

DIPLOMA IN PATISSERIE

WEEK 1	Understanding Baking Equipment Formulas and measurements Understanding Ingredients: Sugars Leavening agents ,Liquids
WEEK 2	Introduction to Cake Baking; Baking of Vanilla, Red-Velvet, Chocolate and Sponge Cake
WEEK 3	Filling, Frosting and Piping techniques Introduction to various types of frosting as well as filling, frosting, finishing a cake as well as piping techniques
WEEK 4	Fondant Fondant making Covering a cakes with Fondant Fondant Art
WEEK 5	Fondant Cont'd Stacking of cakes with fondant and butter cream
WEEK 6	Tea Cakes Madeleine Rum cake Pound cake Blueberry crumb cake
WEEK 7	Short Crust Pastry Choux Pastry
WEEK 8	Working with Doughs Bread; Dinner rolls, Vienna bread, homemade loaf, Burger bun Puff Pastry; Croissant, Pain au Chocolat, Danish Pastry
WEEK 9	Bread Brioche Baguette Focaccia Banana Other Yeast Products: Doughnuts, Cinnamon Roll

WEEK 10	Desserts Chocolate Mousse Panacotta; Vanilla and Strawberry Brownies Cream Caramel Ice-cream and Cookies
WEEK 11	Cheesecakes No bake Baked
WEEK 12	Assessment Examination; Practical and Written