



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Cake Making and Decorating							
Course Code		BDB113		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		In this course students are the basic features of sweets, they will learn a variety of pastries and cream, will apply different materials and techniques from around the world and our country.							
Course Content		The basic techniques of sweets, calculating the percentage pastry, measurement systems used in pastry and to know the basic materials and varieties used, the basic cookies, pies, quiches, paté learn that dough and construction and usage of the sauce with cream. Basic hot and cold desserts and learn practical techniques for tanning and presentations.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Türkan C. (2010). Uygulamalı Aşçılık Eğitimi Alanlar İçin Aşçılık. Cemalturkay Yayınları, Bolu. The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition
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Week	Weekly Detailed Course Contents	
1	Theoretical	Basic Discussion and cookie dough / Confectionery Equipment and Facilities - pate sucre - Pate Brise - pate sable
2	Theoretical	At the basic dough and the dough made with currently Desserts - pate choux - creme patissier - Chocolate sauce
3	Theoretical	Basic Cake dough - souffle - Sponge cake - Daquies to - Angel Cake
4	Theoretical	Made of folding the dough with oil -1 - Pate Feuilletées - puff pastry - Croissants
5	Theoretical	Made of folding the dough with oil -2- - VIENNOISERIE / Palmier / Tarte Tatin
6	Theoretical	Production of sweet leavened dough - Brioche - Bagel - Cinnamon buns
7	Theoretical	Construction of mini desserts - Opera cake - Financier - Medallion - Macaron
8	Intermediate Exam	Midterm Exam
9	Theoretical	Fruit desserts - Parfait - Ice cream - Moussa are - Bavaroise
10	Theoretical	Making chocolate - truffle - Filled Chocolate
11	Theoretical	Sugar and caramel
12	Theoretical	Portion cake and plate Decor
13	Theoretical	Pastry Cream and Cake Decoration
14	Theoretical	Prepare the wedding cake
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	4	2	78
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Use the basic ingredients for a sweet moments and effectively
2	Offer a sweet effectively
3	Know the Sweet sauce and sweet decorations
4	Sizing is aware of the mixing and cake decorating
5	Know the cookies, muffins and pastry dough preparation

Programme Outcomes (Nutrition and Dietetics)

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
3	Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
4	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.
5	Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
6	Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.
7	Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
8	Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
9	Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
10	Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
11	Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.
12	Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
13	Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods
14	Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

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	2	1	2	1	1
P2	3	1	2	1	1
P3	3	2	1	2	1
P4	3	2	1	2	2
P5	2	1	1	2	2
P6	2	1	2	1	2
P7	1	1	1	1	3
P8	4	2	1	1	2
P9	2	2	1	2	1
P10	2	2	1	1	2
P11	3	1	1	2	2
P12	3	2	1	1	3
P13	2	3	2	2	2
P14	1	1	1	1	1

