



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Pastry and Chocolate								
Course Code	REM323		Course Level		First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	2	Practice	4	Laboratory	0
Objectives of the Course	The aim of this course is to prepare the food made in the field of pastry and chocolate and to manage the related units								
Course Content	Recognize various pastry and chocolate making and produce new recipes								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Temel pastacılık kitabı

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Practice	History of Pastry
2	Theoretical	Chocolate history
3	Theoretical	Pastry and chocolate techniques, equipment and material definitions, uses
4	Practice	Making Sugar Pulp, Making Sugar Pulp With Different Materials, Making Sugar Pulp From Marshmallow, Making Marshmallow With Different Prescription, Making Marshmallow With Different Prescriptions, White Crocane With Pine Pistachio, Raspberry Jelly Bean, Lemon Jelly Bean, Vodka Jelly Bean
5	Practice	Making Mold Cookies Suitable for Decoration, Decoration Techniques and GingerBread House Making Techniques, Royal Icing Making and Squeezing Techniques
6	Practice	Making Cakes and Techniques
7	Practice	Dimensional Celebration Cakes Making and Techniques
8	Intermediate Exam	midterm
9	Practice	Sugar Decoration with Chocolate Dough: Animal Figure Making
10	Practice	Cake Decoration with Sugar Dough: Edible Flower Making and Modeling
11	Practice	Marzipan Marzipan Production and Techniques
12	Practice	Chocolate Making Techniques: Tempering, Truffle Types, Roche Chocolate Types, Hot Chocolate Making
13	Practice	Chocolate Making and Decorating Techniques: Mold Chocolate Types and Techniques
14	Practice	Chocolate Fillings, Shaping of Chocolate and Box Making from Chocolate

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	2	1	42
Assignment	1	4	2	6
Midterm Examination	1	2	3	5
Final Examination	1	2	3	5
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = ECTS	4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	
2	
3	



4	
5	

Programme Outcomes (Food and Beverage Management)

1	Having scientific and professional ethic values
2	To gain the ability of critical and analytical thinking
3	Having the consciousness of necessity of obtaining new abilities and life-long learning
4	To know the principle concepts related to tourism industry
5	Having the consciousness of tourism and natural, cultural and social environment relations
6	Having the knowledge of higher level of a foreign language to communicate and to follow the new researches and daily subjects at his/her own field
7	Being able to use another foreign language at middle leve
8	Having the ability of doing teamwork
9	Being competent about information technologies
10	Having the ability of administrative knowledge buildup at his field
11	Being competent about the human behaviours and relations of tourism industry
12	Being able to follow the trends at his/her field
13	Being competent about the subjects of establishment procedures of an enterprise and entrepreneurship on the food and beverage management fields
14	Having the ability and knowledge about the subjects that are necessary at his occupation
15	Being able to use and having knowledge about the equipments and hardware systems used at food and beverage establishments
16	Having the ability of problem diagnosis, and to make decission toward problems at food and beverage establishments

