



Unit 8 — Restaurant Pastries and Baked Goods

Reading: The pastry and bakery department of a hotel's restaurant.

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One of the busiest departments in a hotel's restaurant is the bakery and pastry department. This department is responsible for making all bread products, pastry products, cakes and biscuits and any desserts used in the hotel. The bakery and pastry department, or more commonly known as the Patisserie, commissions could range from making a small dish of Petit Fours for a room service order, to a large multi-tiered wedding cake for a buffet style dessert serving.

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Discussion Questions

What factors need to be taken into account when writing the dessert section of a menu?

Discuss the skills that might be useful for a pastry chef.

What desserts would be served in what country and why?