



Artisan Bread / Boulangerie Culinary Arts Course

Course Content

WEEK ONE

Class 1 – Kitchen Basics

- i. Introduction to Kitchen equipment and utensils
- ii. Health & Safety
- iii. Food Safety
- iv. Baking Basics

Class 2 – English Baked Goods

- i. Classics Homemade Loaf
- ii. Bread rolls / Burger Buns
- iii. Hot Cross Buns

Class 3 – Italian / European Baked Goods

- i. Focaccia
- ii. Ciabatta
- iii. Margarita pizza

Class 4 – Practice Class

WEEK TWO

Class 1 - French Baked Goods

- i. French Baguette
- ii. Garlic Bread
- iii. Brioche

Class 2 – Jewish Breads

- i. Challah Bread
- ii. Babka Bread
- iii. Bagel

Class 3 – Sweet Breads

- i. Raisin Breads
- ii. Milk Bread
- iii. Cinnamon Roll

Class 4 – Practice Class

WEEK THREE

Class 1 – Fruit Based Breads

- i. Banana Bread
- ii. Corn Bread
- iii. Pumpkin Bread

Class 2 – Fruits Based Bread II

- i. Zucchini Bread

- ii. Cranberry Bread
- iii. Ginger Bread

Class 3 – Other Yeast Based Goods

- i. Roti Buns
- ii. Doughnuts
- iii. Nutella Bread

Class 4 – Practice Class