

BAKERY & PASTRY ARTS

2-6 MONTHS



WEEK 1

- Introduction to baking
- Bakery tools & equipment
- Food safety
- Food storage
- Introduction to hospitality industry



WEEK 2 & 3

- Basic Bread making - bread loaves, stuffed breads, knotted breads
- Cookies & Travel cakes- Dry tea cakes, brownies, 4 types of cookies



WEEK 4 & 5

- Classic Cakes - Black Forest, Pineapple, Truffle cake, Cheesecakes, Chiffon cake, Cupcakes



WEEK 6 & 7

- Tarts & Pies- Walnut tart, Salted Caramel tart, Apple pie, Lemon tart, Savoury pies, Meringue tart, Galette



WEEK 8

- Choux & Puff Pastry- Choux buns, Eclairs, Puff pastry dough - savoury and dessert recipes



WEEK 9

- Hot & Cold Desserts – Panna Cotta, Creme Brulee, Caramel Custard, Banoffee Pie



WEEK 10

- Chocolate Making - Chocolate tempering, Truffles, Garnishes, Moulding



WEEK 11 & 12

- Viennoiserie- Croissants, Danish Pastry, Doughnuts, Bombolini



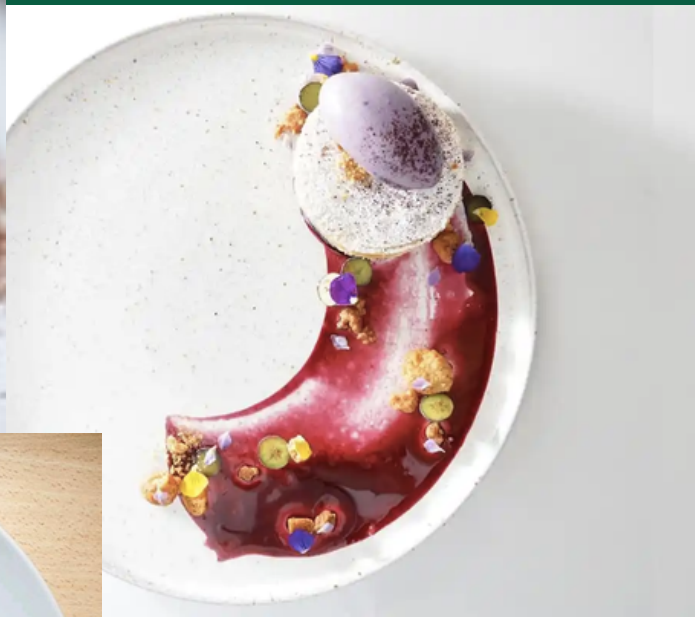
WEEK 13 & 14

- Hi-tea spread- Pastries, Petit fours, Madelines, Scones, Macarons, Savoury Puffs



WEEK 15 & 16

- Plated desserts – A variety of plating techniques and garnishings to assemble the dessert



WEEK 17 & 18

- Eggless Baking- Eggless Cakes, Cookies, Pastries and much more



WEEK 19 & 20

- Meringue Based Desserts– Pavlova, Eton's mess, Meringues Kisses, Meringue Pie



WEEK 21-24

- Entrepreneurial Skills
- Starting your bakery guide
- Food cost control
- Business Tactics
- Social Media & Marketing
- Exam viva preparation

