		PRO PASTRY OUTLINE		
		Week 1: Traditional Breads		
Day 1	Day 2	Day 3	Day 4	Day 5
Knife Skills & Science of Dough	Gluten Theory	White Pan Bread	Baguette	Pain de Campagne / Sour Dough
Mother Dough (Classroom Effort)	Pizza Dough	Challah	Ciabatta	Fougasse
Focaccia	Pizza Sauce	Baba Savarin	Whole Wheat Bread	Prepare Flavoured Butter
Tomato, Onion Salasa Topping	Garlic Knots	Brioche start	Brioche Prep	Brioche Finish Prep
		k 2: Artisinal Breads, Spreads and More Bread Pro		
Day 1	Day 2	Day 3	Day 4	Day 5
Jam	English Muffin	Bao	Pita	Sweet Melon Butter Bun
Jelly - Keep for Doughnuts	Pretzel	Nikuman	Pide	Flavored Olive/Sundried (focaccia)
Preserve - Keep for Danish	Bagel	Japanese Milk Bread	Tortilla	Flower Bread Assembly
Scones		Fillings	Flavoured Hummus and Fillings	Butter Churning (Classroom)
	·	Week 3: Puff Pastry and Choux Pastry		
Day 1	Day 2	Day 3	Day 4	Day 5
Make Puff with Yeast	Shape and Bake Vol au Vents	Croissant	Cheese Twirls	Pate Choux & Whipped Cream Filling
Make Puff Without Yeast	Shape and Bake Steak Pie (Individual)	Pain au Chocolat	Palmiers	Éclair - Chocolate Glaze
Make Filling for Vol au Vent	Shape and Bake Danish	Millefeuille	Shaping Colored Puff	Knitted Profiteroles and Crackle
Make Filling for Steak Pie	Minimum 7 folds for Puff with Yeast	Colored Puff W/Out Yeast		Croquembouche - (Classroom)
		Week 4: Batters and Pudding		
Day 1	Day 2	Day 3	Day 4	Day 5
Doughnuts	Clafoutis	Empanadas	Bread and Butter Pudding	
Crepe Suzette	Sticky Toffee Pudding	Tres Leches Cake	French Toast	Batters and Breads Assessment Day
Japanese Panacakes	Apple Crumble	Oeufs a la Neige (Italian Meringue)	Marshmallow	Enriched Dough, Baisc, Unleavened Dough
Toppings	Crème Anglaise		Nougat	continued bodgii, baise, officaveried bodgii
	Ice Cream	Fillings		
		Week 5: Desserts		
Day 1	Day 2	Day 3	Day 4	Day 5
Set Lemon Cheesecake	Baked Chocolate Cheesecake	Raspberry Dome	Crème Brulee	Praline Semifreddo
Pavlova	NY Cheesecake	Chocolate Mousse	Crème Caramel	Tiramisu
Mango Mousse	Japanese Cheesecake	Tiramisu	Peach Souffle	Panna Cotta x 2 Flavours
Eton Mess in Strawberries and Cream	Compote Toppings			
	The state of the s	Week 6: Tarts and Biscuits		·
Day 1	Day 2	Day 3	Day 4	Day 5
Pate Brisee	Lemon and Lime Tart	Quiche	Macarons	Madelaines - Dipped and Stuffed
Pate Lattice	Apple or Cherry or Pear Pie	Fruit Tart - Petits Four	Coloring & Design	Sablee Biscuit
Pate Sucree	Lemon Curd & Swiss Meringue	Chocolate Tart - Petits Four	Salted Caramel Filling	Swirl (Choc and Vanilla Sable)
		chocolate fait Tetts Four	Saited caramer rining	Swiii (Choc and Vanina Sabic)
Pate 1_2_2	I Browned Fruit	Pastry Cream & Ganache		
Pate 1-2-3	Browned Fruit	Pastry Cream & Ganache Module 7: Chocolate Work		
		Module 7: Chocolate Work	Day 4	Day 5
Day 1	Day 2	Module 7: Chocolate Work  Day 3	Day 4	Day 5 Chorolate Chin Cookies
Day 1 Hot Chocolate	Day 2 Bon Bon	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)	Tempering Milk Chocolate	Chocolate Chip Cookies
Day 1 Hot Chocolate Truffles	Day 2  Bon Bon  Tempering Dark Chocolate	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake	Tempering Milk Chocolate Molten Lava	Chocolate Chip Cookies Cakey, Crispy, Chewy
Day 1 Hot Chocolate Truffles Double Choc Cake	Day 2 Bon Bon	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)	Tempering Milk Chocolate	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie
Day 1 Hot Chocolate Truffles	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake  Tempering White Chocolate	Tempering Milk Chocolate Molten Lava Brownies	Chocolate Chip Cookies Cakey, Crispy, Chewy
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze	Day 2  Bon Bon  Tempering Dark Chocolate  Chocolate Barks  Module 8: Buttercrea	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake  Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt	Tempering Milk Chocolate Molten Lava Brownies ercream (Large Cakes)	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake  Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3	Tempering Milk Chocolate Molten Lava Brownies ercream (Large Cakes) Day 4	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea  Day 2 American Buttercream	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream	Tempering Milk Chocolate  Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes) Day 4 Stable Eggless Buttercream Colouring Buttercream	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake  Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream  Colouring Buttercream  Water Paste Effect	Tempering Milk Chocolate  Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream  Colouring Buttercream  Ombre Effect	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling	Tempering Milk Chocolate  Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect)	Day 2  Bon Bon  Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea  Day 2  American Buttercream  Red Velvet Cake Cream Cheese Frosting Filling  Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies	Tempering Milk Chocolate Molten Lava Brownies  Pay 4 Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butte Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies  Module 9: Fondant	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butts Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake Cakes, Making Fondant, Covering Cakes, Decorate	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes) Day 4 Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1	Day 2  Bon Bon  Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea  Day 2  American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies  Module 9: Fondant Day 2	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati  Day 3	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies  