

Course Book

1. Course name	Bread and Pastries
2. Lecturer in charge	M.Sc EVAN BUTRUS ILIA
3. Department/ College	Food Technology Department College of Agricultural Engineering Sciences Salahaddin University
4. Contact	e-mail: evan.ilia@su.edu.krd Tel: +9647504522914
5. Time (in hours) per week	2 hours
6. Office hours	Saturday 10:30-12:30
7. Course code	-
8. Teacher's academic profile	BSc. in 2005, MSc. in 2011, Food Technology - cereal chemistry
9. Keywords	flour bread and,pastry History and Market, compositions , flour additeives . egg products ,shortning
10. Course overview: This course is designed to provide students with a comprehensive understanding of bread and pastry making. Through a combination of theoretical lessons and hands-on practice, students will learn the essential techniques, principles, and recipes needed to create a variety of breads and pastries. The course covers everything from the fundamentals of baking to advanced pastry techniques.	
11. Course Objectives: <ul style="list-style-type: none"> - Understand the basic principles of bread and pastry making. - Learn about different types of flours and their uses. - Master essential techniques for mixing, kneading, proofing, and baking. - Explore various bread and pastry recipes, including traditional and modern styles. - Develop skills in decorating and finishing pastries. - Gain knowledge about the role of ingredients and their interactions in baking. 	
12. Student's obligation <ul style="list-style-type: none"> - Regular attendance is required according to the university rules. - The use of mobile phone during the class is prohibited. - Only the students who are officially enrolled can attend the class, guests and children are not admitted. - Daily participation and conducting assignments are required. 	

<p>13. Forms of teaching Teaching Methods-Self Study-Word Microsoft – Power point presentation – Data show – White board</p>	
<p>14. Assessment scheme Students are assessed depending on their exam results. Marks are given on the basis of students' performance in the exams as follows:</p> <p>1. First monthly exam 20% 2. Second monthly exam 20%</p> <p>3. Quiz 5% 4. Report 5%</p> <p>2. Final exam 50%</p> <p>Total average: 50 + 50 =100 % marks</p>	
<p>15. Course Reading List and References:</p> <ul style="list-style-type: none"> • 1. *Reinhart, Peter.* "The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread." Ten Speed Press, 2001. 2. *Le Cordon Bleu.* "Pastry School: 101 Step-by-Step Recipes." Grub Street Cookery, 2018. <p>reference Books:</p> <p>1. *Hamelman, Jeffrey.* "Bread: A Baker's Book of Techniques and Recipes." Wiley, 2012.</p> <p>2. *Suas, Michel.* "Advanced Bread and Pastry: A Professional Approach." Delmar Cengage Learning, 2008.</p> <p>3. *Gisslen, Wayne.* "Professional Baking." Wiley, 2016.</p> <ul style="list-style-type: none"> • Journals and Articles: 1. *"Journal of Food Science and Technology"* - Articles on baking science and innovations. 2. Baking & Snack Trade publication covering trends and technology in the baking . 	
<p>17. The Topics:</p> <p>Introduction to Baking Ingredients and Their Functions Basic Bread Making Introduction to Pastries Egg products Shortening Cake Baking and Decorating Supplementary Topics (Optional)</p>	<p>Lecturer's name</p> <p>M.Sc EVAN B. ILIA Each teaching week is 2 hrs</p>
<p>18. Practical Topics (if there is any)</p>	

19. Examinations:

Some kind of examination

Q1) Give the reasons of the following

Q2) Define the following terms

Q3) Enumerate

Q4) True or false, if false correct the sentence to make it true

20. Extra notes:

Here the lecturer shall write any note or comment that is not covered in this template and he/she wishes to enrich the course book with his/her valuable remarks.

21. Peer review پیداچوونہوہی ھاوہل

This course book has to be reviewed and signed by a peer. The peer approves the contents of your course book by writing few sentences in this section.

(A peer is person who has enough knowledge about the subject you are teaching, he/she has to be a professor, assistant professor, a lecturer or an expert in the field of your subject).

ئەم كۆرسىۋوكە دەبىت لەلايەن ھاوہلئىكى ئەكادىمىيە سەير بىكرىت و ناوہرۆكى بابەتەكانى كۆرسەكە پەسەند بىكات و جەند ووشەيەك بنووسىت لەسەر شىاوى ناوہرۆكى كۆرسەكە و واژووى لەسەر بىكات. ھاوہل ئەو كەسەيە كە زانىارى ھەبىت لەسەر كۆرسەكە و دەبىت پلەي زانستى لە مامۇستا كەمتر نەبىت.