

BASIC LEVEL

Art of Baking

4-29 January

11 April – 6 May

18 July – 12 August

24 October – 18 November

Bread

Variety of soft bread, hard roll, rye bread, whole bread, bagel, multigrain, currant loaf, potato bread

Breakfast Pastry

Classic croissant, pain au chocolate, variety brioche, variety muffin, variety of beignet, banana cake

Tart & Pie

Lemon Tart, Fruit Tart, Chocolate Tart, Tart Normand, Linzer Tart & Banana crumble, pear frangipane tart, apple pie

Art of French Patisserie

2 February – 4 March

9 May – 3 June

15 August – 9 September

21 November – 16 December

Classic French Gateaux

Mille feuille, apple tatin, paris brest, choux, religieuse, éclair, St Honore

Plated Dessert Tradition

Crème Brule, crème caramel, chocolate fondant and caramelize banana, Vanilla Ice-cream, tiramisu, exotic fruit mousse with exotic fruit and rice pudding ice-cream, nougat glace with berry

Meringue Technique

Floating island, chocolate macaron, tete de negre, Christmas daquoise, daquoise café butter cream with chocolate rose, cupcake with figurine, pavlova, concorde

Art of Confectionery

7 March – 1 April

6 June – 1 July

19 September – 14 October

Basic Entremets Carrot cake, vanilla swiss roll, bake cheesecake, chilled cheesecake, soft cotton cheesecake, moka cake
Cookies Madeleine, financier, oatmeal raisin cookies, chocolate chip cookies, English shortbread, sable viennois, amaratie, diamond cookies, scone, Florentine
Chocolate Basic Chocolate tempering chocolate, deco choc (cigarette, fan, twist and other), dipping truffle and moulding, mandola, almond stick, peanut bar, other chocolate deco
Wedding Cake Styrofoam, basic flower, covering technique with pastillage, basic piping technique

INTERMEDIATE LEVEL

Art of Baking

4 January – 5 February

18 April – 13 May

18 July – 12 August

24 October – 18 November

European Bread Fougasse, ciabatta, kougelhopf, grissini, gluten free bread, country bread, crown bread, apricot rosemary bloomer, focaccia, baguette
Breakfast Pastry Danish lemon cherry, Danish Choco banana, Danish apple, brioche galette tropezienne, brioche head, brioche russe, apple turnover palmier, galette and savarin, pain viennois, blueberry brioche square
Modern Tart Yogurt tart, apple puff tart, flan with puff base, tart tatin, banoffee pie, chocolate pear chiboust tart and cream cheese apricot tart

Art of French Patisserie

15 February – 11 March

16 May – 10 June

15 August – 9 September

21 November – 16 December

Classic French Entremets

Tiramisu log, opera, blueberry charlotte, black forest

Plated Dessert Semi Gastro

Chocolate soufflé apricot sorbet, Roast pineapple with vanilla ice cream, French toast salted berry, Poach pear with nougatine, Ginger bread ice cream, Poire belle Helene, Bread pudding, anglaise

Modern Cake

Green tea berry, orange capitol, Prince noire, petit Antoine, Cappuccino.

Art of Confectionery

14 March – 8 April

13 June – 15 July

19 September – 14 October

Avante Garde Wedding Cakes

Covering real cake with fondant work, figurine, and advance piping technique, pastillage

Designer Cookies & Dry Cakes

Designer cookie, granola, biscotti, orange almond tuile, brownie dense, lemon Italian macaron and coffee french macaroon, lemon cake pop, chocolate cake pop, macaron tower, chocolate caramel candy pop corn cake

Chocolate Praline

Molded chocolate, deep chocolate, home made praline, salted caramel, two layer ganache praline

Small Chocolate and Sugar Subject

Chocolates, pastillage by theme small subject, gelatin mould, silicon mould

ADVANCE LEVEL

Art of Baking

18 April – 13 May

25 July – 19 August

31 October – 25 November

Bread

Baguette, lavosh, pita bread, panatone, challah (Germany), rice bread, nan bread, potato bread, semolina bread, cereal German bread and multigrain bread, stolen bread. Assessment baguette

Petit Four

Éclair, mini tartlet, mini choux, macaroon, mini dome ligerien, passion yogurt tube, silicon mould use, orange opera

Basic Savory Week

Chicken and mushroom pie, bruschetta, mini pizza American and Italian, savory puff pie, egg mimosa, savory cupcake, tomato thyme quiche puff, veggie ciabatta sandwich

Art of French Patisserie

16 May – 10 June

22 August – 23 September

28 November – 23 December

Ice Cream & Sorbets

Strawberry cheesecake, profiterole, opera, black ice prince, vacherin modern, black snicker, twix ice bar

Advanced Plated Dessert

Fine dining, molecular gastronomy, revisited plated dessert, theatrical plating,

Advanced Modern Cake

Triomphe new years, elysee yule log cake, lemon strawberry heart shape, exotic dome. Seasonal deco, follow theme. (Mould and ring) fine pastry standard

Art of Confectionery

13 June – 15 July

26 September – 21 October

Designer Cake

Designer cake, based on real cake, carving, trimming, finishing

Chocolate Display

Casting, molding robot coup technique, carving and others, purpose buffet display

Sugar Art

Flower, ruban, casting, blowing, pastillage work, basic airbrush work. Work on flow and design.

Candy & Confectionery

Nougat, caramel, pull candy, raspberry pate fruit, mango lime pate de fruit, marshmallow, fraise tagada, gummy bear, peanut fudge, chocolate fudge, home made jam and chocolate spray, salted caramel spray.