



2017 Intake Dates for Basic, Intermediate & Advanced Level

CATEGORY	LEVEL			Intake Dates
	BASIC	INTERMEDIATE	ADVANCED	
Art of Baking	Food Safety & Hygiene Introduction to food handling safety, hygiene and skill	Job Preparation Preparing individual CV; Preparing for a job interview	Opening of Business Advanced theory of accounting; Menu planning; Food costing	13th Feb 15th May 21st Aug 27th Nov
	Bakery Introduction Basic understanding of bakery ingredients and bread products; Classic dinner rolls focusing on various texture of breads, shelf life and breads for different occasions	European Bread European breads from various specialties from French to Italian bread; Usage of pre ferment, gluten free bread and various texture and aerated bread	Continental & Levain Bread Applying sourdough breads and high sugar ratio lamination; Regionaux breads such as German specialty breads, to high hydration dough.	
	Breakfast Pastries Classic breakfast pastries which will include classic French viennoiserie (e.g. croissant, pain au chocolat), variety of brioche, muffins and other variety of doughnuts; Understanding on enriched dough and laminated dough	Semi-Gastro Breakfast Pastries Further understanding of breakfast pastry with different composition of danish and usage of brioche vendeene in creating further products; Different variation of inserts, fillings and toppings and festive breads	Petit Four Petit four and verrine planning, preparation, execution and flavor combinations	
	Tarts & Pies Introduction to basic pastry dough, casings and fillings; Tarts and pies, covering traditional tarts and usage of sweet dough and sable dough, and various specialties in different countries.	Modern Tarts Intermediate understanding of tart & pie making using different doughs; Introduction of inserts into tarts	Savoury Pastry Application of savory flavours and elements into pastry and bread making such as quiche, sandwich, pizza, canapes and other classic dishes.	
	Ingredients and Cultural Dimension Introduction to Bakery Ingredients; Theory Application; Recipe understanding; Basic understanding of flavor affinities; Culture Impact	Introduction to Kitchen Operations Introduction of accounting and accounting terms used in F&B; Work flow and kitchen flow understanding; Management organisation	Functional Management Marketing introduction; Communication skills; Basic management skills	
Art of French Patisserie	Classic French Gateaux Introduction to Classic French cakes such as choux pastries, millefeuille, tart tatin, paris brest etc.	Classic French Entremets Further understanding of entremet building, difference in layers, textures and techniques; Revisiting a variety of classic cakes in modern presentation	Ice Cream & Sorbet Introduction to frozen desserts from ice-creams, sorbets to frozen entremet; Learn to work on ratios and calculations	13th Mar 13th June 25th Sept
	Traditional Plated Desserts Plated desserts focusing on the basic fundamentals of plating and famous traditional desserts	Semi-Gastro Plated Desserts Apply plating techniques using different elements; Understand flavour and texture combination; Combination of hot and cold desserts; Semi Gastro approach of plated dessert with different mise-en-place styles	Advanced Plated Desserts Using of advanced techniques such as molecular gastronomy in the plating of desserts and developing theatrical plating from semi gastro to fine dining standards	
	Meringue Techniques Introduction to meringues, theory and sciences of meringues; Basic French techniques covering meringue work such as classic pavlova and floating island, and beginner level modelling.	Modern Cakes Understand the usage of frameworks, and basic approach of modern cakes by applying two to three types of texture; Cover classic flavor combination, use of different types of sponges and mousse	Advanced Modern Cakes Focus on developing entremet and petit gateaux based on new flavors and textures combination using silicon mould; Incorporation of different mousse textures, decorative styles and variation of glazing.	



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Art of Confectionery	Basic Entremets Introduction to traditional English to American specialties; Introduction to cake building, layer cake, entremet and its differences; Understand basic entremet from the technique, flavor combination, practicality and preparation.	Chocolate & Sugar Art Introduction Introduction to work flow of chocolate displays and creative techniques on chocolate modeling to understanding the usage of various techniques such as casting, moulding and Robot coupe.	Sugar Art Learn complex techniques of sugar art such as developing flowers, ruban, casting, pulling, blowing, pastillage and air brushing	3rd Jan 10th Apr 17th July 23rd Oct
	Cookies & Bars Introduction to cookies from French classic to popular cookies in various textures; Learn cookies & bars on the technique, flavor combination, practicality and preparation	Designer Cookies & Dry Cakes Designer cookies and dry cakes; Discover techniques on designing cookies, cake pops, dry cakes and macarons	Candy & Confectionery Introduction to the world of candy making including sweets and spread such as nougat to marshmallow, fudge and various types of spread.	
	Chocolate Introduction Introduction to chocolate techniques such as tempering, dipping, moulding, filling to chocolate decoration, theory and sciences	Chocolate Praline Further understanding of chocolate work and the science and theory; Understanding of praline varieties, various fillings, infusions and flavors from soft filling to layered ganache; and the process of homemade praline	Chocolate Display Higher difficulty of chocolate displays with strong emphasis on work flow	
	Traditional Wedding Cake Introduction to wedding cake development techniques such as styrofoam, flower work and piping.	Avant Garde Wedding Cake Handling of real wedding cake e.g. from baking to sponge, trimming to fondant work, and handling of french buttercream frosting; Understand and apply flavor combination; Figurine work	Designer Cake Introduction to theme based designer fondant covered cakes. Techniques include carving of the cake using trimming, modeling and pastillage elements, fondant shaping and layering of cake	

Certification Level:



3-month Fundamental Patisserie & Boulangerie Program

6-month Intermediate Patisserie & Boulangerie Program

9-month French Pastry Culinarian Program

