

Level: bachelor
Course title: The basics of the bakery and confectionery (T309)
Status: obligatory for modules of Tourism, Hotel Management and Gastronomy
ECTS: 6
Requirements: None
<p>Learning objectives</p> <p>To provide students with the knowledge on basic raw materials, which are applied in the bakery and confectionery production. Providing knowledge on physicochemical characteristics of the ingredients and their influence on quality of the dough and the final products in the bakery, confectionery and pasta production. Learning the Regulations of the quality of the raw materials and additives, which are applied in the bakery and confectionery production. Getting to know the technological phases of the process of production of bread, pastry, cookies, and desserts. Further, learning about the technological phases of production of the meat pie, puff pastry, frying dough, pasta, and quick freeze dough. Recognizing the equipment and tools, which are applied in the bakery and confectionery, but also in the pasta production. Students should understand legislative framework of production, trading, good hygiene practice, and quality of the bakery, confectionery and pasta products.</p>
<p>Learning outcomes</p> <p>Students should learn the basic principles in the domain of: the main ingredients and additives with a focus on contemporary trends, dough kneading mechanisms, the fermentation process (fermentation in mass and final fermentation), dough shaping, the baking process, the thawing and freezing cycle, and the quality evaluation of the final products. The students must be able to apply all ingredients in production of various kinds of bakery, confectionery and pasta products. Moreover, they must know the proper sanitary and hygienic conditions, which are regulated by the law, as well as aesthetic and sensory quality of the bakery, confectionery and pasta products.</p>
<p>Syllabus</p> <p><i>Theoretical instruction</i></p> <ol style="list-style-type: none"> 1. The main ingredients, their basic chemical composition, characteristics of flour, additional ingredients (baker's yeast, salt, auxiliary ingredients), ingredients for confectionery (sugar, flour, honey, fruit and fruit products, gelling agents, milk and dairy products, fats and oils) ingredients for the pasta production, grits, semolina, eggs, fruit and vegetable additives. 2. Application of the thermal process and modifications which occur during the baking process in the bakery, confectionery and pasta products. 3. Basic principles of chilling, cutting, chocolate coating, apricoating, drying and packaging. 4. Procedure of freezing and thawing of the dough, partially baked and fully baked products. 5. Types of bakery products: elementary products, mixed and special kinds of bread and pastry (wheat bread, graham bread, baguette, rye bread, corn bread and fine pastry). 6. Types of confectionery products (fine yeast dough, Christmas cookies, linzer cookies, pie crust, puff pastry, tea cookies, special confectionery products –tarts, cakes, creams, jellies, oriental desserts and ice creams). 7. The aesthetical-sensory quality of the bakery and confectionery products (appearance, surface, colour, glow, texture, odour and taste). 8. Implementation of HACCP system in the bakery, confectionery and pasta production. <p><i>Practical instruction</i></p> <ol style="list-style-type: none"> 1. Characteristics of the bakers flour (ability of the water binding and gas retaining, sensitivity of the dough and tolerance of the fermentation).

2. The probe baking.
3. Semi-industrial production of different bakery and confectionery products.
4. Quality evaluation of the final products.
5. Hygiene and sanitation.
- 6.

Weekly teaching load				Other: -
4(60)				
Lectures: 2	Exercises: 2	Other forms of teaching:-	Student research: -	