



## 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 - Bavaoise
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 (Child Development)**

1	Comparatively evaluate and interpret the reliability and validity of the knowledge he / she has by using the basic and updated theoretical and practical educational and training tools and resources in the field of child development.
2	In line with the theoretical and practical knowledge he has acquired in the field of child development, he has the skills to evaluate children who show typical and atypical development with different methods and tools, develop support programs, provide family counseling and inform the society.
3	Uses his/her knowledge about self-care, physical-motor, cognitive-language, social-emotional development of 0-18 year old children for the developmental and educational diagnosis of children, in the units related to his/her profession for the benefit of children, families and society.
4	Analyzes the problems of their children and their families in terms of health, development, education and social service in the country and produces appropriate solutions and original ideas by using evidence-based knowledge on these problems.
5	Using the basic knowledge in the field of child development, he produces individual and group studies
6	He plans and implements research, professional projects and activities for the social environment in which it lives with the awareness of social responsibility, and monitors and evaluates the process.
7	Acts in accordance with the ethics of science, observes the psychological state of the children and their families in experimental researches on children.
8	Behaves in accordance with laws, regulations and legislation and respectful of democracy, human rights, social, scientific and professional ethical values, presenting an example for the society with his/her attitude, behavior and appearance.
9	Has adequate awareness about quality management and processes, individual and environmental protection and occupational safety issues including infants, children and families, participates and behaves accordingly in these processes.
10	He can integrate her professional knowledge with knowledge from different disciplines, he takes responsibility in multidisciplinary, interdisciplinary and transdisciplinary studies by participating in teamwork and fulfills his duties effectively.
11	Developing the habit of keeping research and learning awareness and knowledge up-to-date throughout life, he knows all the concepts related to development and education for children and young people aged 0-18 and follows the studies on this subject with a critical approach.
12	Using information and communication technologies together with the computer software required by the field.
13	To follow the changes and developments in the field using at least one foreign language.

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

	L1	L2	L3	L4	L5
P9	1	2	1	1	1

