



Title	Dessert lead times and the impact of storage conditions on quality
Subject	Module: Dessert making
Grade Level	Continuing education group of 12 classes. Adults wishing to acquire a second qualification (modular continuing vocational training programme for pastry cooks).
Duration	Estimated total time: 4 hours.
Objective(s)	<ol style="list-style-type: none">1. Find out the lead times for desserts.2. Investigate the effect of storage conditions on the quality of desserts.3. Complete the test at the end of the chapter.
Pedagogical Methods	Finding, collecting and organizing information, discussing and evaluating work.
Structure	<p>As 30% of the theoretical lessons in the continuing training programme are taught at a distance, this topic is covered in the VMA.</p> <ol style="list-style-type: none">1. Moodle activity „Webinar“. Presentation, explanation of the topic2. Moodle activity „Choice“. Group choosing and selection of topics in the Moodle.3. Self-work, searching, collecting and processing information.4. Moodle activity „Database“. Upload information.5. Quiz at the end.6. Moodle activity "Feedback". Assessment of work (students and teacher).7. Final assessment. Used Moodle Report
Materials/Resources	<p>Computers (and other devices) with the Windows operating system integrated, VLE Moodle.</p> <p>Textbook "Confectionery", Websites (companies selling food additives, excipients, etc.).</p>



Pre-requisites	Internet skills, Moodle skills.
Activities & Procedures	<ol style="list-style-type: none">1. During the webinar, the teacher introduces the topic, explains where to find information for learning in the Moodle and in the course .2. Self-work, searching, collecting, processing information. Students communicate used activity "Discussions" or send emails to each other and the teacher.3. The "Database" used to upload information. Specifies the time by which the upload must be completed.4. Webinar. Students present their work (presented by the group or a representative of the group).5. Quiz (at the end of the chapter).6. Activities Survey and Feedback. Evaluation of the work (students and teacher).
Assessment/Evaluation	Overall grade for the chapter/topic: 40% test results, 60% performance and presentation of the chosen topic.
Extensions/Modifications	<p>Additional activities: development and presentation of a recipe with a new-to-market or non-traditional confectionery ingredient (via webinar).</p> <p>The recipe is tested in a group practical session in the sectoral centre's pastry shop.</p>
Additional Notes	As part of their group's evaluation, students rank the members of their group according to the contribution they have made to the group's work (Ranking – activity „Questionnaire“)
Attachments/Links	Links to Youtube, where educational videos are uploaded to complement the information gathered (e.g. Kuršėnai wrapping) : Kursenai roll (Kuršėnai wrapping) - Hybake.com - a website and an educational video, of which there are more than one, developed by me and my foreign partners.