



CERTIFICATE IN PASTRY ARTS

PROGRAM DESCRIPTION

This course focuses on fundamental skills, concept and techniques of baking;. It also covers tools and equipment; ingredients and their function; characteristics of various pastry and bakery products; weight and measure as applied to baking; theory and production of yeast breads; quick breads; cakes and cookies; pies and puff pastries; choux paste; preparation of icings; creams; custard; puddings and related sauce; and basic decorating style and techniques. It develops the skills of students in the area of baking such as; basic steps in baking, proper measuring of ingredients, application of baking techniques in all types of baked products.

In addition, it prepares students in decorating and plating skills by producing different types of baked products. Working in a group is also developed as well as accomplishing individual tasks.

Duration : 6 months with internship
Students : minimum of 12 students
Venue : Kitchen laboratory, SHL-Bldg.

OBJECTIVES OF THE PROGRAM

Cognitive

1. Explain basic kitchen operation.
2. Define kitchen terminology as used in an international kitchen.
3. Calculate unit conversion of a recipe.
4. Knowledge of basic cooking.
5. Identify the value of chef's ethics and apply it to normal practice.
6. Justify the importance of good personal hygiene and preparing food in a good hygienic manner

Affective

1. Relate the VMO of LPU-CIHM to the Introduction to Pastry and Bakery Subject
2. Show self reliance when working independently
3. Cooperate with group when preparing group work / laboratory activities / report

Psychomotor

1. Set up, use, clean and store kitchen equipment properly and effectively.
2. Measure each ingredient in a recipe accurately.
3. Prepare and use basic flavoring agents, binding agents and thickening agents correctly.
4. Apply the skills necessary for basic cooking.
5. Apply a working plan to kitchen operation effectively.

Program Outcomes:

At the end of the six months program, students will be able to:

- a) Recognize the importance of the principles in preparation, baking and as foundation in pastry arts.
- b) Create a working plan using the proper method
- c) Observe the principles and techniques in baking.
- d) Apply the different principles and techniques in basic baking.
- e) Demonstrate skills in baking cookies, cakes and bread.
- f) Display creativity in cake decorating .
- g) Pass the competency assessment in Bread and Pastry NC II
- h) Gain meaningful experiential learning through internship.

CCA CURRICULUM		
FCA – Fundamentals in Pastry Arts		9 units
MODULE 1	32 hours	
<ul style="list-style-type: none"> • Introduction to Baking and Pastry • Kitchen Mathematics • Measurements & Conversion • Cookies 1 • Cookies 2 • 		
MODULE 2	56 hrs	
<ul style="list-style-type: none"> • Muffins and Quick breads • Pies and Tarts • Meringue • Laminated Dough • Cake 1 • Cake 2 • Cake 3 		
MODULE 3	56 hours	
<ul style="list-style-type: none"> • Bread 1 • Bread 2 		

<ul style="list-style-type: none"> • No Bake Desserts • Bread & Pastry Demo • Pre-Assessment – Bread and Pastry Production NC II • TESDA Competency Assessment – Bread & Pastry Production NC II • Dessert Buffet Simulation 		
PRACTICUM (200 HOURS)		3 units
TOTAL	344 hours	12 units

<u>Schedule of Classes</u>		
FPA	Saturday	8:00 – 12:00 1:00 – 5:00
Internship	Schedule depends on the internship venue	



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