FdSc Bakery & Patisserie Technology

Module Descriptors:

Level 4

RC4442 - Food Materials and Product Manufacture (20 credits) the module aims to provide student with an understanding of the composition and manufacturing processes of a range of food materials. The module identifies the properties of food materials and investigates the biochemical changes that take during the manufacturing of food products.

RC4443 - Food Safety in Manufacturing (20 credits) This module aims to enable students to recognise potential food safety hazards and investigate the major concepts and legislative requirements associated with the management of food safety within the food industry.

RC4449 - Sugar and Chocolate Technology (20 credits) This module aims to deliver an understanding of sugar and chocolate production and their use in baked goods and confectionery. Students will gain advanced skill sets in chocolate and sugar confectionery.

RC4450 - Artisan Bakery Skills – (20 credits) The purpose of the module is to develop the theoretical knowledge and professional production skills involved in artisan bread and viennoiserie production.

RC4465 - Introductory Bakery Skills (20 credits) The module aims to introduce students to the procedures and basic techniques used in a craft bakery, linking the learning to other modules in food science and food safety. Students will develop their practical skills, enabling them to become competent in the production of basic bakery and patisserie products, in preparation for future modules in Artisan Bakery and Artisan Patisserie & Desserts.

RC4467 - Food Business Innovation and Entrepreneurship (20 credits) the module provides students with an insight into the requirements necessary to establish and operate a new food business. The module will cover the legal requirements for a start-up business and explore innovative strategies for operating a sustainable business in the food sector.

Level 5

RC5443 - Food Innovation and New Product Development (20 credits) the module reflects the importance that the food industry places on the continual development of new food products. The student will also learn the fundamentals of food photography to showcase the products developed in this module.

RC5445 - Research Methods (20 credits) the module provides a vital foundation in the scientific method and the fundamental approaches to robust research. Critically evaluating existing research, through experimental design and data analysis of new ideas, are all examined in the context of sound ethics and sustainable development.

RC5451 - Artisan Patisseries & Desserts (20 credits) The purpose of the module is to develop the professional skills involved in patisserie and dessert making. Students will design and produce a range of product groups to a high standard of artisan production. Students will source ideas from industry leaders, whilst developing own knowledge through explanation, demonstration, imitation, practice and own interpretation of a selection of artisan patisserie and desserts.

RC5466 - Wedding Cakes and Entremets (20 credits) The purpose of the module is to develop the professional industry standard skills involved in the production of wedding cakes and entremets. Students will source ideas whilst expanding knowledge through research, explanations, design and practice to create a variety of sugar craft pieces. Students will design and produce a diverse variety of entremets and understand the principles of the production of contemporary entremets.

RC5502 - Work-Based Learning (20 credits) this module will enable students to enhance their professional working practice through the application of subject specific skills and knowledge obtained in their undergraduate studies to a relevant work placement.

RC5454 - Processing & Quality Assurance of Baked Goods (20 credits) The module aims to introduce students to both the theoretical and practical considerations involved in the production of baked goods, both in automated and batch production. It will develop an understanding of planning and productivity, safety and quality of final products, as well as an overview of current technologies used within the industry.