

Gastronomy And Culinary Arts (English)			
Bachelor	TR-NQF-HE: Level 6	QF-EHEA: First Cycle	EQF-LLL: Level 6

Course Introduction and Application Information

Course Code:	GCA106		
Course Name:	Classical Pastry Techniques and Skills		
Semester:	Spring		
Course Credits:	<div>ECTS</div> <div>6</div>		
Language of instruction:	English		
Course Condition:			
Does the Course Require Work Experience?:	No		
Type of course:	Compulsory Courses		
Course Level:	<div> <div>Bachelor</div> <div>TR-NQF-HE:6. Master`s Degree</div> <div>QF-EHEA:First Cycle</div> <div>EQF-LLL:6. Master`s Degree</div> </div>		
Mode of Delivery:	Face to face		
Course Coordinator:	Öğr. Gör. FRANCK GERARD BRUWIER		
Course Lecturer(s):			
Course Assistants:			

Course Objective and Content

Course	It aimed of having student got competencies to prepare a variety of Pastry by learning basic
--------	--

Objectives:	techniques of dough preparing and also aimed of improving their abilities by learning a diversity of dessert types
Course Content:	General principles and specifications of pastry, equipment's used in pastry, materials used in pastry production and selection of those materials, desserts with meringue, creams, sauces and syrups, desserts presented in a plate, types of cakes, tarts and pies.

Learning Outcomes

The students who have succeeded in this course;
1) Learns classical pastry techniques.

Course Flow Plan

Week	Subject	Related Preparation
1)	General principles and specifications of Pastry, Equipments used in Pastry production	
2)	Piping bag using	
3)	Basic doughs: Choux pastry	
4)	Cookies: Drop cookie, rolled and cut cookie, twiced baked cookie, piped cookie	
4)	Petit fours: madeleines, almond tuiles, chocolate truffle	
6)	Batter based dessert: crepe suzette, pancake, fritter	
7)	Muffin and cupcakes	
8)	Midterm	
9)	Cheesecake	
10)	Tiramisu	
11)	Yeast dough dessert: doughnut, brioche	
12)	Custard, cream ve puddings	
13)	Sponge cake	
14)	Basic cake decoration	

Sources

Course Notes /	Çeşitli kitaplardan derlenmiş ders notları kullanılacaktır.
----------------	---

Textbooks:	
References:	<p>Friberg B. (2002). The Professional Pastry Chef: Fundamentals of Baking and Pastry, John Wiley & Sons, New Jersey, ABD</p> <p>The Culinary Institute of America (2015). Baking and Pastry: Mastering the Art and Craft, Wiley, New Jersey, ABD</p> <p>Le Cordon Bleu (2018). Le Cordon Bleu's PAstry School, Grub Street Publishing, London, UK</p> <p>Urraca P., Coulier C., Guerard M. (2017). Patisserie: A Step-by-Step Guide to Creating Exquisite French Pastry, Editions du Chene, France</p> <p>Curley W. & Curley S. (2014). Patisserie: A Masterclass in Classic and Contemporary Patisserie, Jacqui Small, UK</p>

Course - Program Learning Outcome Relationship

Course Learning Outcomes	1
Program Outcomes	
1) - To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.	
2) - To be able to use advanced theoretical and practical knowledge acquired in the field. - To be able to interpret and evaluate data using advanced knowledge and skills acquired in the field, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.	
3) - To be able to carry out an advanced level study related to the field independently. - To be able to take responsibility individually and as a team member to solve complex and unforeseen problems encountered in applications related to the field. - To be able to plan and manage activities for the development of employees under his/her responsibility within the framework of a project.	
4) - To be able to evaluate the advanced knowledge and skills acquired in the field with a critical approach, - To be able to determine their learning needs and to be able to direct their learning. -To be able to develop a positive attitude towards lifelong learning.	
5) - Alanı ile ilgili konularda ilgili kişi ve kurumları bilgilendirebilme; düşüncelerini ve sorunlara ilişkin çözüm önerilerini yazılı ve sözlü olarak aktarabilme. - Alanı ile ilgili konularda düşüncelerini ve sorunlara ilişkin çözüm önerilerini nicel ve nitel verilerle destekleyerek uzman olan ve olmayan kişilerle paylaşabilme. - Toplumsal sorumluluk bilinci ile yaşadığı sosyal çevre için proje ve etkinlikler düzenleyebilme ve bunları uygulayabilme. - Bir yabancı dili en az Avrupa Dil Portföyü B1 Genel Düzeyi'nde kullanarak alanındaki bilgileri izleyebilme ve meslektaşları ile iletişim kurabilme. - Alanının gerektirdiği en az Avrupa Bilgisayar Kullanma Lisansı İleri Düzeyinde bilgisayar yazılımı ile birlikte bilişim ve iletişim teknolojilerini kullanabilme.	

Course - Learning Outcome Relationship

--	--	--	--

No Effect	1 Lowest	2 Average	3 Highest

	Program Outcomes	Level of Contribution
1)	- To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.	2
2)	- To be able to use advanced theoretical and practical knowledge acquired in the field. - To be able to interpret and evaluate data using advanced knowledge and skills acquired in the field, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.	2
3)	- To be able to carry out an advanced level study related to the field independently. - To be able to take responsibility individually and as a team member to solve complex and unforeseen problems encountered in applications related to the field. - To be able to plan and manage activities for the development of employees under his/her responsibility within the framework of a project.	2
4)	- To be able to evaluate the advanced knowledge and skills acquired in the field with a critical approach, - To be able to determine their learning needs and to be able to direct their learning. -To be able to develop a positive attitude towards lifelong learning.	3
5)	- Alanı ile ilgili konularda ilgili kişi ve kurumları bilgilendirebilme; düşüncelerini ve sorunlara ilişkin çözüm önerilerini yazılı ve sözlü olarak aktarabilme. - Alanı ile ilgili konularda düşüncelerini ve sorunlara ilişkin çözüm önerilerini nicel ve nitel verilerle destekleyerek uzman olan ve olmayan kişilerle paylaşabilme. -Toplumsal sorumluluk bilinci ile yaşadığı sosyal çevre için proje ve etkinlikler düzenleyebilme ve bunları uygulayabilme. - Bir yabancı dili en az Avrupa Dil Portföyü B1 Genel Düzeyi'nde kullanarak alanındaki bilgileri izleyebilme ve meslektaşları ile iletişim kurabilme. - Alanının gerektirdiği en az Avrupa Bilgisayar Kullanma Lisansı İleri Düzeyinde bilgisayar yazılımı ile birlikte bilişim ve iletişim teknolojilerini kullanabilme.	3

Assessment & Grading

Semester Requirements	Number of Activities	Level of Contribution
Application	1	% 40
Midterms	1	% 20
Final	1	% 40
total		% 100

PERCENTAGE OF SEMESTER WORK		% 60
PERCENTAGE OF FINAL WORK		% 40
total		% 100

Workload and ECTS Credit Calculation

Activities	Number of Activities	Preparation for the Activity	Spent for the Activity Itself	Completing the Activity Requirements	Workload
Application	1	40			40
Midterms	1	20			20
Final	1	40			40
Total Workload					100