


### ASIGNATURA DE REPOSTERÍA BIS

<b>1. Competences</b>	Coordinate the food and beverage operation area through the planning, execution and evaluation of the production of gastronomic products, considering procedures, standards and regulations, to contribute to the profitability of the organization and to strengthen gastronomic industry and culture.
<b>2. Four month term</b>	Fourth
<b>3. Theoretical hours</b>	38
<b>4. Practical hours</b>	67
<b>5. Total hours</b>	105
<b>6. Total hours per week</b>	7
<b>7. Learning objective</b>	The student will develop dessert products from the standard recipe, the selection of supplies, utensils, basic pastry methods and applicable regulations, to complement the food and beverage service.

Learning units	Hours		
	Theory	Practice	Total
<b>I. Introduction to dessert</b>	8	7	15
<b>II. Preparation techniques of dessert elements</b>	20	40	60
<b>III. Fundamentals of chocolate making</b>	10	20	30
<b>Total</b>	<b>38</b>	<b>67</b>	<b>105</b>

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## LEARNING UNIT

1. <b>Learning unit</b>	<b>I. Introduction to desserts</b>
2. <b>Theoretical hours</b>	8
3. <b>Practical hours</b>	7
4. <b>Total hours</b>	15
5. <b>Learning unit objective</b>	The student will determine the structure, equipment, utensils, raw materials of desserts for the efficient operation of the area

Topics	Knowledge	Skills	Values
Evolution of desserts	<p>Describe the concept of dessert, its historical background and evolution, as well as its precursors.</p> <ul style="list-style-type: none"> <li>-Old ages.</li> <li>-Middle Ages.</li> <li>-Modern age.</li> <li>-Contemporary era.</li> </ul> <p>Identify the concept of desserts.</p> <p>Identify the elements of a dessert for assembly and confection.</p> <p>Dessert classification.</p>		Responsibility Neatness Honesty Work under pressure Self-control Commitment Respect Analytical Systematic
Organization of the dessert area.	<p>Recognize units of measure, their conversions and equivalences.</p> <p>Identify the functions of the dessert manager.</p> <p>Identify dessert equipment and utensils.</p> <p>Identify the terminology of desserts, meaning and current application.</p>	<p>Select dessert equipment and utensils.</p> <p>Understand the terminology used for desserts.</p> <p>Determine the functions of the dessert manager.</p>	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude

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Topics	Knowledge	Skills	Values
Raw materials for desserts.	<p>Recognize the organoleptic characteristics, application forms and final results of raw materials specialized for desserts:</p> <ul style="list-style-type: none"> <li>- Types of flour.</li> <li>- Chemical agents.</li> <li>- Food additives.</li> <li>- Sweeteners.</li> <li>- Processed products.</li> <li>- Starches.</li> <li>- Oils and fats.</li> <li>- Cacaos.</li> </ul> <p>Identify the organoleptic characteristics, application forms and final results of raw materials specialized in textures for desserts:</p> <ul style="list-style-type: none"> <li>-Gelatinates: of vegetable and animal origin.</li> <li>-Glucose.</li> </ul>	Select raw materials according to the characteristics of the dessert products.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Analytical Systematic

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## ASSESSMENT PROCESS

Learning outcome	Learning sequence	Assessment instruments
<p>From a case, draft a report which includes:</p> <ul style="list-style-type: none"> <li>-Evolution of desserts.</li> <li>- Functions of the dessert manager.</li> <li>- Technical data sheets of equipment with photographs.</li> <li>-Glossary of terminology used for desserts.</li> <li>-Technical data sheets with organoleptic analysis, forms of application and final results of the main specialized raw materials with photographs.</li> </ul>	<ol style="list-style-type: none"> <li>1. Understand the basic concepts, historical background and evolution of desserts.</li> <li>2. Understand the functions of the dessert manager.</li> <li>2. Understand the use of specialized dessert equipment and utensils.</li> <li>3. Understand the organoleptic characteristics, uses and functions of raw materials for desserts.</li> </ol>	<p>Case study Checklist</p>

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## TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Research Collaborative teams Laboratory practices	Major and minor specialized equipment: high quality knives, pots of different materials (Teflon, aluminum, stainless steel, surgical steel, ceramic, copper), blenders, convection ovens, precision digital scales, containers, fryer, thermometer , racks, fermenter, bread slicer, measuring cups, trays, brushes, spatulas, graters, paintbrushes, rollers, siliconized wooden table, molds, freezing and cooling equipment, sieves, stainless steel sieves, uniforms, cookware, computer equipment, cleaning equipment and products, hygiene and safety equipment, and conversion tables and equivalences.

