

Study program: Management of food technology and gastronomy			
Course name: Pastry with bakery			
Professor: Associate professor Angela M. Vasileska, PhD			
Subject status: elective course			
ECTS: 4			
Requirements: no requirements			
Aim of the course The aim of the course is for students to obtain both theoretical knowledge and practical skills necessary for bread and pastry production.			
Outcome of the course After successfully completing the course students will be able to: prepare, store, present and serve different types of bread and pastry. They will be familiarized with the basic hygienic and sanitary conditions in the production of such products.			
Content of the course <i>Theoretical lectures</i> Basic and additional ingredients in baking industry; Basic and additional ingredients used in pastry; Baking process in baking industry; Baking process in pastry; Basic cooling techniques; Types of baked goods; Types of pastry goods; Semi-manufactured goods; Evaluation of quality of final products; Application of HACCP standard in baking and pastry; Hygienic and sanitary conditions in the production of baked and pastry goods. <i>Practical course work</i> Practice classes will take place in bakeries and pastry shops, where students will have an opportunity to learn about different techniques, processes and operations used in the production of different baked and pastry goods.			
Literature <ul style="list-style-type: none"> • Вукић, М. <i>Посластичарство</i>, Завод за уџбенике, Београд, 2014. • Ауерман Л.Ј. <i>Технологија пекарске индустрије</i>, Технолошки факултет, Нови Сад, 1979. • Псодоров, Ђ., Вукић, М. <i>Посластичарство и пекарство 1 и 2</i>, Висока хотелијерска школа струковних студија, Београд, 2010. • Гавриловић, М. <i>Технологија кондиторских производа</i>, Технолошки факултет Нови Сад, 2000. 			
Total number of active teaching classes		Lectures: 15	Practical course work: 30
Teaching methods Lectures; practical course work, presenting good practice examples, case studies, preparation and presentation of term papers.			
Evaluation (maximum points 100)			
Pre-exam activities	Points	Final exam	Points
active participation in lecture classes	5	Written exam	
active participation in practical course work	5	Oral exam	45
Colloquium	30	
Term papers	15		