



Pastry Institute of St Honoré

Part Time Program Schedule 2017

Topic	Date
<u>Speciality bread:</u> Ciabatta Lavosh Grissini Rye Bread Country Bread Focaccia	7 & 8 January 22 & 23 July 16 & 17 December
<u>Breakfast Pastry:</u> Croissant Pain au chocolat Brioche head Braided brioche Pاناتone Chocolate muffins Caramel banana muffins	8 & 9 April 19 & 20 August
<u>Breakfast Bread:</u> Carrot Cake Brownie Banana Cake Lemon Cake Fruit Cake Chocolate Caramel cake	21 & 22 January
<u>Candy Making:</u> Nougat Peanut fudge Pate de fruit Pull Candy Marshmallow Caramel candy Lollipop	14 & 15 January 26 & 27 August

Contact us at 0377329468 or info@pastrysthonore.com.my for any enquiry or bookings.

** Schedule may be subjected to change with prior notice.



Pastry Institute of St Honoré

<u>French Cookies:</u> Madeleine Florentine Sable viennois Galette nantaise Financier Speculos Nancy macaron Cigarette	11 & 12 February
<u>French pastry:</u> Millefeuille Opera Concorde Abricotier	18 & 19 February 12 & 13 August
<u>Macaron:</u> French Macaron Italian Macaron Three types of Filling Decorative items for macaron	25 & 26 February 15 & 16 July
<u>Continental Bread:</u> Sausage rolls Sesame soft rolls Braided bread Hard rolls Rye bread Whole meal bread Multigrain bread Mini baguette	4 & 5 March 5 & 6 August
<u>Classic Cake:</u> Black Forest Tiramisu Chocolate Raspberry Tort Vanilla Swiss roll	11 & 12 March 2 & 3 September

Contact us at 0377329468 or info@pastrysthonore.com.my for any enquiry or bookings.

** Schedule may be subjected to change with prior notice.



Pastry Institute of St Honoré

<u>Tart & Tartlet:</u> Lemon Tart Chocolate Tart Pear Almond tart Exotic fruit tart Espresso tart Apple Crumble tart	18 & 19 March 23 & 24 September
<u>Plated Dessert:</u> Crème brule Crème caramel Fondant Ice-cream Vanilla Pannacotta French toast with berry poele Poire belle Helene	25 & 26 March 30 Sept & 1 October
<u>Healthy pastry:</u> Gluten Free Chocolate Swiss roll Sugarless chocolate cake Eggless cookies Sugarless plated panacotta Eggless tart Gluten Free bread	29 & 30 April 9 & 10 September
<u>Petit Four:</u> Mini Macaron Mini green tea opera Mini passion tartlet Mini choux Mini black forest Mini chocolate raspberry layer cake	1 & 2 April 7 & 8 October
<u>Cupcakes & Figurine:</u> Apple Crumble cupcake Berry Yoghurt cupcake Citrus Cheesecake cupcake Goma Matcha cupcake Spicy Orange cupcake 3 Kinds of Figurines	29 & 30 July

Contact us at 0377329468 or info@pastrysthonore.com.my for any enquiry or bookings.

** Schedule may be subjected to change with prior notice.



Pastry Institute of St Honoré

<u>Chocolate work:</u> Tempering Dipping Moulding Truffle Ganache Chocolate deco using different type of chocolate	15 & 16 April 21 & 22 October
<u>Wedding cake :</u> Baking Trimming and covering of cake Basic Piping Flower Making	22 & 23 April 4 & 5 November
<u>Ice Cream and sorbet:</u> Three types of ice-cream One type of parfait Three types of sorbet Three types of ice-cream glass Traditional ice-cream cake	6 & 7 May 28 & 29 October
<u>Savory Pastry:</u> Pizza Margherita Tacos Lamb Quiche Mushroom & Leek Butter Chicken Pie Bruschetta Savory Cream Puff	13 & 14 May 11 & 12 November
<u>Designer cake :</u> Baking Trimming Shaping Designing of cake	20 & 21 May 18 & 19 November
<u>Choux Pastry:</u> Éclair Relieuse Profiterole Caramel choux Paris brest St honore	27 & 28 May 14 & 15 October

Contact us at 0377329468 or info@pastrysthonore.com.my for any enquiry or bookings.

** Schedule may be subjected to change with prior notice.



Pastry Institute of St Honoré

<u>Torte & Pie:</u> Linzer tart Apple pie Rhubarb meringue pie Banoffee pie Flan Tart	10 & 11 June 2 & 3 December
<u>Fashion Cookies & Cake pop:</u> Baking Designing (3 types of handmade icing cookies) Three types of cake pop	17 & 18 June
<u>Cheese Cake:</u> Citrus cheesecake Baked cheesecake Cotton cheesecake Cheese cake tart	1 & 2 July 9 & 10 December
<u>English to American cookies :</u> Scones Oatmeal cookies Peanut Cookies Chocolate Chip cookies Millennium bar Ginger bread biscuit Short bread Ginger cookies	8 & 9 July

Contact us at 0377329468 or info@pastrysthonore.com.my for any enquiry or bookings.

** Schedule may be subjected to change with prior notice.