

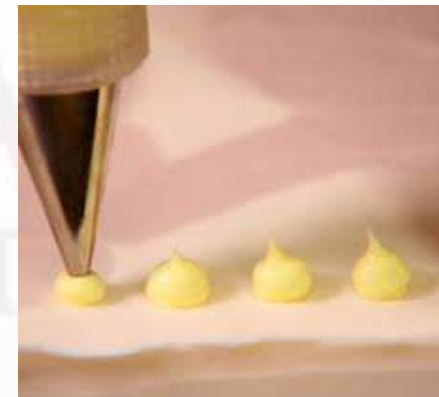
UNIT – 4

Topic : Cakes and Pastries

Objective : To be able to names various cakes and pastries and its method of making

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- TYPES OF ICING
- TYPES OF DECORATIONS AND GARNISHES
- WRITING AND PIPING ON CAKES
- CAKE SERVING



CLASSICAL CAKES AND PASTRIES

- BASIC COMPOSITION
- BASE
- CAKE
- FILLING
- TOPPING
- GARNISH
- MOISTENING AGENT



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KINDS OF BASES AND SPONGES

- SPONGE
- SWISS ROLL
- BAUMKUCHEN
- POUND CAKE
- MERINGUE
- JAPONAISE
- MACROON
- SWEET PASTE
- CHOUX PASTE



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- BISCUIT BASE
- DACQUIOSE
- JACONDE
- PUFF PASTRY
- EGGLESS SPONGE



KINDS OF CLASSICAL CAKES AND PASTRIES

- SACHER TORTE
- DOBOS TORTE
- MALAKOFF TORTE
- LINZER TORTE
- BATTENBERG
- BLACK FOREST GATEAUX
- NAPOLEAN GATEAUX
- GATEAU ST HONORE



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Course Code : BSCH3001

Course Name: Food Production Management

- PRALINE GATEAUX
- CHARLOTTE RUSSE
- OPERA GATEAUX
- DEVILS FOOD CAKE
- MUD CAKE
- WALNUT BROWNIE
- BAKED CHEESE CAKE
- CHILLED CHEESE CAKE
- CROQUEMBOUCHE



- ALHAMBRA GATEAUX
- YULE LOG
- CHRISTMAS CAKE
- GATEAUX PITHIVIER
- PAVLOVA
- CARDINAL SCHNITTEN
- CHOUX PASTRY
- PUFF PASTRY



- SWEET PASTRY
- SHORT PASTRY
- BREAKFAST PASTRIES



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MODERN TRENDS IN CAKE AND PASTRY

- HEALTH ASPECTS
- SERVICE STYLES
- TOOLS AND EQUIPMENT-
MOULDS, SILPATS, STENCILS,
SUGAR WORKING APPARATUS, ACETATE SHEETS, TEXTURE
SHEETS. COMBS, FOAMERS,
PRINTING APPARATUS,
ETC.



TYPES OF CAKES AND THEIR CLASSIFICATION

- BIRTHDAY CAKES
- HIGH TEA CAKES-TYPES
- WEDDING CAKES-PARTS OF A WEDDING CAKE
- FESTIVE CAKES-TWELFTH NIGHT CAKE, CHRISTMAS CAKE, MOON CAKE, PUMPKIN CAKE.



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APPROACH TO CAKE DECORATING AND SERVING

- PREPARING THE SPONGE BASE
- SLICING THE CAKE
- LAYERING A CAKE
- COATING



ICINGS / FROSTINGS

- IT IS A SWEET DECORATIVE COATING , IN BETWEEN THE LAYERS
- USED TO DECORATE
- FLAVOUR
- INCREASES SHELF LIFE

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TYPES OF ICING/Fostings

- BUTTER CREAM
- FONDANT
- CHOCOLATE ICING
- FOAM ICINGS
- ROYAL ICING
- GLAZED ICING
- Ganache



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DECORATING AND GARNISHING

- SUGAR
- TOUILLE AND SNAP
- CHOCOLATE
- COOKIES AND SPONGES
- FRUITS
- ICINGS AND CREAMS



WRITING AND PIPING ON CAKES

- COLOURS AND MOODS THEY REPRESENT
- HOW TO MAKE A PIPING B



CAKE SERVING

- PORTIONING AN 8 INCH CAKE
- PORTIONING A LARGE 3 TIER WEDDING CAKE



THANK YOU



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References :

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4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
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