



Course Information					
Code:	<b>CUL66015</b>	Course:	<b>PASTELERÍA INTERMEDIA</b>		
Coordination Area / Program:	<b>FAC. HTG ARTE CULINARIO</b>			Mode: <b>Presencial</b>	
Credits: <b>04</b>	Tipo de hora	Presencial	Virtual	H. Totales	Autonomous Learning Hours: <b>128</b>
	H.Teoría	36	0	36	
	H.Práctica	56	0	56	
	H.Laboratorio	0	0	0	
Period: <b>2024-02</b>	Start date and end of period: <b>del 19/08/2024 al 08/12/2024</b>				
Career: <b>ARTE CULINARIO - GASTRONOMÍA Y GESTIÓN DE RESTAURANTES - GESTIÓN E INNOVACIÓN EN GASTRONOMÍA</b>					

Course Pre-requisites		
Code	Course - Credits	Career
FC-ACL PASTPANA	PASTELERÍA Y PANADERÍA	GEST-INNOV-GASTRON - GASTR. GEST. REST.
FC-ACL PASTELER	PASTELERÍA	ARTE CULINARIO
FC-ACL PASTELE	PASTELERÍA	ARTE CULINARIO

Course Coordinators			
Surname and First Name	Email	Contact Hour	Contact Site
RAMIREZ DEL AGUILA, NATALY	nr Ramirezd@usil.edu.pe	10:00 am a 1:00 pm – 3:00 pm a 5:00 pm	Facultad HTG

Instructors
You can check the timetables for each teacher in their INFOSIL in the <b>Classes Development Teachers</b> option <b>Teachers</b> .

Course Overview
The course is of a theoretical-practical nature. Its purpose is for the student to reinforce the basic techniques of pastry and learn techniques and preparations of greater complexity of Intermediate and Advanced Pastry, for the elaboration of contemporary and avant-garde presentations of desserts, as well as decoration techniques, which develop their practical and technical sense, as well as their organoleptic senses. This course covers the following topics: cakes and pies, pan and leavened doughs, savory pastries, classic cakes, modern cakes, mounted pieces, individual desserts, chocolate, confectionery and desserts on a plate. The creditable product of the subject is a culinary presentation (preparation of a dessert) applying the techniques worked on and learned in the course, using good practices in food preparation and food safety.

Competencias Profesionales y/o Generales			
Carrera/Programa	Sigla/ Denominación de la competencia	Nivel de la competencia	Aprendizajes esperados
HOTEL MANAGEMENT	CP4: Resource Management	N3 Diagnoses and executes the necessary knowledge and skills for managing hospitality and tourism operations.	<ul style="list-style-type: none"> <li>Identifies and maximizes the company's resources considering their nature.</li> <li>Understands the importance of good design and operational processes for successful company management</li> </ul>

CULINARY ART	CP1: Culinary Techniques Handling	N2 Relevance utilizes tools and ingredients under international standards of food safety and hygiene and nutritional balance.	<ul style="list-style-type: none"> <li>• Creates nutritional culinary proposals considering hygiene parameters and good food handling practices.</li> <li>• Executes culinary techniques skillfully, knowing the appropriate professional tools for each circumstance presented.</li> </ul>
CULINARY ART	CP3: Culinary Creativity and Innovation	N2 Applies intermediate sensory practices using organoleptic senses to encourage creativity in testing and developing innovative gastronomic proposals.	<ul style="list-style-type: none"> <li>• Develops flavor memory based on constant practice in class and autonomous study.</li> </ul>
GASTRONOMY MANAGEMENT AND INNOVATION	CP2: Development of Gastronomic Products and Services	N2 Analyzes and applies gastronomic products or services to optimize resources and achieve objectives in multidisciplinary workgroups.	Develops gastronomic products optimizing the use of resources.

