



PASTRY 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 – Savory Pies

- I. Short Crust Pastry
- II. Meat Pie
- III. Quiche aux poulet
- IV. Herbed Potato pie

Class 3 – Cookies

- i. Stuffed Red Velvet Cookies
- ii. Chocolate Chips
- iii. Oatmeal Cookies no bake
- iv. Gingerbread Cookies
- v. Shortbread

Class 4 – Practice Class

WEEK TWO

Class 1 – French Pastries

- i. Choux Pastry (Churros, Profiteroles)
- ii. Pastry cream
- iii. Puff pastry (Danish, Mile feuille)

Class 2 – Sweet Pies & Tarts

- i. Lemon Meringue Tart
- ii. Apple hand pies
- iii. Berry Woven pie
- iv. Pineapple Tart

Class 3 – Fried Pastries

- i. Samosas
- ii. Spring
- iii. Puff Puff
- iv. Buns

Class 4 – Practice Class

WEEK THREE

Class 1 – Other Pastries I

- i. Egg roll
- ii. Sausage roll
- iii. Chin-chin
- iv. Frankfurt rolls

Class 2 – Muffins and Scones

- i. Blueberry Muffins
- ii. Banana & Chocolate Chip Muffins
- iii. Mixed berry Scones
 - a. English Style Scones

Class 3 – Other Pastries

- i. Madeleines
- ii. Macarons
- iii. Bread pudding
- iv. Macaroons

Class 4 – Practice Class

EXAMINATION