

PASTA AND PATISSERIE TECHNOLOGY

CREDIT DISTRIBUTION, ELIGIBILITY AND PRE-REQUISITES OF THE COURSE

Course Title & Code	Credits	Credit Distribution of the Course			Eligibility Criteria	Pre-requisite of the Course (if any)
		Lecture	Tutorial	Practical/ Practice		
Pasta And Patisserie Technology	2	1	0	1	Class XII	NIL

Learning Objectives

This Skill Enhancement Course is about developing an understanding and skill about the types, role of ingredients, processing/production, innovations, sensory attributes and quality assessment of Pasta and Patisserie. The student can also study SEC on Bakery Enterprise, Food Business and Cafeteria Management to enhance scope of work opportunities.

The learning objectives of the course are:

- To provide students with basic knowledge of pasta technology.
- To familiarize students with patisserie technology/ skill.

Learning Outcomes

After studying this course, the student will be able to:

- Develop understanding of the pasta and patisserie technology.
- Acquire skill to prepare different pasta and patisserie.
- Work in specialized pasta and patisserie outlets such as restaurants, food courts, kiosks, fast food centers as well as in large institutions such as hotels, hospitals and food processing units.

SKILL DEVELOPMENT AND JOB OPPORTUNITIES’:

Employment Opportunities:

- Apprentice in Small Catering units/ Kiosk/ Restaurant
- Entrepreneurship in pasta and patisserie technology
- Food Stylist / Designer for pasta and patisserie

SYLLABUS

Credits: 2

Total lectures (45): 45 Hours/ 15 weeks

Theory: 30%, Credit – 1 (Lectures – 15)

Practical/Field work/Hands on learning: 70%, Credit – 1 (Lectures – 30)

THEORY

Unit 1: Introduction to Pasta

(7 hours)

Description: This unit will include history of pasta , types of pasta, pasta making tools and equipment and understanding different sauces for preparing pasta dishes

Subtopics:

- History and types of pasta: packaged and handmade.
- Types: names and shapes of pasta.
- Tools and equipment commonly used for manufacturing pasta and preparing pasta dishes.
- Different types of sauces used for preparing pasta dishes: Tomato sauce, Béchamel, Bolognese, pesto and aglio olio.

Unit 2: Introduction to Patisserie

(8 hours)

Description: This unit is about different types of Patisserie like short crust pastry, choux pastry, puff pastry, sponge cake, shortened travel cakes, cheese cakes, cookies, brownies and biscotti.

Subtopics:

- Short crust Pastry: Tarts and Pies
- Choux Pastry: Eclairs, Profiteroles.
- Puff Pastry: Patties, French Hearts, Vol au vents.
- Sponge cake and its decoration techniques.
- Shortened travel cakes and its variations.
- Cheesecakes with different toppings.
- Cookies, Brownies and Biscotti.

PRACTICALS

30 hours

1. Market survey of Packaged Pasta and patisserie. **(2 hours)**
2. Orientation and handling of the tools and equipment used in Pasta making (mechanical pasta roller and cutter, rolling pins, serrated knives, ravioli cutters, drying rack and drying trays, stock pots, pans). **(2 hours)**
3. Making the Pasta dough, shaping Pasta (Fettuccine, Farfalle, Macaroni, Noodles, Spaghetti, Vermicelli), drying and storage. **(4 hours)**
4. Making Stuffed Pasta: Ravioli with fillings like spinach and Ricotta Cheese; herbed cream cheese. **(2 hours)**
5. Making Sauces: Tomato, Bechamel, Pesto and preparing Pasta dishes with them. **(2 hours)**

- | | |
|--------------------------------------------------------------------------------------------------------------------|-----------|
| 6. Making Baked Pasta: Mac n cheese and Lasagna. | (2 hours) |
| 7. Preparation of short crust pastry: Tarts or Pies | (2 hours) |
| 8. Preparation of Choux pastry: Eclairs or Profiteroles. | (2 hours) |
| 9. Preparation of Puff pastry: Patties/ Vol au vents/ French Hearts | (4 hours) |
| 10. Preparation of cakes (sponge cake/shortened cake) and their variations/decoration with whipped cream frosting. | (4 hours) |
| 11. Preparation of Cheesecake with fruit compote topping. | (2 hours) |
| 12. Preparations of Brownies or biscotti | (2 hours) |

ESSENTIAL READINGS:

- Karr, N. (2016). Handmade Pasta Workshop & Cookbook: Recipes, Tips & Tricks for Making Pasta by Hand, with Perfectly Paired Sauces. US : Page Street Publishing .<https://amzn.eu/d/6skTmuM>(ISBN 10-1624143229, ISBN 13-978-1624143229)
- Donnelly, K. (2021). The Artisan Pasta Cookbook: The Step by Step Guide with Flavorful Recipes for Mastering Handmade Pasta, Noodles, Gnocchi and Risotto at Home. Oksana Aliksandrova . <https://amzn.eu/d/dFir9Zx>(ISBN 10-195460503X , 13-978-1954605039)
- Juillet, C. (1998). Classic Patisserie: An A-Z handbook. CBS publishers and distributors pvt. Ltd. <https://amzn.eu/d/5RC7hja>(ISBN 10-075063815X, ISBN 13-978-0750638159)
- Rippington, N. Baker, C. Burke, M (2013). Professional Patisserie: For Levels 2, 3 and Professional Chefs. Hodder Education; UK <https://amzn.eu/d/352HVZy>
(ISBN-10: 1444196448, ISBN-13: 978-1444196443)

SUGGESTED READINGS:

- Dubey, S. C. (2016). Basic Baking - Science and Craft. Delhi: Society of Indian Bakers.
- Dubey, S. C. (2009). Bakery Vigyan. Delhi: Society of Indian Bakers
- Ketrapaul, N., Grewal, R.B., & Jood, S. (2005). Bakery Science and Cereal Technology. Delhi: Daya Publishing House.
- Edward, W. P. (2007). The Science of Bakery Products. Cambridge: RSC Publishing.

Examination scheme and mode:

Evaluation scheme and mode will be as per the guidelines notified by the University of Delhi.