



**UNIVERSITI TEKNOLOGI MARA**

**HTC360: CLASSICAL PASTRY**

<b>Course Name (English)</b>	CLASSICAL PASTRY <b>APPROVED</b>
<b>Course Code</b>	HTC360
<b>MQF Credit</b>	3
<b>Course Description</b>	This course will provide both practical and theoretical aspects of pastry and confectionery. Specifically it will cover restaurant dessert, hard dough, pastillage, chocolate work and marzipan. This course will also familiarizes students with the patisserie environment, advanced pastry preparation, preparation and application of classical dessert making.
<b>Transferable Skills</b>	<ol style="list-style-type: none"> <li>1. Develop individual skills in showpiece for artistic display.</li> <li>2. Execute the conceptualized pastry showpiece such as wedding cake, chocolate box, marzipan modeling, restaurant dessert and decorative hard dough.</li> <li>3. Adopt positive work values and professionalism such as craftsmanship and completion of project.</li> </ol>
<b>Teaching Methodologies</b>	Demonstrations, Practical Classes, Supervision
<b>CLO</b>	CLO1 1.Develop individual skills in showpiece for artistic display. 2.Execute the conceptualized pastry showpiece such as wedding cake, chocolate box, marzipan modeling, restaurant dessert and decorative hard dough. 3.Adopt positive work values and professionalism such as craftsmanship and completion of project.
<b>Pre-Requisite Courses</b>	No course recommendations
<b>Topics</b>	
<b>1. Pastillage</b> 1.1) Introduction to Pastillage 1.2) Briefing of the course content 1.3) Identification of utensils and 1.4) Tools 1.5) Introduction to royal icing 1.6) Basic calligraphy using sugar 1.7) components such as royal 1.8) icing 1.9) Mixing of pastillage, kneading, storing 1.10) Preparing pastillage cut out, Templates Hands on Pastillage 1.11) Models, Basic FlowerEs 1.12) and Pétals, Coloring Technique, Mixing, Brush, Spray 1.13) Assembling sugar/pastillage showpiece and presenting finish product. 1.14) Pastilage objects- Arch, cakes, decorative objects, etc. 1.15) Assembling sugar/pastillage showpiece and presenting finish product	
<b>2. Chocolate Work</b> 2.1) Introduction to Chocolate Work. 2.2) Application- melting, tempering, chocolate, piping, striped, curls, shavings, pouring, coating & piping chocolate 2.3) Basic application in truffles, praline and candies. 2.4) Preparing and handling chocolate cut out- chocolate box,modeling chocolate- petals, roses and leaves 2.5) Assembling and final touches	

**3. Hard/Decorative Dough**

- 3.1) Introduction To Hard/Décorative Dough
- 3.2) Introduction to hard/ decorative dough
- 3.3) Basic ingrédients for décorative dough
- 3.4) Mixing dough and basic design cut-outs
- 3.5) Methods in modelling and shaping hard dough
- 3.6) Process in baking hard dough
- 3.7) Mixing dough and basic design cut-outs
- 3.8) Making cut out, scrolls, mixing flour paste, gelatin based sealer, basic flowers, leaves, and objects
- 3.9) Baking hard dough
- 3.10) Additional tips in hard/decorative dough making Mixing dough and basic design cut-outs
- 3.11) Making cut out, scrolls, mixing flour paste, gelatin based sealer, basic flowers, leaves, and objects
- 3.12) Baking hard dough
- 3.13) Applying shine to hard dough
- 3.14) Assembling and presentation of hard/decorative
- 3.15) Assembling hard dough display

**4. Restaurant Dessert**

- 4.1) Restaurant Dessert
- 4.2) Introduction to various desserts, classical and contemporary chill, frozen and hot,
- 4.3) Trial and error in dessert preparation
- 4.4) Trouble- shooting and rectifying faults in dessert
- 4.5)
- 4.6) Plating of contemporary desserts- plating guideline, uses of ingredients and appropriate garnish.  
Dessert sauces, meringue base, contemporary continental tortes, flan and other specialties

Assessment Breakdown	%
Continuous Assessment	80.00%
Final Assessment	20.00%

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Assignment	Wedding Cakes	20%	CLO1
	Assignment	Chocolate Work	20%	CLO1
	Assignment	Hard Dough Decoration	20%	CLO1
	Assignment	Restaurant Dessert	20%	CLO1

Reading List	Recommended Text	Reference Book Resources
	<ul style="list-style-type: none"> <li>• Nicholas Lodge, Graham Tann 1987, <i>Lace and Filigree</i>, Bookpoint London, UK [ISBN: 0948075562]</li> <li>• Roland Bilheux, Alain Escoffier, Daniel Herve, Jean-Marie Pouradier 1987, <i>Special and Decorative Breads: Basic bread-making techniques. 46 special breads. Fancy breads. Viennese breads. Decorative breads. Presentation pieces</i> [ISBN: 0442319541]</li> <li>• Toba M. Garrett 2006, <i>Professional Cake Decorating</i>, Wiley [ISBN: 047170136X]</li> </ul>	<ul style="list-style-type: none"> <li>• Gisslen, W. 2008, <i>Professional Baking</i>, 5 Ed., , John Wiley and Sons [ISBN: ]</li> <li>• The Culinary Institute of America 2002, <i>The New Professional Chef</i>, 6 Ed., , John Wiley and Sons, New York [ISBN: ]</li> <li>• Amendola, J 1993, <i>The Bakers Manual</i>, 4 Ed., , John Wiley and Sons, New York [ISBN: ]</li> <li>• Amendola, J. and Lundberg, D. 1992, <i>Understanding Baking</i>, 2 Ed., , Van Nostrand Reinhold, New York [ISBN: ]</li> </ul>
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	