

# 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. Classic Homemade Loaf
- ii. Bread Rolls / Burger Buns
- iii. Hot Cross Buns

#### Class 3 - Italian /European Baked Goods

- i. Focaccia
- ii. Ciabatta
- iii. Sourdough

#### 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. Bagels

### 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 - Fruit Based Bread II

- i. Zucchini Bread
- ii. Cranberry Bread
- iii. Ginger Bread

### Class 3 - Other Yeast Based Baked Goods

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

### Class 4 - Practice Class

## **EXAMINATION**