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| **Minor Award Name** | **Pastry, Baking and Desserts** |
| **Minor Award Code** | **5N2084** |
| **Level** | **5** |

**Suggested resources to support delivery:**

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| --- | --- | --- | --- | --- |
| **Theme/Topic** | **Type** | **Relevance** | **Author/Source** | **Web Link** |
| Basics of kitchen layout and rules, HACCP | Book | Covers aspects of the organisation and hierarchy of both larger and smaller kitchens in professional catering setting. | David Foskett, Patricia Paskins Steve Thorpe, John Campbell | [**https://www.amazon.co.uk/Practical-Cookery-Level-Diploma-2nd/dp/144418749X/ref=sr\_1\_1?s=books&ie=UTF8&qid=1498152606&sr=1-1&keywords=9781444187496**](https://www.amazon.co.uk/Practical-Cookery-Level-Diploma-2nd/dp/144418749X/ref%3Dsr_1_1?s=books&ie=UTF8&qid=1498152606&sr=1-1&keywords=9781444187496) |
| Food Costing and Hygiene | Spreadsheets/Online toolkit |  Spreadsheets for food costing and HACCP procedures for training and implementation in professional kitchens. This toolkit is recommended by Failte Ireland for students and those who are running their own business | Failte Ireland | [**http://www.failteireland.ie/Supports/Food-Tourism-in-Ireland/Food-knowledge-library/Tools-for-food-tourism-businesses.aspx**](http://www.failteireland.ie/Supports/Food-Tourism-in-Ireland/Food-knowledge-library/Tools-for-food-tourism-businesses.aspx) |
| Pastry Kitchen Commodities | Powerpoint | Quality points of flour, sugar, eggs, fats, starches, sweeteners, liquid, gelatine etc. Explanation of uses and basic scientific points on pastry commodities. | Indian Chefrecipe via slideshare | [**https://www.slideshare.net/indianchefrecipe/basic-bakery-and-pastry-commodities?qid=96164a68-72b7-4822-9784-1c58ea0bfd04&v=&b=&from\_search=1**](https://www.slideshare.net/indianchefrecipe/basic-bakery-and-pastry-commodities?qid=96164a68-72b7-4822-9784-1c58ea0bfd04&v=&b=&from_search=1) |
| Book | Very detailed pdf on all commodities found in a pastry kitchen. Useful to get students to summarise the sections into student-friendly language for study notes | W.P. Edwards | [**http://197.14.51.10:81/pmb/AGROALIMENTAIRE/0854044868Ba.pdf**](http://197.14.51.10:81/pmb/AGROALIMENTAIRE/0854044868Ba.pdf) |
| Kitchen Equipment | Book | Clear images and explanations of common equipment found in the professional kitchen, including uses and technical terminology. Useful to get students following the same names for equipment at the start as it various across Ireland, UK, EU and USA and can get confusing. | Practical Cookery David Foskett, Patricia Paskins Steve Thorpe, John Campbell2nd Edition | [**http://www.amazon.co.uk/s/ref=nb\_sb\_noss?url=search-alias%3Daps&field-keywords=Practical+Cookery+2nd+edition++%28level+1%29**](http://www.amazon.co.uk/s/ref%3Dnb_sb_noss?url=search-alias%3Daps&field-keywords=Practical+Cookery+2nd+edition++%28level+1%29) |
| Weights and Measures | Poster | Useful tool for converting imperial and metric. Convenient to laminate for the kitchen/classroom | Jennifer Fishkind | [**https://www.pinterest.com/pin/491877590526580446/**](https://www.pinterest.com/pin/491877590526580446/) |
