

COURSE SPECIFICATION

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| Name of institution | Mahidol University International College Mahidol University |
| Campus/faculty/department | Tourism and Hospitality Management Division |

Section 1 General Information

1. Course code and course title

| | |
|---------|----------------------------------|
| Thai | ICIH 416 พื้นฐานขนมอบและเบเกอรี่ |
| English | ICIH 416 Baking and Pastry |

2. Number of credit

4 (3-2-7)
(Lecture 3 hour – Laboratory 2 hours/Self study 7 hours/ week)

3. Curriculum and type of subject

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|---------------------|--|
| 3.1 Curriculum | Offer in the International Hospitality Management curriculum at the bachelor's level (International Program) |
| 3.2 Type of Subject | Major elective course |

4. Responsible faculty member

Full-time faculty member, Travel Industry Management Division, Mahidol University International College

5. Trimester / year of study

| | |
|------------------------|--|
| 5.1 Trimester | Trimester 1, 2, 3 and summer of every academic year of study |
| 5.2 Number of students | Approximately 24 students |

6. Pre-requisite

ICTM 212

7. Co-requisite

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8. Venue of study

Mahidol University International College, Mahidol University, Salaya Campus

9. Date of latest revision

July 2014

Section 2 Goals and Objectives

1. Goals

- Understand the role of the kitchen department within the F&B department.
- Understand the kitchen safety and sanitation.
- Understand the function and importance of each ingredients and equipments used in pastry and bakery shop.
- Be able to prepare basic desserts; tart, éclair, creams, cookies, cakes, and jam.
- Understand the art of chocolate and fondant decoration.
- Enhance the basic skill used often in pastry such as piping, writing, decorating.

2. Objectives of development/revision

To educate students in an efficient and effective pastry planning and production process, system and procedures.

Section 3 Course Management

1. Course descriptions

ทฤษฎีพื้นฐานและทักษะที่ใช้ในครัวเบเกอรี่
หัวข้อต่างๆรวมถึงการใช้งานของอุปกรณ์และเครื่องมือที่ใช้ในครัว วัตถุดิบต่างๆ
เทคนิคหลักที่ใช้ในการประกอบอาหารในครัวเบเกอรี่ เช่น การตี และการผสม
เรียนรู้ส่วนผสมและวัตถุดิบต่างๆจากการทดสอบและชิมรสชาติ
การเลือกซื้อและใช้วัตถุดิบที่มีคุณภาพเพื่อใช้ในการผลิตผลิตภัณฑ์ขนมอบ และเบเกอรี่เช่น คุกกี้ พาย ผลไม้ ผัก
ผลิตภัณฑ์เพิ่มความเข้มข้น ถั่วต่างๆ ผลิตภัณฑ์จากนม ไข่ แป้ง ช็อคโกแลต ไขมันและน้ำมัน

This course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as beating, blending, creaming, and decorating. Students will also taste and evaluate products they create in class to enhance their understanding of the course material. Through tasting and testing, students learn to identify and select quality grains, fruits, vegetables, thickening agents, nuts and seeds, dairy products, baking spices, eggs and egg products, flours, chocolates, fats, and oils used in the baking field.

2. Credit hours / trimester

| Lecture (Hour) | Additional class (Hour) | Laboratory/field trip/internship (Hour) | Self study (Hour) |
|----------------|-------------------------|---|-------------------|
| 3 hours | - | 2 hours | 7 hours |

3. Number of hours that the lecturer provides individual counseling and guidance

At students' request within the working week (Mon-Fri).

Section 4 Development of Students' Learning Outcome

1. Expected outcome on students' skill and knowledge

Students will be able to apply the knowledge from lecturer and additional research with the ideas received from analysis and synthesis to set up solutions/ precautions to benefit individuals and their community

2. Teaching methods

Course organized using lecture, presentation and demonstration methods. Teaching materials include documents and visual aids..

