

Professional Pastry & Bread Making



An intensive 15 weeks, full-time, Monday-Friday, 6.5-7 hours/day
Starts in January, April or September annually
12 students maximum / class

At the end of the program, the successful graduate will understand in theory & execute in practice, to a minimum industry entry-level fine-dining standard of quality & speed, the following:

measuring / scaling:

- accurate measuring techniques
- scaling to the metric & imperial
- converting recipes

pastry doughs:

- ingredient composition & chemistry
- pâte brisée, pâte sucrée, short & flaky doughs
- pâte à choux
- pâte feuilletée (German, invert, vol au vent)
- custard fillings, fruit fillings & nut fillings
- tarts & tartlets
- croissants, pain au chocolat, palmier
- strudel dough
- crêpes
- doughnuts
- scones, muffins & brioche

baking:

- ingredient composition & chemistry
- professional fermentation techniques (DOT calculations)
- starters, sour-doughs, pre-ferments
- various European doughs & artisan shapes
- alternative flour breads
- quick breads

baked cakes:

- mixing methods (creamed, muffin method)
- eggs
- sponges
- entremets / cream cakes
- mousses
- icing, butter creams

pastry sauces:

- sauce anglaise, pâtissière
- chocolate sauces, ganache
- caramel sauces
- fruit coulis

egg yolk, egg white products:

- crèmes
- custards
- meringues
- soufflés

frozen products:

- ice cream, ices, gelato, sherbet, sorbet

costing:

- ingredient & recipe costing
- menu pricing

cookies:

- mixing methods
- piped, dropped, rolled, molded, ice box, bar, sheet, stencil
- tuiles & biscotti

chocolate work:

- tempering / re-crystallisation
- pralines & truffles
- molded chocolate
- writing, piping

sugar work:

- coating
- pulled sugar, brown sugar
- sugar art
- jellies

plated desserts:

- composition
- contemporary influences

marzipan:

- modeling
- colour

cake decoration:

- piping
- gum paste, pastillage, royal icing

alternative ingredients & vegan baking:

- gluten-free breads, cakes & baking
- alternative sugars & diabetic friendly alternatives
- vegan baked goods
- tofu