| Worksheet | Useful worksheets and activities for students to practice their knowledge of metric/imperial/colloquial measurements used in recipes | Learning Zone Xpress | [**https://www.learningzonexpress.com/media/wysiwyg/documents/worksheets/3026\_Kitchen\_Math\_Worksheet.pdf**](https://www.learningzonexpress.com/media/wysiwyg/documents/worksheets/3026_Kitchen_Math_Worksheet.pdf) |
| Book | Leavening/raising agent’s uses and examples. Scientific aspects and troubleshooting are given in detail. Online preview is available on google books on page 98. | Le Cordon Bleu Professional Baking Wayne Gisslen 5th edition  | [**https://books.google.ie/books?id=sgvW97aAmAMC&pg=PA82&dq=leavening+agents&hl=en&sa=X&ved=0ahUKEwi\_yoWVg9LUAhVHKcAKHSekAFIQ6AEITTAJ#v=onepage&q=leavening%20agents&f=false**](https://books.google.ie/books?id=sgvW97aAmAMC&pg=PA82&dq=leavening+agents&hl=en&sa=X&ved=0ahUKEwi_yoWVg9LUAhVHKcAKHSekAFIQ6AEITTAJ%23v=onepage&q=leavening%20agents&f=false) |
| Fact Sheet | Information sheet about yeast and fermentation. Concise information for students to see the background and conditions for yeast production. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/455/Bake+Info\_Info\_Yeast.pdf**](http://www.bakeinfo.co.nz/files/file/455/Bake%2BInfo_Info_Yeast.pdf) |
| Dairy products and Cheese | Powerpoint | Overview of types of dairy products used in the pastry kitchen including milks, cheeses and creams | Hpinn via Slideshare | [**https://www.slideshare.net/hpinn/dairy-products-30091585**](https://www.slideshare.net/hpinn/dairy-products-30091585) |
| Powerpoint | Classification, uses, creation, types and storage of common cheeses found in Ireland. | Siobhanpdst via slideshare | [**https://www.slideshare.net/siobhanpdst/cheese-32929262?qid=5cc9896c-f0ea-40d9-a50d-d9d21e399d62&v=&b=&from\_search=9**](https://www.slideshare.net/siobhanpdst/cheese-32929262?qid=5cc9896c-f0ea-40d9-a50d-d9d21e399d62&v=&b=&from_search=9) |
| Eggs | Powerpoint | Classification, uses, types, storage and freshness of eggs. Gives a clear outline of the structure and nutritional content of the egg. | Siobhanpdst via slideshare | [**https://www.slideshare.net/siobhanpdst/eggs-32929273?next\_slideshow=1**](https://www.slideshare.net/siobhanpdst/eggs-32929273?next_slideshow=1) |
| Processes of bakingLeavening agents | Video | Scientific and practical examples of leavening agents | ONNetworks.com via Youtube | **https://www.youtube.com/watch?v=elCcybU7wx4** |
| Online book preview | Leavening/raising agent’s uses and examples using clear images and explanations. Google books has an online preview onPage 444 | Advanced Bread and Pastry a Professional approach Michel Suas1st Edition | [**https://books.google.ie/books?id=JM76vm5tH38C&pg=PT457&dq=leavening+agents&hl=en&sa=X&ved=0ahUKEwi\_yoWVg9LUAhVHKcAKHSekAFIQ6AEIOjAF#v=onepage&q=leavening%20agents&f=false**](https://books.google.ie/books?id=JM76vm5tH38C&pg=PT457&dq=leavening+agents&hl=en&sa=X&ved=0ahUKEwi_yoWVg9LUAhVHKcAKHSekAFIQ6AEIOjAF#v=onepage&q=leavening%20agents&f=false) |
| Online book preview | Leavening/raising agent’s uses and examples. Google books has an online preview on page 88 | Le Cordon Bleu Professional Baking Wayne Gisslen 5th edition | [**https://books.google.ie/books?id=sgvW97aAmAMC&pg=PA82&dq=leavening+agents&hl=en&sa=X&ved=0ahUKEwi\_yoWVg9LUAhVHKcAKHSekAFIQ6AEITTAJ#v=onepage&q=leavening%20agents&f=false**](https://books.google.ie/books?id=sgvW97aAmAMC&pg=PA82&dq=leavening+agents&hl=en&sa=X&ved=0ahUKEwi_yoWVg9LUAhVHKcAKHSekAFIQ6AEITTAJ#v=onepage&q=leavening%20agents&f=false) |
