



UNIVERSITI TEKNOLOGI MARA

HTP162: FUNDAMENTALS OF BAKING

Course Name (English)	FUNDAMENTALS OF BAKING APPROVED		
Course Code	HTP162		
MQF Credit	3		
Course Description	This subject provides students with a solid theoretical foundation in baking practices, including selection of ingredients, proper mixing and baking techniques. The discussion of techniques is emphasized on many areas of pastry and baking art such as cake making, dessert and confectionery		
Transferable Skills	Teamwork		
CLO	<p>CLO1 1. Underline the specific topic in fundamentals of baking.</p> <p>CLO2 2. Describe the characteristics of bakeshop and pastry products.</p> <p>CLO3 3. Describe the principles and theories related to baking.</p> <p>CLO4 4. Present effectively in a team to concoct a written assignment and express content in a presentation.</p>		
Pre-Requisite Courses	No course recommendations		
Reading List	<table border="1"> <tr> <td>Reference Book Resources</td> <td> <ul style="list-style-type: none"> • Gisslen, W. 2007, <i>Professional baking</i>, 6th Edition Ed., John Wiley & Sons, Inc. Canada. • Suas, M. 2009, <i>Bread and Pastry. A Professional Approach. Asia Edition</i>, Cengage Learning Singapore • The Culinary Institute of America 2009, <i>Baking and Pastry</i>, 2nd Edition Ed., John Wiley & Sons Ltd. New Jersey • Amendola, J. and Lundberg, D. 1992, <i>Understanding Baking</i>, 2nd Edition Ed., Van Nostrand Reinhold New York • Sokol, G. 2003, <i>About Professional Baking</i>, Thomson Delmar Learning New York • Sarah, R. 2006, <i>On Baking</i>, Prentice Hall New Jersey • Figoni, P. 2008, <i>How Baking Works</i>, 2nd Edition Ed., John Wiley & Sons, Ltd New Jersey </td> </tr> </table>	Reference Book Resources	<ul style="list-style-type: none"> • Gisslen, W. 2007, <i>Professional baking</i>, 6th Edition Ed., John Wiley & Sons, Inc. Canada. • Suas, M. 2009, <i>Bread and Pastry. A Professional Approach. Asia Edition</i>, Cengage Learning Singapore • The Culinary Institute of America 2009, <i>Baking and Pastry</i>, 2nd Edition Ed., John Wiley & Sons Ltd. New Jersey • Amendola, J. and Lundberg, D. 1992, <i>Understanding Baking</i>, 2nd Edition Ed., Van Nostrand Reinhold New York • Sokol, G. 2003, <i>About Professional Baking</i>, Thomson Delmar Learning New York • Sarah, R. 2006, <i>On Baking</i>, Prentice Hall New Jersey • Figoni, P. 2008, <i>How Baking Works</i>, 2nd Edition Ed., John Wiley & Sons, Ltd New Jersey
Reference Book Resources	<ul style="list-style-type: none"> • Gisslen, W. 2007, <i>Professional baking</i>, 6th Edition Ed., John Wiley & Sons, Inc. Canada. • Suas, M. 2009, <i>Bread and Pastry. A Professional Approach. Asia Edition</i>, Cengage Learning Singapore • The Culinary Institute of America 2009, <i>Baking and Pastry</i>, 2nd Edition Ed., John Wiley & Sons Ltd. New Jersey • Amendola, J. and Lundberg, D. 1992, <i>Understanding Baking</i>, 2nd Edition Ed., Van Nostrand Reinhold New York • Sokol, G. 2003, <i>About Professional Baking</i>, Thomson Delmar Learning New York • Sarah, R. 2006, <i>On Baking</i>, Prentice Hall New Jersey • Figoni, P. 2008, <i>How Baking Works</i>, 2nd Edition Ed., John Wiley & Sons, Ltd New Jersey 		
Article/Paper List	This Course does not have any article/paper resources		
Other References	This Course does not have any other resources		