Module 9: Fondant	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butte Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4  Make Flowers with Fondant	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design Pound Cake - Confetti	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies  Module 9: Fondant Day 2  Make Fondant - 1 KG per student	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butte Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4  Make Flowers with Fondant Crumbcoat Cake 3	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies Module 9: Fondant Day 2 Make Fondant - 1 KG per student Crumbcoat cake 1	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant Cover Cake 2 - Marble Fondant	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4  Make Flowers with Fondant	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies  Module 9: Fondant Day 2  Make Fondant - 1 KG per student	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butte Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4  Make Flowers with Fondant Crumbcoat Cake 3	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercram Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercree Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies  Module 9: Fondant Day 2  Make Fondant - 1 KG per student  Crumbcoat cake 1 Crumbcoat Cake 2	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butte Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant Cover Cake 2 - Marble Fondant Make Mini Pound Cake	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes) Day 4  Make Flowers with Fondant Crumbcoat Cake 3  Crumbcoat Mini Pound Cake	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1  Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze) Checkered interior (Freeze)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies Module 9: Fondant Day 2  Make Fondant - 1 KG per student  Crumbcoat cake 1 Crumbcoat Cake 2	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant Cover Cake 2 - Marble Fondant Make Mini Pound Cake  Module 10: Classical Cakes (Individual Small Cake)	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4  Make Flowers with Fondant Crumbcoat Cake 3  Crumbcoat Mini Pound Cake	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers Figurine work - themed
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze) Checkered interior (Freeze)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies Module 9: Fondant Day 2 Make Fondant - 1 KG per student  Crumbcoat cake 1 Crumbcoat Cake 2  Day 2	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant Cover Cake 2 - Marble Fondant Make Mini Pound Cake  Module 10: Classical Cakes (Individual Small Cakes Day 3	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4  Make Flowers with Fondant Crumbcoat Cake 3 Crumbcoat Mini Pound Cake	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers Figurine work - themed
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze) Checkered interior (Freeze) Charlotte Russe	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies  Module 9: Fondant Day 2 Make Fondant - 1 KG per student  Crumbcoat cake 1 Crumbcoat Cake 2  Day 2 Opera - Jaconde	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butte Day 3  Swiss Meringue + Buttercream Colouring Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal I cing / Decorate Cookies Bake Smaller Confetti Cake Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant Cover Cake 2 - Marble Fondant Make Mini Pound Cake  Module 10: Classical Cakes (Individual Small Cakes Day 3  Carrot Cake	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes) Day 4  Make Flowers with Fondant Crumbcoat Cake 3 Crumbcoat Mini Pound Cake	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers Figurine work - themed
Day 1 Hot Chocolate Truffles Double Choc Cake Glaze  Day 1 Cake Basic Flavours Red Velvet (Creaming) Vanilla (Direct) Coffee Cake (Heat) Chocolate - Cupcakes (Indirect) Freeze cakes for Week  Day 1 Cake Basics - Interior Design Pound Cake - Confetti Zebra Interior (Freeze) Rainbow Interior (Freeze) Checkered interior (Freeze)	Day 2 Bon Bon Tempering Dark Chocolate Chocolate Barks  Module 8: Buttercrea Day 2 American Buttercream Red Velvet Cake Cream Cheese Frosting Filling Apply Buttercream - Semi Naked Effect Apply real leaved and flowers to cake Make Sugar Cookies Module 9: Fondant Day 2 Make Fondant - 1 KG per student  Crumbcoat cake 1 Crumbcoat Cake 2  Day 2	Module 7: Chocolate Work  Day 3  Mud Cake (NEW)  Moist Chocolate Cake Tempering White Chocolate  m, Cake Sponge Bases, Fillings and Applying Butt  Day 3  Swiss Meringue + Buttercream Colouring Buttercream Water Paste Effect Fruit Based Filling Make Royal Icing / Decorate Cookies Bake Smaller Confetti Cake  Cakes, Making Fondant, Covering Cakes, Decorati Day 3  Cover Cake 1 - Plain Fondant Paint on Fondant Cover Cake 2 - Marble Fondant Make Mini Pound Cake  Module 10: Classical Cakes (Individual Small Cakes Day 3  Carrot Cake Almond Cake	Tempering Milk Chocolate Molten Lava Brownies  ercream (Large Cakes)  Day 4  Stable Eggless Buttercream Colouring Buttercream Ombre Effect Caramel / Nut Based Filling Stack 2 cakes and practice butter cream application technique ng ext. (Large Cakes)  Day 4  Make Flowers with Fondant Crumbcoat Cake 3 Crumbcoat Mini Pound Cake	Chocolate Chip Cookies Cakey, Crispy, Chewy Double Choc and Nut Cookie Brown Butter Choc Chip Cookies  Day 5 Assorted - Cupcakes Chocolate Filling Applying Topping with Frosting Buttercream Flowers Practice  Day 5 Stack 2 Cakes Assemble Flowers on Cake Make Simple Cupcakes Fondant Toppers Figurine work - themed
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