

Part Time Program Schedule 2016

Topic	Date
<u>Speciality bread:</u> Ciabatta Lavosh Grissini Rye Bread Country Bread Focaccia	9 & 10 January 30 & 31 July
<u>Breakfast Pastry:</u> Croissant Pain au chocolat Brioche head Panatone Chocolate muffins Caramel banana muffins	16 & 17 January 6 & 7 August
<u>Breakfast Bread:</u> Carrot Cake Brownie Banana Cake Lemon Cake Fruit Cake Chocolate Caramel cake	30 & 31 January 20 & 21 August
<u>Candy Making:</u> Nougat Peanut fudge Pate de fruit Pull Candy Marshmallow Caramel candy Lollipop	30 & 31 January

<p><u>French Cookies:</u> Madeleine Florentine Sable viennois Galette nantaise Financier Speculos Nancy macaron Cigarette</p>	<p>20 & 21 February 17 & 18 September</p>
<p><u>French pastry:</u> Opera Concorde Abricotie</p>	<p>27 & 28 February 3 & 4 September</p>
<p><u>Macaron:</u> French Macaron Italian Macaron Three types of Filling Decorative items for macaron</p>	<p>5 & 6 March 13 & 14 August</p>
<p><u>Continental Bread:</u> Sausage rolls Sesame soft rolls Braided bread Hard rolls Rye bread Whole meal bread Multigrain bread Mini baguette</p>	<p>12 & 13 March 27 & 28 August</p>
<p><u>Classic Cake:</u> Black Forest Tiramisu Chocolate Raspberry Tort Vanilla Swiss roll</p>	<p>19 & 20 March 24 & 25 September</p>

<u>Tart & Tartlet:</u> Lemon Tart Chocolate Tart Pear Almond tart Exotic fruit tart Espresso tart Apple Crumble tart	26 & 27 March 8 & 9 October
<u>Plated Dessert:</u> Crème brule Crème caramel Fondant Ice-cream Cherry clafoutie French toast with berry poele Poire belle Helene	2 & 3 April 10 & 11 September
<u>Healthy pastry:</u> Gluten Free Chocolate Swiss roll Sugarless chocolate cake Eggless cookies Sugarless plated panacotta Eggless tart Gluten Free bread	9 & 10 April 15 & 16 October
<u>Petit Four:</u> Mini Macaron Mini green tea opera Mini passion tartlet Mini choux Mini black forest Mini chocolate raspberry layer cake	16 & 17 April 22 & 23 October
<u>Cupcakes & Figurine:</u> Chocolate cupcakes Vanilla cupcakes Lemon cupcakes Four kinds of figurine	23 & 24 April 12 & 13 November

<p><u>Chocolate work:</u> Dipping Moulding Truffle Ganache Chocolate deco using different type of chocolate</p>	<p>7 & 8 May 19 & 20 November</p>
<p><u>Wedding cake :</u> Baking Trimming and covering of cake Basic Piping Flower Making</p>	<p>14 & 15 May</p>
<p><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</p>	<p>21 & 22 May 3 & 4 December</p>
<p><u>Savory Pastry:</u> Quiche Pizza Bruschetta Cheese gougere Sesame stick Mushroom puff Cheese friend puff</p>	<p>28 & 29 May 10 & 11 December</p>
<p><u>Designer cake :</u> Baking Trimming Shaping Designing of cake</p>	<p>11 & 12 June 26 & 27 November</p>

<u>Choux Pastry:</u> Éclair Relieuse Profiterole Caramel choux Paris brest St honore	18 & 19 June 5 & 6 November
<u>Torte & Pie:</u> Linzer tart Apple pie Rhubarb meringue pie Banoffee pie Flan Tart	25 & 26 June 17 & 18 December
<u>Fashion Cookies & Cake pop:</u> Baking Designing (3 types of handmade icing cookies) Three types of cake pop	2 & 3 July
<u>Cheese Cake and cheese products:</u> Citrus cheesecake Baked cheesecake Cotton cheesecake Cheese cake tart	16 & 17 July 1 & 2 October
<u>English to American cookies :</u> Scones Oatmeal cookies Peanut Cookies Chocolate Chip cookies Millennium bar Ginger bread biscuit Short bread Ginger cookies	23 & 24 July

** Schedule may subjected to change with prior notice.