

ASIGNATURA DE PASTERERÍA BIS

1. Competences	Coordinate the operation of the food and beverages area through planning, execution and evaluation of the development of gastronomic products, considering the procedures, standards and regulations, to contribute to the profitability of the organization and to strengthen the gastronomy industry and culture.
2. Four month term	Third
3. Theoretical hours	23
4. Practical hours	82
5. Total hours	105
6. Total hours per week	7
7. Learning objective	The student will develop pastry products from the selection of raw materials, utensils, specialized methods and techniques, to complement the gastronomic services.

Learning units	Hours		
	Theory	Practice	Total
I. Introduction to pastry	3	11	14
II. Pastry preparations and presentations	20	71	91
Total	23	82	105

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PASTELERÍA BIS

LEARNING UNIT

1. Learning unit	I. Introduction to pastry
2. Theoretical hours	3
3. Practical hours	11
4. Total hours	14
5. Learning unit objective	The student will determine the structure, equipment, utensils, raw materials of pastries for the efficient operation of the area.

Topics	Knowledge	Skills	Values
Evolution of the pastry.	<p>Describe the concept of pastry</p> <p>Know the historical background and its evolution as well as its predecessors in:</p> <p>Middle Ages Modern age Current era</p> <p>Identify the basic terminology in pastry.</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
Equipment, utensils and raw materials used in pastry	<p>Recognize the units of measurement, their conversions and equivalences used in the confectionery shop</p> <p>Identify pastry equipment and utensils.</p> <p>Identify the pastry terminology, meaning and current application.</p> <p>Describe the organoleptic characteristics and applications of specialized raw materials in pastries:</p> <ul style="list-style-type: none"> - types of flour - raising agents - food additives - sweeteners - processed products - starches - fatty substances - cocoas 	<p>Select equipment and pastry utensils.</p> <p>Select raw materials according to the characteristics of the pastry products.</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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ASSESSMENT PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a case study, make a pastry catalog, which includes:</p> <ul style="list-style-type: none"> -Evolution of pastry -Glossary of pastry. - Technical specifications of equipment - Technical specifications of specialized raw materials. 	<ol style="list-style-type: none"> 1. Understand the basic concepts, historical background and evolution of pastry. 2. Understand the use of specialized pastry equipment and utensils. 3. Understand the organoleptic characteristics, uses and functions of the raw materials of pastries. 	<p>Case study Checklist</p>

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PASTELERÍA BIS

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, lecruset, copper), blenders, convection ovens, precision digital scales, containers, fryer, thermometer, racks, fermenter, bread slicer, measuring cups, trays, brushes, turners, shredders, spatulas, rollers, siliconized wood table, molds, freezing and refrigeration equipment, sieves, stainless steel sieves, uniforms, cookbook, computer equipment, cleaning equipment and products, hygiene and safety equipment Conversion and equivalent tables

LEARNING SPACE

Classroom	Laboratory/workshop	Company
	X	

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PASTELERÍA BIS

LEARNING UNITS

1. Learning unit	II. Preparation and presentation of pastry
2. Theoretical hours	20
3. Practical hours	71
4. Total hours	91
5. Learning unit objective	The student will make pastry preparations to produce quality products.