3. Evaluation methods

1. Ethics and Morality

1.1 Expected outcomes on ethics and morality

- (1) Have integrity and honesty, and ability to deal with conflicts between own benefits, and morality and ethics
- (2) Have a positive attitude toward the career, express morality and ethics toward work, and treat others consistently
- (3) Be responsible for own work, be a good member, and participate in leadership development activities, and be a good role model for others
- (4) Have a good discipline at work, and follow rules and regulations of organizations and societies

1.2 Teaching methods

Learning Centered Education : Emphasis on knowledge development, important skills in career development and living, encourage students to use their full potentials

- (1) Lecture
- (2) Case studies with past experiences and current events
- (3) Emphasis on morality and ethics
- (4) Group discussion
- (5) Group assignment

1.3 Evaluation methods

- (1) Written examination
- (2) Presentation
- (3) Class attendance, class participation and behavior in class
- (4) On-time submission of reports and assignments and their quality

2. Knowledge

2.1 Expected outcomes on knowledge

- (1) Have up-to-date knowledge in the fields of tourism, hospitality and / or hotels in both theories and practices widely, systematically and internationally
- (2) Have integrated knowledge in other related disciplines
- (3) Have knowledge in the process and techniques of research in order to solve problems and add up to the knowledge in the career

2.2 Teaching methods

Learning Centered Education : Emphasis on knowledge development, important skills in career development and living, encourage students to use their full potentials

- (1) Lecture
- (2) Case studies with past experiences and current events
- (3) Emphasis on morality and ethics
- (4) Group discussion
- (5) Group assignment

2.3 Evaluation methods

- (1) Written examination
- (2) Presentation
- (3) Class attendance, class participation and behavior in class
- (4) On-time submission of reports and assignments and their quality

3. Cognitive Skills

3.1 Expected outcomes on cognitive skills

- (1) Have ability to process and study information in order to analyze causes of problems and conflicts, and find out preventive measures and proper solutions in both width and depth aspects
- (2) Have ability to apply both theoretical and practical knowledge into real-life training and work experience appropriately in accordance with situations
- (3) Have ability to apply innovations from the business sectors and other relating disciplines in order to develop work skills efficiently

3.2 Teaching methods

- (1) Real experience teaching and encourage on skill development besides the professional skill
- (2) Project assignment and presentation

(3) Analysis of case studies

3.3 Evaluation methods

- (1) Presentation of knowledge synthesis
- (2) Class attendance, class participation and behavior in class
- (3) On-time submission of reports and assignment and their quality

4. Interpersonal Skills and Responsibility

4.1 Expected outcomes on interpersonal relationship and responsibility

- (1) Have ability to work, and be responsible for own assigned work, duties and roles in the workgroup appropriately, including participating in helping work colleagues and solving group problems
- (2) Have ability to develop oneself and the career field to be up-to-date continuously and compatible with international standards

4.2 Teaching methods

- (1) Group participation in case studies
- (2) Assignment of group and individual reports
- (3) Encourage real-life experience and current events in teaching

4.3 Evaluation methods

- (1) Written examination
- (2) Presentation
- (3) Class attendance, class participation and behavior in class
- (4) On-time submission of reports and assignments and their quality

5. Numerical Analysis, Communication, and Information Technology Skills

5.1 Expected outcome on numerical analysis, communication, and information technology skills

- (1) Have ability to use Thai and foreign languages in listening, speaking, reading and writing, and make effective summaries and conclusions
- (2) Have ability to communicate with foreigners appropriately in accordance with situations and cultures
- (3) Have ability to use information technology in communication, choose appropriate kind of presentation for each topic, considering differences of audience
- (4) Have ability to use basic techniques in mathematics and statistics to process, interpret, and analyze information

5.2 Teaching methods

- (1) Lecture and group discussion of case studies
- (2) Practical in class
- (3) Assignment for searching from website, e-learning and report with emphasis on mathematical numbers and statistics from reliable sources

5.3 Evaluation methods

- (1) Group discussion
- (2) Practical presentation in class
- (3) Reports and presentation using information technology
- (4) Participation in group discussion

