



UNIVERSITI TEKNOLOGI MARA

HTP282: SUGAR ARTISTRY AND PETIT FOUR

Course Name (English)	SUGAR ARTISTRY AND PETIT FOUR APPROVED
Course Code	HTP282
MQF Credit	3
Course Description	This course provides students with theoretical and practical knowledge in sugar artistry and petit four production which encompasses scientific reactions of sugar at various stages of the cooking and cooling processes. It also introduces a variety of techniques in sugar and petit four preparation, assembly, decoration and presentation of sugar artistry and petit four.
Transferable Skills	<p>This course emphasizes on theoretical understanding and various task oriented hands-on situations that promotes employability encompassing skills such as: practical skills, problem solving, communication, teamwork, knowledge acquiring , researching, planning and integrating, self-management, operational management, information technology, entrepreneurial and leadership. Other related transferable skills depicting this course are:</p> <p>Learning skills: acquire cognitive knowledge, learn independently, use of wide academic and hands-on skill</p> <p>Practical skills- prepare, perform tasks, produce baking, western and eastern food products , write assignments</p> <p>Problem-solving: think, identify and analyze, evaluate problem and provide solution</p> <p>Communication: able to speak, write and present ideas proficiently</p> <p>Teamwork: take responsibility to delegate, initiate, carry out tasks, and evaluate team performance</p> <p>Inculcate positive values and work ethics, professionalism in working, discipline in time management, grooming.</p>
Teaching Methodologies	Lectures, Practical Classes
CLO	<p>CLO1 Choose the correct ingredients, methods and techniques in order to produce quality sugar art and petit four products.</p> <p>CLO2 Display an array of sugar art and petit four products with suitable presentation.</p> <p>CLO3 Work effectively in a team as a group member, as well as leader when appointed.</p> <p>CLO4 Display positive values and work ethics in producing quality products following safety and hygiene procedures.</p>
Pre-Requisite Courses	No course recommendations
Topics	
<p>1. 1. Introduction to techniques and commodities used in sugar artistry work.</p> <p>1.1) 1.1 History and origin of sugar</p> <p>1.2) 1.2 Types of sugar - manufacturing & processing</p> <p>1.3) Preparations & care in sugar work</p> <p>1.4) 1.3 Introduction to petit four</p> <p>1.5) Types of petit fours</p> <p>1.6) 1.4 Measurement and baker's percentages</p> <p>1.7) 1.5 Fillings & toppings – preparation, method, care in preparation, presentation, and storage.</p>	
<p>2. 2. Sugar cooking/cooling techniques/methods</p> <p>2.1) 2.1 Recipe Conversions/Formula cost-outs</p> <p>2.2) 2.3 Preparation of Pulled Sugar-Basket & flowers</p> <p>2.3) 2.4 Fault and causes</p>	

<p>3. 3. Preparation of Blown Sugar 3.1) 3.1 Swan, Dolphin, Fruits 3.2) 3.2 Recipe Conversions/Formula cost-outs 3.3) 3.3 Fault and causes</p>
<p>4. 4. Preparation of Rolled fondant-small cakes 4.1) 4.1 Piping and decorating skills/royal icing 4.2) 4.2 Recipe Conversions/Formula cost- 4.3) outs 4.4) 4.3 Fault and causes</p>
<p>5. 5. Preparation of sugar pastillage- sugar boxes/sugar flowers 5.1) 5.1 Piping and decorating skills/royal icing 5.2) 5.2 Recipe Conversions/Formula cost-outs 5.3) 5.3 Fault and causes</p>
<p>6. 6. Theory Test and Practical Assessment I 6.1) n/a</p>
<p>7. 7. Preparation of Petit Fours Sec 7.1) 7.1 Piping, coating and decorating skills 7.2) 7.2 Recipe Conversions/Formula cost-outs 7.3) 7.3 Fault and causes</p>
<p>8. 8. Preparation of Petit four Glaze 8.1) 8.1 Piping, coating and decorating skills 8.2) 8.2 Filling selection 8.3) 8.3 Recipe Conversions/Costing</p>
<p>9. 9. Preparation of Petit four Sale's(savory) 9.1) 9.1 Piping, coating and decorating skills 9.2) 9.2 Filling selection (salted/savory) 9.3) 9.3 Recipe Conversions/Formula costouts</p>
<p>10. 10. Preparation of Petit fours in sugar box (pastillage) 10.1) 10.1 Piping, coating and decorating skills 10.2) 10.2 Recipe conversions/formula costing 10.3) 10.3 Fault and causes</p>
<p>11. 11. Preparation of Petit fours using sugar decorative pieces/ornaments) 11.1) 11.1 Sugar cooking/cooling/ tempering 11.2) techniques/methods 11.3) 11.2 Piping and decorating skills 11.4) 11.3 Recipe Conversions/Formula cost-outs</p>
<p>12. 12. Applying color. 12.1) Techniques such as airbrush, use of various types of molds, making cut-out decorations, and silk screens, that will be applied to sugar artistry showpieces. 12.2) 12.1 Recipe Conversions/Formula costouts 12.3) 12.2 Fault and causes</p>
<p>13. 13. Preparation for Mini Dessert Buffet/Platter 13.1) 13.1 Dessert Table- Various types of Petit Fours 13.2) (sec, glaze & sales) & Sugar Artistry Centerpiece.</p>
<p>14. 14. Theory Test and Practical Assessment II 14.1) n/a</p>

Assessment Breakdown		%	
Continuous Assessment		100.00%	

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Assignment	Assignment	10%	CLO3
	Final Project	Practical Test 1	15%	CLO4
	Final Project	Practical Test 2	15%	CLO4
	Practical	Weekly Assessment	40%	CLO2
	Test	Test 1	10%	CLO1
	Test	Test 2	10%	CLO1

Reading List	Recommended Text	Wayne Gisslen 2016, <i>Professional Baking</i> , 7 Ed., Wiley [ISBN: 978-1-119-148]
	Reference Book Resources	<ul style="list-style-type: none"> • Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme 2015, <i>Study Guide for on Baking (Update)</i>, 3 Ed., Pearson [ISBN: 013388693X] • Ewald Notter 2012, <i>The Art of the Confectioner</i>, 1 Ed., Wiley [ISBN: 9780470398920] • William Curley, Suzue Curley 2014, <i>Patisserie</i>, Jacqui Small LLP [ISBN: 1909342211] • Francisco J. Migoya 2012, <i>The Elements of Dessert</i>, John Wiley and Sons Ltd [ISBN: 047089198X] • Geraldine Kidwell, Barbara Green 2012, <i>Sugar Art</i>, Schiffer Publishing Ltd United States [ISBN: 0764333828]
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	