

## Course Description and Outline

<b>Course Title</b>	French Patisserie – Beginners		
<b>Level of Course</b>	Beginners	<b>Course Code</b>	A4963
<b>Duration in Weeks</b>	10		
<b>Brief Description of Course</b>	<p>This course provides learners a good foundation in the skills and knowledge in making French patisserie. Students will prepare a variety of tarts, morning goods and biscuits using choux, croissant and short crust pastries. Students will also prepare handmade dough to make French bread in a variety of flavours, shapes and sizes.</p> <p><b>Please note:</b> The content of the course may vary depending on the skill level and experience of the learners.</p> <p>You will learn technical terms associated with this type of baking/cookery, as you will have to read recipes and other hand-outs written in English and discuss them with the tutor and other learners. You will also use digital scales to measure quantities of ingredients and to adjust the quantities accordingly, based on the requirements of the recipe and the number of people you will be preparing it for. Everyone will be treated equally and every opinion counts. You will be encouraged to discuss ingredients and recipes from your country or cultural background similar to the ones used in your classes.</p>		
<b>Entry Requirements</b>	None, but previous baking experience desirable.		
<b>Main Learning Outcomes for all Learners (Maximum of 5) By the end of the course you will be able to:</b>			
<b>1</b>	Demonstrate an understanding of basic food hygiene and food safety in the kitchen.		
<b>2</b>	Prepare baguette (bread), fougasse (bread) and rosemary and olive oil breadsticks using handmade white dough.		
<b>3</b>	Prepare sable biscuits, plum and frangipane tart and chocolate tart using sweet short crust pastry.		
<b>4</b>	Prepare croissants, pain au chocolate and pain au raisin using laminated dough.		
<b>5</b>	Prepare profiteroles and éclairs using choux dough.		
<b>Equipment Required What will I need to bring to class?</b>	Pen, pencil and a notebook.		

<b>What courses can I go on to?</b>	<p>You may wish to enrol on other courses held at Idea Store Learning. Please see a course guide for further information or speak with your tutor.</p> <p>Your tutor will support you in researching these and other courses outside of Idea Store Learning.</p>
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<b>What examination or assessment will there be and what will it involve?</b>
<p>At the beginning of the course an initial assessment takes place to identify your level of experience knowledge or current skills.</p> <p>The tutor will carry out informal assessments to check your understanding, there is no exam.</p> <p>You will complete a self-assessment at the beginning, middle and end of the course and you will participate in regular self assessment.</p> <p>Your tutor will let you know how you are getting on throughout the course, to help you work to your full potential.</p> <p>At the end of the course you will receive written feedback.</p>
<b>How will I know I am making progress?</b>
<p>You will have an 'Individual Learning Plan' where the course learning outcomes are shown and where you can set individual learning goals and monitor your own progress against these.</p> <p>You will need to evaluate your own progress and manage your time.</p> <p>Your tutor will give ongoing feedback and will keep you informed of your progress.</p>
<b>Is there anything else I need to know?</b>
<p>You will be responsible for buying the ingredients for the patisserie you will be baking.</p> <p>To maximise your chances of benefiting from the course fully we expect you to attend <b>all</b> scheduled sessions and that you do so <b>punctually</b> and are ready to start learning at the start of the class.</p>
<b>What if I want extra support?</b>
<p>Come and see one of our experienced and friendly advisors. For further information, email <a href="mailto:ideastore@towerhamlets.gov.uk">ideastore@towerhamlets.gov.uk</a> and a member of the team will get back to you.</p>

This is a brief description of the course content and is not definitive or exhaustive. The course content may be subject to change without notice however the details above are intended to give a picture of the types of activities which may be included on the course.

Course outlines provide a general summary of the contents and material to be covered during lessons. They are subject to change at the discretion of teachers to meet the needs of learners and should not be regarded as prescriptive lists of activities to be covered.

Course Outline V.7