General Course Result	Unit Result
<p>At the end of the course, students will create a culinary presentation using the learned techniques for making dry, fried, and leavened doughs, savory pastry pieces, filled base doughs, classic and traditional desserts, plated desserts, chocolate pieces, Peruvian desserts, and confectionery pieces, adhering to basic hygiene standards with skill and creativity. Here are the specific tasks they'll undertake.</p>	1. Upon completion of the unit, the student applies the necessary techniques for making base and dry doughs and utilizes them in tart preparation, adhering to basic hygiene standards and handling culinary tools with skill.
	2. Upon completion of the unit, the student applies the necessary techniques for making fried and leavened doughs, adhering to basic hygiene standards and handling culinary tools with skill.
	3. Upon completion of the unit, the student applies the necessary techniques for making savory pastry pieces, adhering to basic hygiene standards and handling culinary tools with skill.
	4. Upon completion of the unit, the student applies the necessary techniques for making filled base doughs and uses them in pastry display desserts, adhering to basic hygiene standards and handling culinary tools with skill.
	5. Upon completion of the unit, the student applies the necessary techniques for making classic and traditional desserts, adhering to basic hygiene standards and handling culinary tools with skill.
	6. Upon completion of the unit, the student applies the necessary techniques for making plated desserts, adhering to basic hygiene standards and demonstrating adeptness in culinary tool management to achieve skillful culinary creations.

	7. Upon completion of the unit, the student applies the necessary techniques for making chocolate pieces such as bonbons and truffles with skill, adhering to basic hygiene standards and demonstrating adeptness in culinary tool management.
	8. Upon completion of the unit, the student applies the necessary techniques for making traditional Peruvian desserts, adhering to basic hygiene standards and handling culinary tools with skill.
	9. Upon completion of the unit, the student applies the necessary techniques for making confectionery pieces with skill, adhering to basic hygiene standards and handling culinary tools with skill.
	10. Upon completion of the unit, the student delivers academic presentations with critical contributions, presents the final culinary preparations, and undergoes theoretical evaluation, demonstrating their skill and knowledge in the learned techniques with high academic rigor.

Development of activities		
<b>Unit Result 1:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making base and dry doughs and utilizes them in tart preparation, adhering to basic hygiene standards and handling culinary tools with skill.</i>		
<b>Session 1:</b> <i>At the end of the session, the student applies classical techniques to prepare base doughs and uses them in two recipes with speed and creativity, adhering to basic hygiene standards, and handling culinary tools with skill.</i>		Semana 1 a 1
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class about base doughs, by preparing two classic tarts.	Bordaloue Tart and Pecan Pie.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Session 2:</b> <i>At the end of the session, the student applies classical techniques to prepare dry doughs and utilizes them in puff pastry with speed and creativity, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 2 a 2
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class about dry doughs, by preparing puff pastry.	Classic Puff Pastry and Inverted Puff Pastry.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Session 3:</b> <i>At the end of the session, the student applies classical techniques to prepare dry doughs, as well as their fillings and decorations, and utilizes them in various preparations with puff pastry with speed, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 3 a 3
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class about dry doughs, by assembling puff pastry pieces with different fillings.	Mille-feuille assembly, Cream Puff Pastry with Red Fruits, Palmiers.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 2:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making fried and leavened doughs, adhering to basic hygiene standards and handling culinary tools with skill.</i>		