## LEARNING SPACE

Classroom	Laboratory/workshop	Company
X		

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## LEARNING UNIT

1. <b>Learning unit</b>	<b>II. Preparation techniques of dessert elements</b>
2. <b>Theoretical hours</b>	20
3. <b>Practical hours</b>	40
4. <b>Total hours</b>	60
5. <b>Learning unit objective</b>	The student will prepare classic and avant-garde desserts to complement the gastronomic offer.

Topics	Knowledge	Skills	Values
Methods and techniques for making dessert.	<p>Recognize the methods of preparation of dough and pastes: short pastry, poached, liquid, semi-liquid and their techniques and types of cooking.</p> <p>Recognize the preparation techniques based on dairy products such as: custard, English cream and ganache.</p> <p>Identify the production processes and characteristics of the different types of syrups, candies and pralines.</p> <p>Identify the techniques for making meringues: -French meringue -Italian meringue -Swiss meringue</p> <p>Identify the production techniques of preparations based on dairy products such as: parfaits, mousses, mousselines, crème au beurre, crème au caramel, crème chiboust.</p> <p>Identify the production processes of gelato, ice cream and sorbet.</p> <p>Identify the types of preparations with fruit: sauces, coulis, compotes and jams.</p>	<p>Prepare classic desserts such as: -Soufflé au chocolat -Crème Brûlée -Tarte Tatin -Macarrons -Éclair -Panna Cotta -Tiramisu -Mousse au chocolat -Cannoli -Straciatella</p> <p>Prepare Mexican desserts and sweets such as: -Capirotada -Buñuelos -Caballero pobre -Cremita de coco -Flan -Arroz con leche</p>	<p>Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Systematic</p>

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Topics	Knowledge	Skills	Values
Avant-garde techniques in desserts.	<p>Identify the technique of sponges with siphon.</p> <p>Identify the uses of food additives to create various textures such as:</p> <ul style="list-style-type: none"> <li>-Agar.</li> <li>-Xanthan gum.</li> <li>-Lecithin.</li> </ul>	Prepare desserts with avant-garde techniques.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Systematic
Structuring and assembly of signature desserts.	<p>Identify the concept of plated dessert, as well as the elements that integrate it, taking into account:</p> <ul style="list-style-type: none"> <li>-Textures.</li> <li>-Flavors.</li> <li>-Temperatures.</li> </ul> <p>Identify the concept of Petits fours and its characteristics.</p> <p>Identify the concept of interactive dessert.</p> <p>Identify the concept of dessert in a glass and its assembly method.</p>	Structure and assemble signature desserts.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Systematic

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## ASSESSMENT PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a practical exercise, submit a dessert cookbook containing:</p> <ul style="list-style-type: none"> <li>- Standard recipes of classic and signature desserts.</li> <li>- Structuring and assembly of desserts framework.</li> <li>- Best practices in hygiene.</li> <li>- Photographs of the final result.</li> <li>- Conclusions.</li> </ul>	<ol style="list-style-type: none"> <li>1. Understand the methods and techniques of classic and avant-garde desserts.</li> <li>2. Understand the structuring and assembly of desserts.</li> <li>3. Create a menu proposal of plated, petits fours and in a glass desserts.</li> </ol>	<p>Checklist Practical exercises</p>

## TRAINING FACILITIES

Classroom	Laboratory/workshop	Company
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## LEARNING UNIT

1. <b>Learning unit</b>	<b>III. Fundamentals of chocolate-making</b>
2. <b>Theoretical hours</b>	10
3. <b>Practical hours</b>	20
4. <b>Total hours</b>	30
5. <b>Learning unit objective</b>	The student will know the evolution in the production, transformation and consumption of cocoa, as well as the basic techniques of working with chocolate for the preparation of truffles and chocolates.

Topics	Knowledge	Skills	Values
Evolution of chocolate making	<p>Identify the term chocolate-making.</p> <p>Identify the evolution in the production, transformation and consumption of cocoa in the different historical stages such as:</p> <ul style="list-style-type: none"> <li>-Pre-hispanic era.</li> <li>-Viceregal.</li> <li>-European Renaissance.</li> <li>-Modern age.</li> </ul> <p>Identify the production process of cocoa beans:</p> <ul style="list-style-type: none"> <li>-Pulp</li> <li>-Dried</li> <li>-Fermentation</li> <li>-Roasting</li> </ul> <p>Identify the process of making chocolate.</p> <p>Identify the organoleptic characteristics of the different types of chocolate by the percentage of cocoa.</p>		<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p>

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Topics	Knowledge	Skills	Values
Techniques for working with chocolate	<p>Identify the most used utensils and equipment for the making of chocolate tempering.</p> <p>Identify chocolate tempering techniques.</p>	Perform chocolate tempering.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude
Truffles and chocolates.	<p>Identify the process of making truffles.</p> <p>Identify the process of making fillings and making chocolates.</p>	Make truffles and chocolates.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude

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## ASSESSMENT PROCESS

Learning outcome	Learning sequence	Assessment instruments
<p>From a practical exercise of chocolate-making, submit a report containing:</p> <ul style="list-style-type: none"> <li>-Timeline of the evolution of chocolate.</li> <li>- Cocoa seed production process</li> <li>- Chocolate making process.</li> <li>- Standard truffle and chocolate recipes.</li> <li>-Chocolate tempering techniques</li> <li>- Best practices in hygiene.</li> <li>- Photographs of the final result.</li> <li>- Conclusions.</li> </ul>	<ol style="list-style-type: none"> <li>1. Identify the stages of the evolution of chocolate-making.</li> <li>2. Understand the process of cocoa production and chocolate production.</li> <li>3. Understand chocolate tempering techniques.</li> <li>4. Prepare truffles and chocolates.</li> </ol>	<p>Project Practical exercises</p>

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## TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Laboratory practices Collaborative teams Practical exercises	Major and minor specialized equipment: high quality knives, pots of different materials (Teflon, aluminum, stainless steel, surgical steel, ceramic, copper), blenders, convection ovens, precision digital scales, containers, fryer, thermometer , racks, fermenter, bread slicer, measuring cups, trays, brushes, spatulas, graters, paintbrushes, rollers, siliconized wooden table, molds, freezing and cooling equipment, sieves, stainless steel sieves, uniforms, cookware, computer equipment, cleaning equipment and products, hygiene and safety equipment, and conversion tables and equivalences.

## LEARNING SPACE

Classroom	Laboratory/workshop	Company
	X	

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### CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT

Capability	Performance criteria
Develop pastry and dessert products from a standard recipe, supply selection, basic pastry and dessert methods and applicable regulations, to complement the food service.	<p>Demonstrate and present the preparation of a dessert menu, with the following specifications:</p> <p>a) Preparation</p> <ul style="list-style-type: none"> <li>- hygienic handling of supplies</li> <li>- basic pastry and dessert techniques and methods</li> <li>- organization of work in the dessert: preparation time for <i>mise en place</i> and conservation.</li> </ul> <p>b) Presentation</p> <ul style="list-style-type: none"> <li>- cleanliness</li> <li>- organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature</li> <li>- serving size according to the standard recipe</li> <li>- aesthetics according to the standard recipe</li> </ul> <p>c) Standard recipe:</p> <ul style="list-style-type: none"> <li>- ingredients</li> <li>- procedures according to regulations</li> <li>- preparation methods</li> <li>- photograph of the final presentation</li> <li>- costs, portions and yields</li> <li>- shelf life</li> <li>- nutritional contribution</li> </ul>
Supervise the operation of a food and beverage preparation area through monitoring tools and quality standards, to comply with the established planning and contribute to the profitability of the organization.	<p>Integrate a supervision report of the food and beverage operations area that includes:</p> <ul style="list-style-type: none"> <li>- monitoring instruments: observation guide, logbooks, monitoring formats</li> <li>- verification of the operation planning</li> <li>- monitoring results</li> <li>- proposals for correction and improvement</li> </ul>

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Capability	Performance criteria
<p>Verify the hygienic handling of food and beverages considering the applicable regulations, audit procedures and the type of establishment, to ensure the safety and security of food and beverages.</p>	<p>Perform a verification and draft a report of the hygienic handling of food and beverages including:</p> <ul style="list-style-type: none"> <li>- verified areas</li> <li>- personnel involved</li> <li>- benchmark standards</li> <li>- check list</li> <li>- processes of the verified areas</li> <li>- evidences: logbooks, temperature control records, inputs and outputs</li> <li>- findings</li> <li>- results</li> <li>- recommendations</li> </ul>

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## REFERENCES

Author	Year	Title	City	Country	Publisher
Wakerhauser, Cheryl	(2017)	<i>Modern French pastry: Innovative Techniques, Tools and Design</i>	London	England	Page Street Publishing
Christophe, Adam	(2017)	<i>Eclairs: Easy, Elegant and Modern Recipes</i>	Toronto	Canada	Robert Rose INC.
J. Migoya, Francisco; The Culinary Institute of America	(2014)	<i>The Elements of Dessert</i>	Chichester	United Kingdom	John Wiley & Sons Ltd.
J. Migoya, Francisco; The Culinary Institute of America	(2015)	<i>Frozen Desserts</i>	Chichester	United Kingdom	John Wiley & Sons Ltd.
Marcolini, Pierre	(2016)	<i>Cacao</i>	Barcelona	Spain	Librooks

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