| Fact Sheet | Information sheet about yeast and fermentation. Very concise information for students to follow without confusion. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/455/Bake+Info\_Info\_Yeast.pdf**](http://www.bakeinfo.co.nz/files/file/455/Bake%2BInfo_Info_Yeast.pdf) |
| Bread Making | Information Sheet | Troubleshooting of bread making and information on ingredients involved including successful bread making and faults during and after making. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/429/Bake+Info\_Info\_Bread+Making+1.pdf**](http://www.bakeinfo.co.nz/files/file/429/Bake%2BInfo_Info_Bread%2BMaking%2B1.pdf) |
| [**http://www.bakeinfo.co.nz/files/file/430/Bake+Info\_Info\_Bread+Making+2.pdf**](http://www.bakeinfo.co.nz/files/file/430/Bake%2BInfo_Info_Bread%2BMaking%2B2.pdf) |
| [**http://www.bakeinfo.co.nz/files/file/431/Bake+Info\_Info\_Bread+Making+3.pdf**](http://www.bakeinfo.co.nz/files/file/431/Bake%2BInfo_Info_Bread%2BMaking%2B3.pdf) |
| Scones | Information Sheet | Brief History on scones and troubleshooting guide for when things go wrong. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/452/Bake+Info\_Info\_Scones.pdf**](http://www.bakeinfo.co.nz/files/file/452/Bake%2BInfo_Info_Scones.pdf) |
| Pastes | Powerpoint | Various types and uses of pastes such as choux, puff and sweet. Explanation of ingredients and method and descriptions of textures and uses. | [Vikas Kumar](https://www.slideshare.net/VikasKumar189?utm_campaign=profiletracking&utm_medium=sssite&utm_source=ssslideview), Principal at Cordia Hospitality and Tourism Management Institute via slideshare | [**https://www.slideshare.net/VikasKumar189/bakery-pastries?qid=f4825319-4b2a-4980-adec-fe25203dc4b9&v=&b=&from\_search=1**](https://www.slideshare.net/VikasKumar189/bakery-pastries?qid=f4825319-4b2a-4980-adec-fe25203dc4b9&v=&b=&from_search=1) |
| Book | Recipes and clear instructions on various pastries and their uses. Specific recipes relevant to the course’s needs. | [Gary Hunter](https://www.amazon.co.uk/s/ref%3Drdr_ext_aut?_encoding=UTF8&index=books&field-author=Gary%20Hunter), [Terry Tinton](https://www.amazon.co.uk/s/ref%3Drdr_ext_aut?_encoding=UTF8&index=books&field-author=Terry%20Tinton) | [**https://www.amazon.co.uk/d/Books/Professional-Chef-Diploma-Level-2-Gary-Hunter/1408039095/ref=sr\_1\_2?s=books&ie=UTF8&qid=1498153868&sr=1-2&keywords=professional+chef+diploma**](https://www.amazon.co.uk/d/Books/Professional-Chef-Diploma-Level-2-Gary-Hunter/1408039095/ref%3Dsr_1_2?s=books&ie=UTF8&qid=1498153868&sr=1-2&keywords=professional+chef+diploma) |
| Youtube Video | Blind baking a pie/tart case. Clear demonstration of the technique involved. | Thomas JosephEveryday Food | [**https://www.youtube.com/watch?v=USBB8u-fuQA&list=PLI9-Km2qj4rR2AIR681eVMDDZJUeGhoBK&index=59**](https://www.youtube.com/watch?v=USBB8u-fuQA&list=PLI9-Km2qj4rR2AIR681eVMDDZJUeGhoBK&index=59) |
| Information sheet | One page information sheet giving an overview of the most common pastries, their uses and history. Knowing the background is useful to differentiating between pastries. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/114/BIRT\_Pastry\_Info\_Sheet%5B1%5D.pdf**](http://www.bakeinfo.co.nz/files/file/114/BIRT_Pastry_Info_Sheet%5B1%5D.pdf) |
