

UNIT – 4

Topic : Dessert Presentation

Objective : To be able to names various cakes and pastries and its method of making

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Presentation of Desserts

- Classical desserts and modern approach to plated desserts
- Salient features of presenting desserts
 - Visual appeal
 - Balance and harmony
 - Components of the dessert
 - Easy to eat and serve
 - Easy to prepare
 - Fresh and seasonal
 - Classical and contemporary
- Components and presentation techniques of plated desserts

Modern preplated desserts

**Dark chocolate mousse with
caramel sauce**



**Gratinated summer berries with
Strawberry ice-cream**



Peach melba



Dark chocolate mousse



**Mille feuille of blueberry mousse
with poached pears**



Fresh peach gelato



**Fruit trifle and chocolate tart with
fruit salad**



Banana chocolate marquise



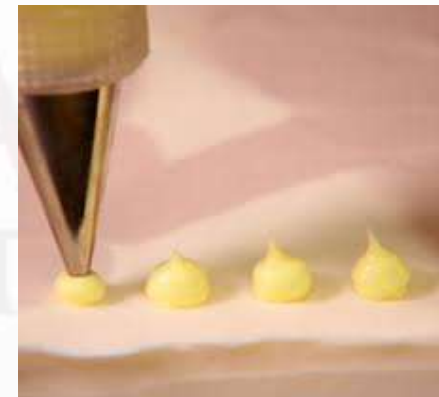
Tips for Presenting Pre plated desserts

- Keep the presentation simple
- Use a particular dessert as the visual focus on the plate
- Garnish with a combination of fresh ingredients
- Use natural products

Buffet Desserts

- Interesting concept of buffet
- Helps restaurants to increase revenue
- Variety of texture and flavor
- Rotational menus
- Classifying desserts in categories
- Platters and individual desserts
- Desserts not displayed on buffet

- TYPES OF ICING
- TYPES OF DECORATIONS AND GARNISHES
- WRITING AND PIPING ON CAKES
- CAKE SERVING



CLASSICAL CAKES AND PASTRIES

- BASIC COMPOSITION
- BASE
- CAKE
- FILLING
- TOPPING
- GARNISH
- MOISTENING AGENT



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KINDS OF BASES AND SPONGES

- SPONGE
- SWISS ROLL
- BAUMKUCHEN
- POUND CAKE
- MERINGUE
- JAPONAISE
- MACROON
- SWEET PASTE
- CHOUX PASTE



- BISCUIT BASE
- DACQUIOSE
- JACONDE
- PUFF PASTRY
- EGGLESS SPONGE



KINDS OF CLASSICAL CAKES AND PASTRIES

- SACHER TORTE
- DOBOS TORTE
- MALAKOFF TORTE
- LINZER TORTE
- BATTENBERG
- BLACK FOREST GATEAUX
- NAPOLEAN GATEAUX
- GATEAU ST HONORE



School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

- PRALINE GATEAUX
- CHARLOTTE RUSSE
- OPERA GATEAUX
- DEVILS FOOD CAKE
- MUD CAKE
- WALNUT BROWNIE
- BAKED CHEESE CAKE
- CHILLED CHEESE CAKE
- CROQUEMBOUCHE



- ALHAMBRA GATEAUX
- YULE LOG
- CHRISTMAS CAKE
- GATEAUX PITHIVIER
- PAVLOVA
- CARDINAL SCHNITTEN
- CHOUX PASTRY
- PUFF PASTRY



- SWEET PASTRY
- SHORT PASTRY
- BREAKFAST PASTRIES



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MODERN TRENDS IN CAKE AND PASTRY

- HEALTH ASPECTS
- SERVICE STYLES
- TOOLS AND EQUIPMENT-
MOULDS, SILPATS, STENCILS,
SUGAR WORKING APPARATUS, ACETATE SHEETS, TEXTURE
SHEETS.COMBS, FOAMERS,
PRINTING APPARATUS,
ETC.



TYPES OF CAKES AND THEIR CLASSIFICATION

- BIRTHDAY CAKES
- HIGH TEA CAKES-TYPES
- WEDDING CAKES-PARTS OF A WEDDING CAKE
- FESTIVE CAKES-TWELFTH NIGHT CAKE, CHRISTMAS CAKE, MOON CAKE, PUMPKIN CAKE.



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APPROACH TO CAKE DECORATING AND SERVING

- PREPARING THE SPONGE BASE
- SLICING THE CAKE
- LAYERING A CAKE
- COATING



ICINGS / FROSTINGS

- IT IS A SWEET DECORATIVE COATING , IN BETWEEN THE LAYERS
- USED TO DECORATE
- FLAVOUR
- INCREASES SHELF LIFE

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TYPES OF ICING/Fostings

- BUTTER CREAM
- FONDANT
- CHOCOLATE ICING
- FOAM ICINGS
- ROYAL ICING
- GLAZED ICING
- Ganache



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DECORATING AND GARNISHING

- SUGAR
- TOUILLE AND SNAP
- CHOCOLATE
- COOKIES AND SPONGES
- FRUITS
- ICINGS AND CREAMS



WRITING AND PIPING ON CAKES

- COLOURS AND MOODS THEY REPRESENT
- HOW TO MAKE A PIPING B



CAKE SERVING

- PORTIONING AN 8 INCH CAKE
- PORTIONING A LARGE 3 TIER WEDDING CAKE



THANK YOU



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References :

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2. Professional Garde Manger-By Culinary Institute of America
3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

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