

French 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 filled pie
- iii. Quiche aux poulet
- iv. Herbed Potato Pie
- v. Quiche Lorraine

Class 3 - Cookies

- i. Red Velvet Cookies
- ii. Chocolate Chips/ Oatmeal Cookies
- iii. Gingerbread Cookies
- iv. Shortbread
- v. Macaroons

Class 4 - Practice Class

WEEK TWO

Class 1 - Choux Pastry

- i. Crème Puffs
- ii. Éclairs
- iii. Paris Brest
- iv. Churos
- v. Profiteroles (Croquembouche)

Class 2 - Sweet Pies & Tarts

- i. Lemon Meringue Pie

- ii. Apple Tarlet
- iii. Key Lime Pie
- iv. Berry Woven Pie
- v. Pineapple Tart

Class 3 - Nigerian Pastry

- i. Samosas
- ii. Spring Rolls
- iii. Puff Puff
- iv. Chin Chin
- v. Buns

Class 4 - Practice Class

WEEK THREE

Class 1 - Puff Pastry

- i. Croissant
- ii. Pain au Raisin/ Pain au Chocolate
- iii. Danish pastry
- iv. Mille Feuille
- v. Vol-au-vent

Class 2 - Muffins and Scones

- i. Blueberry Muffins
- ii. Banana & Chocolate Chip Muffins
- iii. Basic Scones (Berries)
- iv. English Style Scones

Class 3 - Other Pastries

- i. Madelines
- ii. Macorons
- iii. Praline Slices
- iv. Bread Pudding

Class 4 - Practice Class

EXAMINATION