| Book | Excellent resource with clear steps and cross referencing throughout. Examples of how to use pastes in dessert making and the multiuse of pastes. | Professional Patisserie by [Neil Rippington](https://www.amazon.co.uk/Neil-Rippington/e/B009LQYN6Q/ref%3Ddp_byline_cont_book_1), [Mick Burke](https://www.amazon.co.uk/s/ref%3Ddp_byline_sr_book_2?ie=UTF8&text=Mick+Burke&search-alias=books-uk&field-author=Mick+Burke&sort=relevancerank), [Chris Barker](https://www.amazon.co.uk/Chris-Barker/e/B00CIVLLK2/ref%3Ddp_byline_cont_book_3)  | **https://www.amazon.com/Professional-Patisserie-Levels-Chefs/dp/1444196448** |
| Information sheet | Troubleshooting involved in pastry making. Quite concise information which students can use when describing their dishes and considering how to improve their work. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/450/Bake+Info\_Info\_Pies+%26+Pastry+2.pdf**](http://www.bakeinfo.co.nz/files/file/450/Bake%2BInfo_Info_Pies%2B%26%2BPastry%2B2.pdf) |
| [**http://www.bakeinfo.co.nz/files/file/451/Bake+Info\_Info\_Pies+%26+Pastry+1.pdf**](http://www.bakeinfo.co.nz/files/file/451/Bake%2BInfo_Info_Pies%2B%26%2BPastry%2B1.pdf) |
| Fruit | Powerpoint | Classification, uses, storage and processing of fruit. Crosses over with many other modules in the theory and practical aspects. | Hpinn via slideshare | [**https://www.slideshare.net/hpinn/fruit-season-and-category-28192729**](https://www.slideshare.net/hpinn/fruit-season-and-category-28192729) |
| YVideo | Video showcasing some classic fruit garnishes used for displays and buffets. | The Culinary Imagination via Youtube | [**https://www.youtube.com/watch?v=rCcrN7u4XIE**](https://www.youtube.com/watch?v=rCcrN7u4XIE) |
| Sponges, cakes and muffins | Information Sheet | Types of cakes and their uses. Troubleshooting guide for baking and the methods involved. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/423/Bake+Info\_Info\_Cakes.pdf**](http://www.bakeinfo.co.nz/files/file/423/Bake%2BInfo_Info_Cakes.pdf) |
| Information sheet | Muffins and troubleshooting involved in baking and chemical reactions. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/424/Bake+Info\_Info\_Muffins.pdf**](http://www.bakeinfo.co.nz/files/file/424/Bake%2BInfo_Info_Muffins.pdf) |
| Cake decorating | Youtube video | Basic cake decorating video giving the basics in a clear way and allows for students to become creative and expand these skills with practice.  | Escoffier Online | **https://www.youtube.com/watch?v=p2Qmv-5Uh78&t=741s** |
| Youtube video | Different basic piping techniques. Easy to follow and gives students ideas for plating and decorating desserts and cakes. | Everyday Food with Thomas Joseph | [**https://www.youtube.com/watch?v=\_ABeWSEUEj0**](https://www.youtube.com/watch?v=_ABeWSEUEj0) |
| Youtube video  | Chocolate tempering and various cake decorations. Further examples which students can follow at home when practicing. | Wilhelm Wanders | [**https://www.youtube.com/watch?v=hU9yo6Dz\_yI**](https://www.youtube.com/watch?v=hU9yo6Dz_yI) |
| Biscuits and Cookies | Information sheet | Description and troubleshooting of biscuit/cookie making which helps students improve techniques and methods. | Baking Industry Research Trust | [**http://www.bakeinfo.co.nz/files/file/428/Bake+Info\_Info\_Biscuits.pdf**](http://www.bakeinfo.co.nz/files/file/428/Bake%2BInfo_Info_Biscuits.pdf) |
