

## **Diploma in Baking and Pastry**

EUROSKILLS would be one of the top institutions to provide quality education to a wide range of student and provide them with quality personnel. To achieve the target, EUROSKILLS strive in providing the essential needs of young graduates with quality education standard.

All programs at EUROSKILLS are developed with the objectives of producing graduates with a solid grasp of knowledge in their discipline and cognitive thinking ability to think critically to solve problems as well as easily adapt to the various surroundings and prepare them for lifelong learning.

### **1. COURSE DISCRIPTION:**

Diploma in baking and pastry is a 6 months course designed in a manner, wherein candidates get the knowledge of both practical as well as the theoretical aspect of the program, laying a stronger foundation to pursue training in Bakery and Pastry.

Diploma in Bakery and Pastry course aims to skill aspirants with the basics and advanced knowledge of the program making it a beneficial course for pursuing higher studies and research program. Candidates develop the ability to assess the characteristics of quality of baked food, understand the faults and apply the necessary measures to correct them.

### **2. MISSION AND VISION:**

The mission is to equip students with management knowledge and skills and practical applications in baking and pastry.

The vision is to provide students with a comprehensive education so that they can provide outstanding bakery industry.

### **3. PROGRAM-STUDENT LEARNING OUTCOMES:**

This curriculum is designed to provide advanced knowledge and practical skills they need to succeed as a Patisserie. The primary focus of the program is on developing skills in advanced techniques in baking and pastry. Graduates from diploma programs can expect to see their career prospects improve almost immediately.

Upon successful completion of the Diploma in Baking and Pastry with a concentration, the student will be able to:

- Describe the basic concepts of bakery and its fundamentals.
- Identify the ingredients and techniques in making international breads.
- Apply standards of professionalism to the chocolate and confectionery artistry.
- Analyse perfection in advance cake decoration.

NO	ITEMS	DESCRIPTIONS										
1.	Course Name	Diploma program in Baking and Pastry										
2.	Status	Theory and practical										
3.	Level	Diploma program in Baking and Pastry										
4.	Academic Staff	-										
5.	Prerequisite (if any)	NONE										
6.	Course Objective	Describe the function and culinary fundamentals for baking professionals.										
7.	Course Learning Outcomes	After finish this module, student should be able to : <ul style="list-style-type: none"> <li>• Demonstrate an understanding of career opportunities in baking.</li> <li>• Identify the international bread making recipes.</li> </ul>										
8.	Course Description/Synopsis	This course helps to prepare/ develop the trainee for the necessary knowledge skills required in preparing bakery pastry production.										
9.	Transferable Skills	<table border="1"> <thead> <tr> <th>SKILLS</th> <th>DEVELOPMENT OF THE SKILLS</th> <th>SKILLS ASSESSMENT</th> </tr> </thead> <tbody> <tr> <td>Teamwork</td> <td>Collaborative learning in class and teamwork during assignments and tutorial</td> <td>Lecturer's observation – Rubric Peer evaluation - Rubric</td> </tr> <tr> <td>Communication</td> <td>Written and verbal communication skills</td> <td>Written assignment and presentation</td> </tr> </tbody> </table>	SKILLS	DEVELOPMENT OF THE SKILLS	SKILLS ASSESSMENT	Teamwork	Collaborative learning in class and teamwork during assignments and tutorial	Lecturer's observation – Rubric Peer evaluation - Rubric	Communication	Written and verbal communication skills	Written assignment and presentation	
		SKILLS	DEVELOPMENT OF THE SKILLS	SKILLS ASSESSMENT								
		Teamwork	Collaborative learning in class and teamwork during assignments and tutorial	Lecturer's observation – Rubric Peer evaluation - Rubric								
Communication	Written and verbal communication skills	Written assignment and presentation										
Mode of delivery	Lecture, Collaborative Learning and Tutorial											
11.	Assessment Method and Types	<table> <tbody> <tr> <td>Tutorial/ Quiz-Attendance/ Grooming/ General Conduct</td> <td style="text-align: right;">10%</td> </tr> <tr> <td>Midterms - Examination</td> <td style="text-align: right;">20%</td> </tr> <tr> <td>Coursework-Two Assignments/Practical Exam</td> <td style="text-align: right;">20%</td> </tr> <tr> <td><u>Final Examination</u></td> <td style="text-align: right;"><u>50%</u></td> </tr> <tr> <td><b>Total</b></td> <td style="text-align: right;"><b><u>100%</u></b></td> </tr> </tbody> </table>	Tutorial/ Quiz-Attendance/ Grooming/ General Conduct	10%	Midterms - Examination	20%	Coursework-Two Assignments/Practical Exam	20%	<u>Final Examination</u>	<u>50%</u>	<b>Total</b>	<b><u>100%</u></b>
Tutorial/ Quiz-Attendance/ Grooming/ General Conduct	10%											
Midterms - Examination	20%											
Coursework-Two Assignments/Practical Exam	20%											
<u>Final Examination</u>	<u>50%</u>											
<b>Total</b>	<b><u>100%</u></b>											
12.	Grading Scale	A+ (85-100), A (80-84), A- (75-79), B+ (70-74), B (65-69), B-(60-64)C+ (57-59), C (53-56), C- (50-52), D+ (45-49), D (40-44), F < 39 A student is deemed to have passed the module if the cumulative marks of the continuous assessment and the final exam is 50% and above.										
13.	References	<p><b>References:</b></p> <ul style="list-style-type: none"> <li>• Labensky, S.R., Damme, E.V., &amp; Martel, P.A. (2015). <i>On Baking: A Textbook of Baking and Pastry Fundamentals</i>. (3<sup>rd</sup> ed.). UK: Pearson.</li> <li>• Cahill, F. (2018). <i>The Gilled Cake: The golden rules of cake decorating for metallic cakes</i>. (1<sup>st</sup>ed.). U.K: David &amp; Charles.</li> <li>• Greweling, P.P. (2012). <i>Chocolates and Confections: Formula, Theory and Technique for the Artisan confectioner</i>. (2<sup>nd</sup>ed.). U.S.A: Wiley.</li> <li>• Chang, J. (2019). <i>Pastry Love: A Baker's Journal of Favorite Recipes</i>.</li> </ul>										

