

PRO PASTRY OUTLINE

Week 1: Traditional Breads				
Day 1	Day 2	Day 3	Day 4	Day 5
Knife Skills & Science of Dough Mother Dough (Classroom Effort) Focaccia Tomato, Onion Salasa Topping	Gluten Theory Pizza Dough Pizza Sauce Garlic Knots	White Pan Bread Challah Baba Savarin Brioche start	Baguette Ciabatta Whole Wheat Bread Brioche Prep	Pain de Campagne / Sour Dough Fougasse Prepare Flavoured Butter Brioche Finish Prep
Week 2: Artisanal Breads, Spreads and More Bread Products				
Day 1	Day 2	Day 3	Day 4	Day 5
Jam Jelly - Keep for Doughnuts Preserve - Keep for Danish Scones	English Muffin Pretzel Bagel	Bao Nikuman Japanese Milk Bread Fillings	Pita Pide Tortilla Flavoured Hummus and Fillings	Sweet Melon Butter Bun Flavored Olive/Sundried (focaccia) Flower Bread Assembly Butter Churning (Classroom)
Week 3: Puff Pastry and Choux Pastry				
Day 1	Day 2	Day 3	Day 4	Day 5
Make Puff with Yeast Make Puff Without Yeast Make Filling for Vol au Vent Make Filling for Steak Pie	Shape and Bake Vol au Vents Shape and Bake Steak Pie (Individual) Shape and Bake Danish Minimum 7 folds for Puff with Yeast	Croissant Pain au Chocolat Millefeuille Colored Puff W/Out Yeast	Cheese Twirls Palmiers Shaping Colored Puff	Pate Choux & Whipped Cream Filling Eclair - Chocolate Glaze Knitted Profiteroles and Crackle Croquebouche - (Classroom)
Week 4: Batters and Pudding				
Day 1	Day 2	Day 3	Day 4	Day 5
Doughnuts Crepe Suzette Japanese Pancakes Toppings	Clafoutis Sticky Toffee Pudding Apple Crumble Crème Anglaise Ice Cream	Empanadas Tres Leches Cake Oeufs a la Neige (Italian Meringue) Fillings	Bread and Butter Pudding French Toast Marshmallow Nougat	Batters and Breads Assessment Day Enriched Dough, Baisc, Unleavened Dough
Week 5: Desserts				
Day 1	Day 2	Day 3	Day 4	Day 5
Set Lemon Cheesecake Pavlova Mango Mousse Eton Mess in Strawberries and Cream	Baked Chocolate Cheesecake NY Cheesecake Japanese Cheesecake Compote Toppings	Raspberry Dome Chocolate Mousse Tiramisu	Crème Brulee Crème Caramel Peach Souffle	Praline Semifreddo Tiramisu Panna Cotta x 2 Flavours
Week 6: Tarts and Biscuits				
Day 1	Day 2	Day 3	Day 4	Day 5
Pate Brisee Pate Lattice Pate Sucre Pate 1-2-3	Lemon and Lime Tart Apple or Cherry or Pear Pie Lemon Curd & Swiss Meringue Browned Fruit	Quiche Fruit Tart - Petits Four Chocolate Tart - Petits Four Pastry Cream & Ganache	Macarons Coloring & Design Salted Caramel Filling	Madelaines - Dipped and Stuffed Sablee Biscuit Swirl (Choc and Vanilla Sable)
Module 7: Chocolate Work				
Day 1	Day 2	Day 3	Day 4	Day 5
Hot Chocolate Truffles Double Choc Cake Glaze	Bon Bon Tempering Dark Chocolate Chocolate Barks	Mud Cake (NEW) Moist Chocolate Cake Tempering White Chocolate	Tempering Milk Chocolate Molten Lava Brownies	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies
Module 8: Buttercream, Cake Sponge Bases, Fillings and Applying Buttercream (Large Cakes)				
Day 1	Day 2	Day 3	Day 4	Day 5
Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week	American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies	Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake	Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique	Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice
Module 9: Fondant Cakes, Making Fondant, Covering Cakes, Decorating ext. (Large Cakes)				
Day 1	Day 2	Day 3	Day 4	Day 5
Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze) Checkered interior (Freeze)	Make Fondant - 1 KG per student Crumbcoat cake 1 Crumbcoat Cake 2	Cover Cake 1 - Plain Fondant Paint on Fondant Cover Cake 2 - Marble Fondant Make Mini Pound Cake	Make Flowers with Fondant Crumbcoat Cake 3 Crumbcoat Mini Pound Cake	Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers Figurine work - themed
Module 10: Classical Cakes (Individual Small Cakes)				
Day 1	Day 2	Day 3	Day 4	Day 5
Charlotte Russe Black Forrest	Opera - Jaconde Dobos Torte	Carrot Cake Almond Cake	Ice Cream Meringue Cake Dulce De Leche Cake	Sacher Cake Victoria Sponge
Module 11: Modern Cakes (Entremet)				
Day 1	Day 2	Day 3	Day 4	Day 5
Mirror Cake White Glaze & Choc Glaze Coffee Cremeaux	Dacquoise with Mocha Buttercream	White Chocolate and Orange Mousseux Dehydrating Apples and Fruits	Apple Cake Honey Combs	Carrement au Chocolat Chocolate Structure and design
ASSESSMENT WEEK				
Day 1	Day 2	Day 3	Day 4	Day 5
Assessment Biscuit Sandwich	Assessment Sweet Tart Savoury Tart	Assessment Puff Pastry Choux Pastry	Assessment Praline Bites x 12	Assessment Unique Cupcake
ASSESSMENT WEEK				
Day 1	Day 2	Day 3	Day 4	Day 5
Chocolate Box and Truffle Assessment Ordering for Catering and Final Cake	Prep for Final	Prep for Final	Prep for Final	Present Final Cake and 2 Hot Desserts and 2 Cold Desserts