

Course Title: **Contemporary Entremets and Petits Gâteaux**

Course Code: **PATS504**

Descriptor Start Date: **01/01/2023**

Descriptor End Date: **31/12/2024**

POINTS: **15.00**

LEVEL: **5**

PREREQUISITE/S: **30 points from PATS501 - PATS503**

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 explores the art and precision of creating refined contemporary entremets, petits gâteaux, tarts and petits fours.

Develops the skills to master the intricate layering, textures, and techniques required to craft multi-component pâtisserie.

Explores contemporary trends and innovative flavour pairings, applying advanced pastry techniques to produce elaborate and advanced creations.

Emphasises essential finishing and presentation skills while maintaining a strong focus on food hygiene and safety principles.

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

## LEARNING OUTCOMES

1. Identify commodities and specialist equipment associated with the production of modern style gâteaux (entremets), tarts, petits gâteaux and petits fours and demonstrate knowledge of their application.
2. Produce a wide range of modern style gâteaux (entremets), tarts, petits gâteaux and petits fours, using appropriate techniques and methods of production and modern decoration procedures.
3. Describe and discuss the principles, techniques and methods used in the production of a wide-ranging style of modern style gâteaux (entremets), tarts, petits gâteaux and petits fours specific to different countries, including packaging, display and service methods.
4. Identify and apply relevant procedures for ensuring food hygiene and safety in accordance with AUT School of Hospitality and Tourism Food Safety Programme.

## CONTENT

Topics may include:

- Traditional Modern Torten and Gâteaux
- Shop Assortment
- Planning and execution of Torten and Gâteaux production
- Blast Chill and Shock freezing technology
- Modernisation of traditional products
- Celebration Cakes
- Cake Decor: Aesthetic value, technical skills, commercial aspects
- Wedding Cakes
- Children's Birthday Cakes

## 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	70.00	1, 2, 4
Online Theory Assessment	10.00	1, 3
Research Report Assignment	20.00	3 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 mark of 50% overall in the course
- Submit all assessments and meet requirements as outlined in the Assessment grid. All assessments are compulsory.

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## LEARNING RESOURCES

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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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