| Youtube video |  Different ingredients used in cookies and their impact on the end product | Everyday Food with Thomas Joseph | [**https://www.youtube.com/watch?v=hCzVqaFMlIw**](https://www.youtube.com/watch?v=hCzVqaFMlIw) |
| Meringue | Youtube Video | Visual guide to making Italian, Swiss and French meringue. Clear identification and differentiation between meringue making types. | IFTMACAO via Youtube | **https://www.youtube.com/watch?v=2LKubfVBkuo&t=7s** |
| Plated Desserts | Powerpoint | Quality points of some common cold desserts | Hpinn Via slideshare | [**https://www.slideshare.net/hpinn/cold-desserts**](https://www.slideshare.net/hpinn/cold-desserts) |
| Powerpoint | Finishing of desserts for presentation and aesthetics | Hpinn via slideshare | [**https://www.slideshare.net/hpinn/finishing-methods-applied-to-hot-and-cold-desserts**](https://www.slideshare.net/hpinn/finishing-methods-applied-to-hot-and-cold-desserts) |
| Book | Hot desserts – recipes and garnishes/accompaniments for various hot desserts  | Professional Patisserie by [Neil Rippington](https://www.amazon.co.uk/Neil-Rippington/e/B009LQYN6Q/ref%3Ddp_byline_cont_book_1), [Mick Burke](https://www.amazon.co.uk/s/ref%3Ddp_byline_sr_book_2?ie=UTF8&text=Mick+Burke&search-alias=books-uk&field-author=Mick+Burke&sort=relevancerank), [Chris Barker](https://www.amazon.co.uk/Chris-Barker/e/B00CIVLLK2/ref%3Ddp_byline_cont_book_3) | [**https://www.amazon.co.uk/gp/product/1444196448/ref=oh\_aui\_detailpage\_o05\_s00?ie=UTF8&psc=1**](https://www.amazon.co.uk/gp/product/1444196448/ref%3Doh_aui_detailpage_o05_s00?ie=UTF8&psc=1) |
| Powerpoint | Plating desserts – types of desserts and accompaniments for students to try for assessments and practical demonstrations in other modules | Hitchins via slideshare | [**https://www.slideshare.net/hitchins/chapter-20-plated-dessert?qid=cb33d801-2d87-4601-b51b-18ab7f805027&v=&b=&from\_search=4**](https://www.slideshare.net/hitchins/chapter-20-plated-dessert?qid=cb33d801-2d87-4601-b51b-18ab7f805027&v=&b=&from_search=4) |
| Video | Plating Desserts – basics of decorating plates for desserts using sauces and chocolate garnishes | Escoffieronline via youtube | [**https://www.youtube.com/watch?v=6znUHFQD2hE**](https://www.youtube.com/watch?v=6znUHFQD2hE) |
| Book PDF | Free Download. Wide variety of classic desserts for students to try for assessments and practical demonstrations in other modules | The Good Cook Classic Desserts Time Life Books | [**http://www.yudhacookbook.com/2016/11/classic-desserts-good-cook-techniques.html**](http://www.yudhacookbook.com/2016/11/classic-desserts-good-cook-techniques.html) |
| Book PDF | Free Download. Thorough book covering every aspect of the module and leading into the level 6 module. | The Pastry Chefs Apprentice.Mitch Stamm | [**http://www.yudhacookbook.com/2016/11/the-pastry-chefs-apprentice.html**](http://www.yudhacookbook.com/2016/11/the-pastry-chefs-apprentice.html) |
| Book PDF | Free book download. Plating techniques and information as well as the scientific principles involved in pastry and desserts.  | Modern Pastry and Plated Dessert Techniques BC Cook Articulation Committee | [**http://solr.bccampus.ca:8001/bcc/file/085e3447-fba6-4254-8c6b-394ca36d2fd7/1/Modern-Pastry-and-Plated-Dessert-Techniques-1446156001.pdf**](http://solr.bccampus.ca:8001/bcc/file/085e3447-fba6-4254-8c6b-394ca36d2fd7/1/Modern-Pastry-and-Plated-Dessert-Techniques-1446156001.pdf) |
