



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Pastry and Dessert Production Techniques							
Course Code		EU265		Coure Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	54 (<i>Hours</i>)	Theory	1	Practice	1	Laboratory	0
Objectives of the Course		To learn how to make pastry and dessert according to the technique and characteristics of the product							
Course Content		Lesson; sponge cake, chocolate cake, chocolate desserts, chocolate desserts, and a variety of pastries, such as sponge cakes, pastry creams, whipped cream, ganaj, pastry varieties, wet pastry applications							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Mastering The Art of French Cooking ,Julia Child
2	World Cuisine Dessert Recipes, Dimension Publishing
3	Sweets Cakes and Cookies, Sis Publishing

Week	Weekly Detailed Course Contents	
1	Theoretical	General rules of pacification features, nutritional value
	Practice	Food value calculations
2	Theoretical	Spandex, pastry cream, cream shampoo application steps
	Practice	Raw material selection and sponge cake, baker's cream, whipped cream
3	Theoretical	Things to consider when preparing the ganaj, chocolate cake making
	Practice	Ganage preparation and chocolate cake application
4	Theoretical	Fruity wet pastry applications
	Practice	Fat cake making and fruit ornament application
5	Theoretical	Sugar clay making, modeling and coating techniques, applications
	Practice	Candy hurry shape study
6	Theoretical	Cup cake, kukis applications covered with sugar dough
	Practice	Cup cake made
7	Theoretical	Dough made by fermenting
	Practice	Fermented pastry applications
8	Intermediate Exam	Midterm
9	Theoretical	Chocolate adekors, decoration techniques applications
	Practice	Chocolate cake decoration application
10	Theoretical	Milfoy (Foyote) Dough
	Practice	Dessert made with puff pastry
11	Theoretical	Milky sweeties, varieties and prey
	Practice	Milky sweetness application
12	Theoretical	Dough application by whipping



12	Practice	Cake made
13	Theoretical	Pastry dough applications, dry pastry
	Practice	Dry cake making
14	Theoretical	Types and applications of dough and sorbet
	Practice	Sweet dessert
15	Theoretical	Types and applications of dough and sorbet
	Practice	Sweet dessert
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	0	1	13
Lecture - Practice	13	0	1	13
Assignment	8	0	2	16
Midterm Examination	1	4	1	5
Final Examination	1	6	1	7
Total Workload (Hours)				54
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Explains the characteristics of dough made by shoaling, the stages of construction, makes applications
2	Explains the properties of the dough made by whipping, the stages of construction, makes applications
3	Explains the properties of milk, how they are made, makes their applications
4	Describe the characteristics of dough desserts, their construction stage
5	Describe the characteristics of fruit desserts, their stages of construction.

Programme Outcomes (Food Quality Control and Analysis)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

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

	L1	L2	L3	L4	L5
P1	3	3	2	2	3
P2	3			3	3
P3					3
P4	4	4	4	3	3

