



DESSERT CULINARY ARTS COURSE

WEEK ONE

Class 1 – Kitchen Basics

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

Class 2 – Dessert Cakes

- I. Red Velvet Cake
- II. Swiss Roll
- III. Carrot Cake
- IV. Cookies & Cream Cake

Class 3 – Cheese Cakes

- i. No Baked Cheesecake
- ii. New York style Cheesecake
- iii. Japanese Cheesecake

Class 4 - Practice Class

WEEK TWO

Class 1 – Cream Based Desserts

- i. Chocolate Mousse
- ii. Trifle
- iii. Panna Cotta

Class 2 - Cocoa Based Desserts

- i. Brownies
- ii. Tiramisu
- iii. Blondies

Class 3 – Dessert Sauces

- i. Chocolate Sauce
- ii. Crème Anglaise
- iii. Caramel Sauce
- iv. Compote
- v. Fruit based sauce

Class 4 – Practice Class

WEEK THREE

Class 1 – Custard Based Dessert

- i. Crème Caramel
- ii. Crème Brule
- iii. Flan

Class 2 – Tarts

- i. Fruit Tarts
- ii. Lemon Meringue Tart
- iii. Apple Crumble Tart

Class 3 – Frozen Desserts

- i. Ice creams
- ii. Sorbets
- iii. Gelato
- iv. Sherbet

Class 4 - Practice Class