Topics	Knowledge	Skills	Values
Basic pastry preparations.	<p>Identify the preparation processes of basic biscuits: cream and foam, hot foam and combined.</p> <p>Identify the preparation methods of fillings such as: syrups, alcohol-infused, creams, jams and jellies.</p> <p>Identify the methods of preparation of toppings: ganache, gloss, meringues and mixes, glaze and polish.</p> <p>Describe the process of assembling a basic cake.</p>	<p>Make basic biscuits.</p> <p>Make fillings and basic pastry covers.</p> <p>Assemble basic cakes:</p> <ul style="list-style-type: none"> - French style sponge cake, alcohol-infused and topping. - Sacher torte - Opera - Three milks - Black forest - Shortcake 	<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
Pastry doughs, batters and pastes.	<p>Recognize the preparation processes of pastes and doughs: choux, puff pastry and shortbread.</p> <p>Identify batter preparation techniques: sweet bread with chemical leavening and lady fingers.</p> <p>Identify the preparation techniques of creams, candies and complementary fillings.</p> <p>Describe the assembly process of cakes:</p> <ul style="list-style-type: none"> - Mille feuille. - Strudel. - Paris breast. - Saint Honoré - Tarte tatin - Cheesecake - Carrot Cake. - Tiramisu. 	<p>Make the pastas, doughs and batters: choux, puff pastry, sable dough, sweet breads with chemical leavening, lady fingers.</p> <p>Make complementary creams, candies and fillings.</p> <p>Assemble the following cakes:</p> <ul style="list-style-type: none"> - Mille feuille. - Strudel. - Paris breast. - Saint Honoré - Tarte tatin - Cheesecake - Carrot Cake. - Tiramisu. 	<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>
Cake decorating techniques	<p>Identify classic cake decorating techniques</p> <ul style="list-style-type: none"> -Spread -Piping -Fruits -Sifting <p>Identify contemporary cake decorating techniques</p> <ul style="list-style-type: none"> -Fondant -Nude cake -Mirror -Chalk -Dripping cake -Painted -Geoda cake -Marble cake -Isomalt cake -Sculpture 	Decorate cakes using different classic and contemporary techniques.	<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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ASSESSMENT PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>From a practical exercise, submit a pastry cookbook that includes:</p> <p>a) Standard recipes and sub-recipes of:</p> <ul style="list-style-type: none"> -Bizcochos -Fillings -Toppings -Syrups -Alcohol-infusions -Creams -Jams -Jellies -Ganache -Gloss -Meringues -Mixes - Sacher torte - Opera - Three milks - Black forest - Shortcake <p>b) Description of cake decorating techniques</p> <p>d) Monitoring of safety and hygiene standards</p> <p>e) Methods of conservation and storage</p> <p>f) Create a cake using the preparation and decoration techniques.</p>	<ol style="list-style-type: none"> 1. Understand the preparation techniques of biscuits, fillings and pastry toppings. 2. Understand the process of assembling cakes. 3. Identify cake decorating techniques. 4. Create cakes using the preparation and decoration techniques. 	<p>Practical exercises Checklist</p>

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Laboratory practices Collaborative teams Practical exercises	Major and minor specialized equipment: high quality knives, pots of different materials (Teflon, aluminum, stainless steel, surgical steel, lecruset, copper), blenders, convection ovens, precision digital scales, containers, fryer, thermometer, racks, fermenter, bread slicer, measuring cups, trays, brushes, turners, shredders, spatulas, rollers, siliconized wood table, molds, freezing and refrigeration equipment, sieves, stainless steel sieves, uniforms, cookbook, computer equipment, cleaning equipment and products, hygiene and safety equipment Conversion and equivalent tables

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CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT

Capability	Performance criteria
Develop pastry and confectionery products based on the standard recipe, and selection of supplies, through basic methods of pastry and confectionery, and the 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"> - Hygienic handling of supplies - basic techniques and methods of pastry and confectionery - organization of pastry work: <i>mise en place</i> preparation time and conservation. <p>B) PRESENTATION</p> <ul style="list-style-type: none"> - cleaning - organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - serving size according to the standard recipe - aesthetic according to the standard recipe <p>C) STANDARD RECIPE:</p> <ul style="list-style-type: none"> - ingredients - procedures according to the regulations - preparation methods - Photograph of the final presentation - costs, portions and yields - conservation time - nutritional contribution
Supervise the operation of a food and beverage preparation area through supervision tools and quality standards, to comply with established planning and contribute to the profitability of the organization.	<p>Compile a supervision report on the operation of the food and beverages area that includes:</p> <ul style="list-style-type: none"> - supervision instruments: observation guide, logs, monitoring formats - verification of operation planning - results of supervision - proposals for correction and improvement

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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 food and beverages safety and security.</p>	<p>Conduct a verification and draft a report on the hygienic handling of food and beverages that includes:</p> <ul style="list-style-type: none"> - verified areas - involved personnel - reference standards - verification list - processes of the verified areas - Evidence: logs, temperature control records, inputs and outputs - findings - results - recommendations

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REFERENCES

Author	Year	Title	City	Country	Publisher
Cheryl Wakerhauser	(2017)	<i>Modern French Pastry: Innovative Techniques, Tools and Design</i>	Salem, MA.	U.S.A.	Page Street publishing go.
Larousse Pierre Hermé	(2012)	<i>Larousse de los Postres</i>	Madrid	Spain	Larousse
Ottolengni, Yotam	(2017)	"Sweet"	London	England	Ebury Press
Turner, Mich	(2012)	<i>"El arte de la pastelería"</i>	Madrid	Spain	Larousse
Adría, Albert	(2008)	<i>Natura</i>	Barcelona	Spain	RBA
Oriol Balaguer	(2006)	<i>La cocina de los Postres</i>	Barcelona	Spain	Montagud Editores
The Culinary Institute of America	(2015)	<i>Baking and Pastry: Mastering the Art and Craft</i>	New York	USA	Wiley
Hermé, Pierre	(2012)	<i>Pierre Hermés Pastries</i>	London	England	Harry N. Abrans
Pfeiffer, Jacquy	(2013)	<i>The Art of French pastry</i>	London	England	Knopf Publishing Group

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