| Book PDF | Free book download. Bakery specialty items from the Bouchon Bakery. | The Bouchon BakeryThomas Keller | [**http://www.yudhacookbook.com/2017/04/bouchon-bakery-by-thomas-keller.html**](http://www.yudhacookbook.com/2017/04/bouchon-bakery-by-thomas-keller.html) |
| Book PDF | Free book download. Recipes from the French Laundry. | The French LaundryThomas Keller | [**http://www.yudhacookbook.com/2017/01/the-french-laundry-cookbook-by-thomas.html**](http://www.yudhacookbook.com/2017/01/the-french-laundry-cookbook-by-thomas.html) |
| Book PDF | Free book download. Very well illustrated book about bread. | Bread Illustrated - A Step By Step Guide To Achieving BakeryAmerica’s Test Kitchen | [**http://www.yudhacookbook.com/2016/11/bread-illustrated-step-by-step-guide-to.html**](http://www.yudhacookbook.com/2016/11/bread-illustrated-step-by-step-guide-to.html) |
| Book PDF | Free book download. Very clear images and wide variety of products in the bakery and pastry kitchen. | Illustrated Step-By-Step Baking Caroline Bretherton | [**http://www.yudhacookbook.com/2017/04/illustrated-step-by-step-baking-easy-to.html**](http://www.yudhacookbook.com/2017/04/illustrated-step-by-step-baking-easy-to.html) |
|  | Book PDF | Free book download. Baking & Pastry - Mastering The Art And Craft specialty book. More advantageous book for students who take a keen interest in pastry work. | Culinary Institute of America | [**http://www.yudhacookbook.com/2016/11/pastry-and-bakery-mastering-art-and.html**](http://www.yudhacookbook.com/2016/11/pastry-and-bakery-mastering-art-and.html) |
| Book PDF | Free book download. Breads and related recipes for baking cakes, breads and pies. | Model BakeryKaren Mitchell,Sarah Mitchel Hansen,Rick Rodgers | [**http://cpliz.com/books/CookBooks/BakingBreads/Model%20Bakery%20Cookbook.pdf**](http://cpliz.com/books/CookBooks/BakingBreads/Model%20Bakery%20Cookbook.pdf) |
| Book PDF | Free book download. Basic recipes and explanation of ingredients and terminology. Useful tool for students. | Pacific Cooks | [**https://www.google.ie/url?sa=t&rct=j&q=&esrc=s&source=web&cd=4&cad=rja&uact=8&ved=0ahUKEwjyv8f5ktLUAhWKKcAKHQNwA8oQFgg0MAM&url=http%3A%2F%2Fwww.pacific.edu%2Fdocuments%2Fstudent-life%2Fhealth%2520services%2Fnutricat%2Fpacificcooksholiday.pdf&usg=AFQjCNGF8ZjTv6t4CVM\_AfXhica7ixSeXQ**](https://www.google.ie/url?sa=t&rct=j&q=&esrc=s&source=web&cd=4&cad=rja&uact=8&ved=0ahUKEwjyv8f5ktLUAhWKKcAKHQNwA8oQFgg0MAM&url=http%3A%2F%2Fwww.pacific.edu%2Fdocuments%2Fstudent-life%2Fhealth%2520services%2Fnutricat%2Fpacificcooksholiday.pdf&usg=AFQjCNGF8ZjTv6t4CVM_AfXhica7ixSeXQ) |

**Useful Organisations:**

|  |  |
| --- | --- |
| **Name** | **Contact Information** |
| Food Safety Authority Of Ireland (FSAI) | <https://www.fsai.ie/>  |
| Irish Hotel Federation (IHF) | [www.ihf.ie](http://www.ihf.ie)  |
| Failte Ireland | <http://www.failteireland.ie/> |
| Quality and Qualifications Ireland (QQI) | <http://www.qqi.ie/>  |
| Further Education Support Service | <http://fess.ie/> |
| Environmental Health Association Ireland (EHAI) | [www.ehai.ie](http://www.ehai.ie)  |

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| **MOOCs (Massive Online Open Courses)** |
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