**14. Course Content:**

Unit	Study modes	Lecture	Tutorial	Practical	ILT
1.	<b>Theory of Bakery and Bakery Fundamentals:</b> <ul style="list-style-type: none"> <li>• Introduction</li> <li>• Scope of bakery</li> <li>• Bakery terms</li> <li>• Organization chart of bakery</li> <li>• Basic baking equipment and uses</li> <li>• Basic baking terminology</li> </ul>	9	-	-	9
2.	<b>Basic Bread and International Bread:</b> <ul style="list-style-type: none"> <li>• Basic ingredients of bread</li> <li>• Types of basic breads</li> <li>• Basic steps in making bread</li> <li>• International bread making: <ul style="list-style-type: none"> <li>- Ingredients and techniques</li> <li>- Classic French Breads</li> <li>- Traditional Italian Breads</li> <li>- Art of advance bread making</li> </ul> </li> </ul>	3	-	7	10
3.	<b>Advanced Cake Decorating:</b> <ul style="list-style-type: none"> <li>• The cake</li> <li>• Frosting perfection</li> <li>• Equipment</li> <li>• Borders and decorations</li> <li>• Leaves and flowers</li> <li>• Lettering</li> <li>• Layer cake decoration</li> <li>• Special effects</li> </ul>	2	-	8	10
4.	<b>International pastry products:</b> <ul style="list-style-type: none"> <li>• Black forest gateaux</li> <li>• Caramel custard</li> <li>• Chocolate mousse</li> <li>• Types of pastry: <ul style="list-style-type: none"> <li>- Shortcrust pastry</li> <li>- Filo pastry</li> <li>- Choux pastry</li> <li>- Flaky pastry</li> </ul> </li> </ul>	3	-	7	10

	– Puff pastry				
5.	<b>Alternative Baking:</b> <ul style="list-style-type: none"> <li>• Gluten free baking</li> <li>• Sugar free baking</li> <li>• Alternative sweeteners</li> <li>• Vegan Baking</li> <li>• Egg Alternatives</li> </ul>	3	-	7	10
6.	<b>Chocolate and Confectionery Artistry:</b> <ul style="list-style-type: none"> <li>• Chocolate quality, cocoa and cocoa powder</li> <li>• Chocolate equipment</li> <li>• Storage of chocolate</li> <li>• Preparing chocolate confectionaries</li> <li>• Tempering couverture</li> <li>• Preparing centres and fillings</li> <li>• Moulding and filling moulds</li> <li>• Chocolate coating</li> <li>• Decorating chocolate and garnishes</li> <li>• Assembling chocolate confectionery</li> </ul>	4	-	7	11
7.	<b>Cookies, candies, plating and presentation:</b> <ul style="list-style-type: none"> <li>• Simple cookies, candies and confections <ul style="list-style-type: none"> <li>– Different types of cookies and candies</li> <li>– Preparing cookies and other small pastries</li> </ul> </li> <li>• Special tools and techniques for plating and presentations</li> <li>• Plating and presentations styles</li> <li>• Costing</li> </ul>	3	-	7	10
8.	<b>Frozen Dessert:</b> <ul style="list-style-type: none"> <li>• Classification of frozen dessert <ul style="list-style-type: none"> <li>– Still frozen</li> <li>– Churn frozen</li> </ul> </li> <li>• Forms and types of frozen dessert <ul style="list-style-type: none"> <li>– Ice cream</li> <li>– Frozen custard or French ice cream</li> <li>– Sherbets</li> <li>– Gelato</li> <li>– Sorbet and water ices</li> <li>– Frozen yoghurt</li> </ul> </li> </ul>	3	-	7	10
9.	<b>Manage Kitchen Hygiene:</b> <ul style="list-style-type: none"> <li>• General requirements for food premises</li> <li>• Specific requirements for rooms where foodstuffs are</li> </ul>	8	-	2	10

	prepared, treated or processed <ul style="list-style-type: none"> <li>• Cleanability and decontamination</li> <li>• Prevention of entry and growth of microorganisms</li> <li>• Validation of the hygienic design of equipment</li> </ul>				
	<b>Total</b>	<b>38</b>	<b>-</b>	<b>52</b>	<b>90</b>