

Course Title: **Advanced Professional Desserts**

Course Code: **PATS503**

Descriptor Start Date: **02/01/2025**

POINTS: **15.00**

LEVEL: **5**

PREREQUISITE/S: **PATS401, PATS402, PATS403, PATS404, PATS405, PATS406, PATS407, PATS408**

COREQUISITE/S:

RESTRICTION/S:

LEARNING HOURS

Hours may include lectures, tutorials, online forums, laboratories. Refer to your timetable and course information in Canvas for detailed information.

Total learning hours: 150

PRESCRIPTOR

Investigates and develops a comprehensive understanding of traditional and contemporary dessert trends and techniques.

Demonstrates the ability to create, prepare and present advanced plated desserts to a high industry standard.

Gains the ability to explore and practice advanced techniques for creating contemporary desserts. Emphasises understanding of the significance of complexity, texture and flavour in dishes while maintaining a strong focus on food hygiene and safety principles.

LEARNING OUTCOMES

1. Identify and utilize key ingredients and specialized equipment for crafting traditional and contemporary hot and cold desserts.
2. Produce a variety of plated desserts using advanced techniques, artistic presentation, and portion control.
3. Explain and apply essential methods, ingredient selection, and temperature control for high-quality dessert production.
4. Follow and implement best practices for food hygiene and safety, aligning with AUT's Food Safety Programme.

Disclaimer: Course descriptors may be amended between teaching periods/semesters

CONTENT

Topics may include:

- History of desserts
- Dessert presentations and styles
- Visual presentation
- Composition of dessert dishes
- Sensory perception
- Menu writing
- Sweet & savoury
- Low and light calorie desserts
- Desserts and wine

LEARNING & TEACHING STRATEGIES

Teaching will include a combination of lectures, interactive tutorials, guest seminars, workshops, group and individual exercises.

ASSESSMENT PLAN

Assessment Event	Weighting %	Learning Outcomes
Practical Assessment	60.00	1, 2, 4
Online Theory Exam	40.00	1, 3

Grade Map

MAP1

A+ A A- Pass with Distinction
B+ B B- Pass with Merit
C+ C C- Pass
D Fail

Overall requirement/s to pass the course:

- Obtain a final minimum C- grade overall in the course.
- Practical assessment is compulsory.

LEARNING RESOURCES

There is no prescribed text for this paper.

For further information, contact: Te Ara Kete Aronui - Faculty of Culture & Society

Principal Programme: AK3731, Diploma in Patisserie

Related Programme/s:

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