Section 5 Teaching and Evaluation Plans

1. Teaching plan

| Week | Topic | Hours | Teaching methods/multimedia | Instructor |
|------|---|-------|--|---------------------|
| 1 | <ul style="list-style-type: none"> • Course Introduction • Food safety and sanitation • Department Organization • Production: Crème brulee tart | 5 | Lecture/Demonstration/ Lab production | Rekha Limpichart |
| 2 | <ul style="list-style-type: none"> • Baking ingredients; Flours, sweetener, salt, leavening agents • Production: Pate a choux and pastry cream | 5 | Lecture/Demonstration/ Lab production | Rekha Limpichart |
| 3 | <ul style="list-style-type: none"> • Cake ; type and method • Cookies; type and texture • Production: Chocolate chip cookies and muffin. | 5 | Lecture/Demonstration/ Lab production | Rekha Limpichart |
| 4 | <ul style="list-style-type: none"> • Introduction to entremets and its components • Writing with chocolate technique • Production: Opera cake | 5 | Lecture/Demonstration/ Lab production | Rekha Limpichart |
| 5 | <ul style="list-style-type: none"> • Introduction to chocolate: dark, milk and white chocolate • Production: Tempering dark chocolate | | | |
| 6 | <ul style="list-style-type: none"> • Mid-term Exam | 2 | Lecture | Rekha Limpichart |
| 7 | <ul style="list-style-type: none"> • Introduction to Birthday cake and wedding cake part 1 • Production : Pound cake and butter cream | | | |
| 8 | <ul style="list-style-type: none"> • Introduction to Birthday cake and wedding cake part 2 Production : Fondant and gum | 5 | Lecture/Demonstration/ Lab production | Rekha Limpichart |

| Week | Topic | Hours | Teaching methods/multimedia | Instructor |
|------|--|-------|---|---------------------|
| 9 | <ul style="list-style-type: none"> Introduction to restaurant desserts. Production : open | 5 | Lecture/Demonstration/ Lab production | Rekha Limpichart |
| 10 | <ul style="list-style-type: none"> Introduction to petits-fours Production : tartlets, small cookies | 5 | Lecture/Demonstration/ Lab production | Rekha Limpichart |
| 11 | <ul style="list-style-type: none"> Introduction to Jam making Production : making jam | 5 | Lecture/Demonstration/ Lab production/ Research | Rekha Limpichart |
| 12 | <ul style="list-style-type: none"> Students assignment presentation | 5 | Practical examination | Rekha Limpichart |
| 13 | Final exam | 3 | Practical examination | Rekha Limpichart |

2. Evaluation plan

| Expected outcomes | Methods / activities | Week | Percentage |
|--|-------------------------------------|------------------|------------|
| To process the knowledge related to principles, theories, and practice in the course | Quizzes | 2, 3, 4, 7 and 8 | 10% |
| To possess the ability to apply information technology for data gathering, processing, interpreting, and presenting information/ results | Assignment and presentation | 11 | 10% |
| Can apply theoretical and practical knowledge to their real life activities | Class attendance and Lab production | 1-11 | 20% |
| Can apply knowledge and skill to solve problem and synthesize of solutions and precautions | Written examination | 5 | 30% |
| Self development both in academic and professional career and have responsibility for assignment (individual / group) | Practical examination | 11 | 30% |

Section 6 Teaching Materials and Resources

1. Texts and main documents

- Encyclopedie du chocolat, preface de Pierre Herme
- Petits gateaux, Frederic Anton and Christelle Brua

- Patisserie, Christophe felder
- Le Pain L'envers du décor, Frederic Lalos
- Artisan Baking across America, Maggie glezer
- Larousse de confitures,

Section 7 Evaluation and Improvement of Course Management

1. Strategies for effective course evaluation by students

- (1) Lecturer's ability to clarify themes and course content
- (2) Student evaluation
- (3) Successful completion of course content
- (4) Students' ability to apply knowledge beyond academic settings
- (5) Lecturer's ability to motivate and engage students

2. Evaluation strategies in teaching methods

- (1) Student feedback
- (2) Peer comments and discussions with other lecturers

3. Improvement of teaching methods

Update wide range teaching methods using various professional resources

4. Evaluation of students' learning outcome

By evaluation of student performance on the following:

- (1) Group discussions
- (2) Group presentations
- (3) Case studies
- (4) Class participation
- (5) Written works
- (6) The final examination

5. Review and improvement for better outcome

Meeting with program director to review the course before semester starts and before each period of teaching