

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: VIII
Syllabus with effect from: June-2014
(Batch - 2011)

Paper Code: UM08EBBH04	Total Credit: 3
Title Of Paper: Patisserie - II	

Unit	Description in Detail	Weightage (%)
I	Laminated pastries Introduction Puff pastry Methods of making puff pastry Inverted puff pastry Uses of puff pastry Preparation of puff pastry Danish pastry and croissant Strudel Phyllo pastry Common faults in laminated pastries	25%
II	Cakes and pastries Introduction Classical cakes and pastries Modern trends in cake and pastry making Types of cakes and their classification Approach to cake decoration and serving Writing and piping on cakes Cake serving	25%
III	Chocolate Introduction History of chocolate Chocolate production Types of chocolate Melting chocolate Tempering of chocolate and its application Cooling chocolate Uses of chocolate Tools and equipment Storage of chocolate	25%
IV	Cookies and biscuits Introduction Preparation of simple cookies Types of cookies Uses of cookies Common faults in cookie preparation	25%
Practical		
Demonstration Practicals & Simple Application by Students		
	Various types of basic paste: choux, short crust, puff paste, flaky pastry, laminated etc	



	International Bread, and bread items,	
	Icings, glazes and sauces, frozen Desserts,	
	Filled , assembled & decorated cake and tortes	
	Individual pastries	
	Quick breads & cakes, frozen desserts, Chocolate and confectionery, decorated cake, Gateaux.	
	Chocolate cake, Christmas cake, Wedding & Specialty Cakes, meringue, struddles, turnovers, mille-feuilles.	

Laboratory: Calculation of nutritional information and costing of the recipes and same would be recorded in the prescribed format in the journals.

Evaluation: The journals will be evaluated by the concerned teacher.

Basic Text & Reference Books:-

- Modern Cookery for Teaching and the Trade – Thangam E.Philip (Mumbai, Orient Longman)
- Bakery & Confectionery By S. C Dubey, Publisher: Society of Indian Bakers
- The Professional Pastry Chef, Fourth Edition By Bo Friberg Publisher: Wiley & Sons

