



## UNIVERSITI TEKNOLOGI MARA

### HTP272: DESSERTS

|                               |  |                         |  |
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| <b>Course Name (English)</b>  | DESSERTS <b>APPROVED</b>   |                         |  |
| <b>Course Code</b>            | HTP272   |                         |  |
| <b>MQF Credit</b>             | 3  |                         |  |
| <b>Course Description</b>     | This subject provide student with the fundamental concepts, skills and the techniques of preparing varieties of desserts. It attempts to develop students' knowledge in relation to its preparation, terminology, dessert plating and other areas in culinary arts.  |                         |  |
| <b>Transferable Skills</b>    | 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. |                         |  |
| <b>Teaching Methodologies</b> | Demonstrations, Practical Classes  |                         |  |
| <b>CLO</b>                    | CLO1 Apply the knowledge of using kitchen equipment, utensils and tools necessary for dessert preparation<br>CLO2 Execute safety, security and sanitation procedures while applying the basic culinary techniques to produce different kinds of desserts<br>CLO3 Create and improvised desserts plating technique.<br>CLO4 Work cooperatively in a team                              |                         |  |
| <b>Pre-Requisite Courses</b>  | No course recommendations  |                         |  |
| <b>Reading List</b>           | <table border="1"><tr><td><b>Recommended Text</b></td><td><ul style="list-style-type: none"><li>• Wayne Gisslen 2012, <i>Professional Baking</i>, 6 Ed., 27, John Wiley &amp; Sons UNITED STATES OF AMERICA [ISBN: 9781118083741]</li><li>• Robert Wemischner 2009, <i>The Dessert Architect</i>, 1 Ed., 6, Delmar Cengage Learning [ISBN: 978142831177]</li></ul></td></tr></table> | <b>Recommended Text</b> | <ul style="list-style-type: none"><li>• Wayne Gisslen 2012, <i>Professional Baking</i>, 6 Ed., 27, John Wiley &amp; Sons UNITED STATES OF AMERICA [ISBN: 9781118083741]</li><li>• Robert Wemischner 2009, <i>The Dessert Architect</i>, 1 Ed., 6, Delmar Cengage Learning [ISBN: 978142831177]</li></ul> |
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| <b>Article/Paper List</b>     | This Course does not have any article/paper resources  |                         |  |
| <b>Other References</b>       | This Course does not have any other resources  |                         |  |