<b>Session 4:</b> <i>At the end of the session, the student applies the necessary techniques for making fried and leavened doughs, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 4 a 4
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class about fried and leavened doughs, by preparing classic desserts with fried dough.	- Savarin. - Berlin balls. - Churros with chocolate sauce.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 3:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making savory pastry pieces, adhering to basic hygiene standards and handling culinary tools with skill.</i>		
<b>Session 5:</b> <i>At the end of the session, the student applies the necessary techniques for making savory pastry pieces, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 5 a 5
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class about savory pastry, by preparing baked savory pastry pieces.	Pascualina and Meat Empanada.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 4:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making filled base doughs and uses them in pastry display desserts, adhering to basic hygiene standards and handling culinary tools with skill.</i>		
<b>Session 6:</b> <i>At the end of the session, the student applies the necessary techniques for making filled base doughs and uses them in pastry display desserts, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 6 a 6
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class about filled doughs, by applying them in pastry display desserts.	Paris Brest and Exotic Eclair.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 5:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making classic and traditional desserts, adhering to basic hygiene standards and handling culinary tools with skill.</i>		
<b>Session 7:</b> <i>At the end of the session, the student applies classical techniques to make different types of classic desserts, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 7 a 7
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class, by preparing classic desserts.	Opera and Apple Strudel.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Session 8:</b> <i>At the end of the session, the student applies classical techniques to make traditional desserts, adhering to basic hygiene standards and handling culinary tools with skill and speed.</i>		Semana 8 a 8
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class, by preparing two traditional desserts.	Banana Caprice and Tiramisu.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 6:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making plated desserts, adhering to basic hygiene standards and demonstrating adeptness in culinary tool management to achieve skillful culinary creations.</i>		
<b>Session 9:</b> <i>At the end of the session, the student applies classical techniques, using them in the preparation of plated desserts with sorbet, with speed and organization.</i>		Semana 9 a 9
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>

Execution of the recipe from the session, considering what was learned in the demonstrative class, by preparing plated desserts and their components.	Chocobrownie with mango sorbet.	Presentation of the session's recipe, feedback, and grading on their work.
<b>Session 10:</b> <i>At the end of the session, the student recognizes classical techniques for making plated desserts with cream ice cream, applying them in a culinary presentation with speed and organization.</i>		Semana 10 a 10
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipe from the session, considering what was learned in the demonstrative class, by preparing a plated dessert that includes ice cream and other components.	Cardamom chocolate fondant and ginger ice cream.	Presentation of the session's recipe, feedback, and grading on their work.
<b>Unit Result 7:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making chocolate pieces such as bonbons and truffles with skill, adhering to basic hygiene standards and demonstrating adeptness in culinary tool management.</i>		
<b>Session 11:</b> <i>At the end of the session, the student applies the necessary techniques for making chocolate pieces such as bonbons and truffles with skill, adhering to basic hygiene standards and demonstrating adeptness in culinary tool management.</i>		Semana 11 a 11
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class, by preparing chocolate pieces.	- Picarones. - Huevo Chimbo. - Tocino del cielo.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 8:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making traditional Peruvian desserts, adhering to basic hygiene standards and handling culinary tools with skill.</i>		
<b>Session 12:</b> <i>At the end of the session, the student applies the necessary techniques for making traditional Peruvian desserts, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 12 a 12
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class, by preparing traditional Peruvian desserts.	- Almond rochers. - Passion fruit bombom. - Raspberries macarons and cream cheese.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 9:</b> <i>Upon completion of the unit, the student applies the necessary techniques for making confectionery pieces with skill, adhering to basic hygiene standards and handling culinary tools with skill.</i>		
<b>Session 13:</b> <i>At the end of the session, the student applies the necessary techniques for making confectionery pieces with skill, adhering to basic hygiene standards and handling culinary tools with skill.</i>		Semana 13 a 13
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Execution of the recipes from the session, considering what was learned in the demonstrative class, by preparing confectionery pieces.	Nougat Montelimar, Passionfruit Marshmallow, and Strawberry Fruit Paste.	Presentation of the session's recipes, feedback, and grading on their work.
<b>Unit Result 10:</b> <i>Upon completion of the unit, the student delivers academic presentations with critical contributions, presents the final culinary preparations, and undergoes theoretical evaluation, demonstrating their skill and knowledge in the learned techniques with high academic rigor.</i>		
<b>Session 14:</b> <i>At the end of the session, the student presents analytically the WTO's code of ethics, relating it to the topics covered in the course, with coherent reasoning.</i>		Semana 14 a 14
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Presentation on the Code of Ethics of the WTO, providing critical insights, through a written report and an oral presentation.	Final Ethical Code Assignment.	Submission of a PowerPoint presentation with the exposition, along with the delivery of the critical document on the WTO's code of ethics. Grading of the presentations.

