

## **ABSTRACT**

The subject of this bachelor thesis is confectionery craft and pastry making as a French cultural phenomenon. The first part focuses on a historical development of French confectionery and on an analysis of fundamental recipes that lay foundation of many French desserts. Furthermore, the thesis deals with typical French pastries both internationally recognized desserts as well as regional specialties. The practical part of this thesis was dedicated to the creation of educational materials focused on French pastry arts.