

Study program/study programs: OAS Tourism			
Course title: Basics of baking and confectionery			
Teacher : Bojana Kalenjuk Pivarski			
Course status: mandatory			
ESPB number: 7			
Condition: None			
Objective of the course The aim of the course is to enable the student to acquire basic knowledge in the field of baking and confectionery.			
The outcome of the case After laid down exam, the student will be taught to: <ul style="list-style-type: none"> — identifies elements that are important for the creation of various types of bakery and pastry products; — apply mastered baking and pastry principles; — choose appropriate recipes and solutions in the preparation of bakery and confectionery products and — determine the adequacy of the existing bakery and confectionery products according to the types of catering establishments for which they are intended. 			
Subject content <i>Theoretical teaching</i> Theoretical teaching includes mastering the material through the following units : <ul style="list-style-type: none"> – History and structure of bakery and confectionery products. – Basic raw materials in baking and confectionery. – Additional raw materials in bakery and confectionery. – Tools and accessories in bakery and confectionery. – Production of basic bakery products. – Production of complex bakery and confectionery products. – Production of bakery and confectionary bases. – Production of creams and fillings. – Filling and coating. – Decoration of confectionery products. <i>Practical teaching</i> Practical teaching includes practical work, Internet searches for examples from practice, visits by experts in the field, and visits to catering establishments characterized by the production of bakery and confectionery products.			
Literature <ul style="list-style-type: none"> — The Chefs of Le Cordon Bleu (2011) Patisserie and Baking Foundations. Delmar Cengage Learning. — Gisslen, W. (2005) Professional Baking. Forth ed. <i>John & Wiley Sons</i>. — Garrett, TM (2012) <i>Professional cake decorating</i>. John Wiley & Sons. — Greweling , P. (2012) Chocolates and confections: formula, theory, and technique for the artisan confectioner. CIA, Wiley. 			
Number of hours of active teaching: 4		Theoretical teaching: 2	Practical teaching: 2+0+0
Teaching methods Frontal and group work with the application of monologic and dialogic methods followed by illustrative and demonstrative methods.			
Knowledge assessment (maximum number of points 100)			
Pre-exam obligations	points	Final exam	points
activity during the lecture	0-5	written exam	30-45
practical teaching	0-5		
colloquiums	20-40		
seminars	0-5		