<b>Session 15:</b> <i>At the end of the session, the student prepares their final practical exam dishes, applying the learned techniques with skill.</i>		Semana 15 a 15
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Preparing creations as a final practical assessment, incorporating creative elements and organizing their work.	Final dessert made during the course with original decorations.	Presentation of the dish in class, feedback, and grading on their work.
<b>Session 16:</b> <i>At the end of the session, the student takes a final theoretical exam, demonstrating the theoretical knowledge acquired throughout the course with academic rigor.</i>		Semana 16 a 16
<b>Learning Activities</b>	<b>Contents</b>	<b>Evidence</b>
Conducting a final theoretical exam through a written document.	Final theoretical exam.	Grading of your final theoretical exam.

<b>Methodology</b>
<p>The course will be developed based on the following methodologies: The course will be developed based on the following methodologies: collaborative learning, content-based learning, participatory learning, and action-learning, for the in-person modality. It is based on competency-based learning according to the objectives set for the course, seeking a collaborative process between students and the instructor in a participatory environment specifically designed for the culinary techniques to be used, where students capture, analyze, and directly practice the cases presented by the mentor.</p>

<b>Assessment System</b>				
<p>Each of the items of the evaluation scheme and the final grade of the course are rounded to whole numbers. The final grade of the course is the weighted average of the corresponding items: permanent evaluation, partial exam and final exam.</p> <p>The averages calculated components of the item 'Permanent Evaluation' will keep your calculation with 2 decimals.</p>				
Type Evaluation	%Weighing	Observation	Week Assessment	Rezag.
<b>Evaluación Permanente</b>	<b>70%</b>			
<b>Promedio de Prácticas</b>	<b>60%</b>			
Práctica 1			Semana 1	No
Práctica 2			Semana 2	No
Práctica 3			Semana 3	No
Práctica 4			Semana 4	No
Práctica 5			Semana 5	No
Práctica 6			Semana 6	No
Práctica 7			Semana 7	No
Práctica 8			Semana 8	No
Práctica 9			Semana 9	No
Práctica 10			Semana 10	No
Práctica 11			Semana 11	No
Práctica 12			Semana 12	No
Práctica 13			Semana 13	No
<b>Trabajo Final</b>	<b>10%</b>		Semana 14	No
<b>Prueba Final</b>	<b>30%</b>		Semana 16	No
<b>Evaluación Final</b>	<b>30%</b>		Semana 15	No

<b>Attendance Policy</b>	
<b>Total Percentage Absences Permitted</b>	30%

Class attendance is mandatory. The student who reaches or exceeds the limit of thirty percent (30%) of absences in the course, defined by the total of effective hours, will be disqualified from taking the final evaluation, corresponding to said evaluation with a grade of zero (0).

In hybrid classrooms, only synchronous virtual participation (via zoom) is allowed, up to a maximum of 50% of the total course.

#### Basic Required Reading

- [1] École Lenôtre (2006). *La pâtisserie: grands classiques et créations* /. Editions Jerome Villette,.
- [2] Gisslen, Wayne (2009). *Professional baking* /. (5th ed.). John Wiley,.
- [3] Ruiz Vicente, Alberto (2009). *Siete* /. Grupo Vilbo,.
- [4] Organización Mundial del Turismo (2001). *Código Ético Mundial para el Turismo*. OMT: [https://webunwto.s3.eu-west-1.amazonaws.com/imported\\_images/37826/gcetbrochureglobalcodees.pdf](https://webunwto.s3.eu-west-1.amazonaws.com/imported_images/37826/gcetbrochureglobalcodees.pdf)
- [5] The Culinary Institute of America. (2016). *Baking & pastry : mastering the art and craft* /. (3th ed.). John Wiley & Sons, Inc.,.

#### References Supplementary

- [1] Universidad San Ignacio de Loyola (2017). *Perú, sabor & saber: bases y técnicas de la cocina peruana* /. (1a ed.). Universidad San Ignacio de Loyola,.

Prepared by:	Approved by:	Validated by:
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