts and pies
6	Learns Leavened dough
7	Learns the types of bread
8	Learns Pouring dough
9	Learns traditional cakes
10	Learns sauces and creams
11	Learns Basic pastry
12	Learns Puddings
13	Learns Syrup Desserts

Programme Outcomes (Cookery)

1	...
2	...
3	...
4	...
5	...

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1
P1	5
P2	5
P3	5
P4	5
P5	5

