

ABSTRACT

The bachelor's thesis "Classic confectionery products in a modern trend in theoretical and practical teaching" focuses on a basic division into Macaroon products and Pavlov's desserts and their description. The main part contains a description of new ingredients, technological procedures and the production of Macarons and Pavlova desserts and their decoration. The thesis contains the confectionery production development and history and the difference between classic and modern confectionery. In my work, I present the use of new gluten-free and lactose-free raw materials and semi-finished products that are used in confectionery production. The practical part describes the use of new raw ingredients in professional training and practice kitchen. A survey of pupils from two schools is presented and also my own confectionery work.

KEYWORDS

Confectioner, confectionary production, history of confectionary production, hygiene and sanitation. Vocational training in confectionery, new trends, product filling technique, decorating technique, theoretical and practical teaching of new materials, technological procedures.