



## PROFESSIONAL CHEFS DIPLOMA PÂTISSERIE- COURSE CONTENT

<b>WEEK 1</b>	<b>Kitchen Orientation</b>	Kitchen Basics, Introduction to Kitchen Equipment/Utensil, Health & Safety, Food Safety.
	<b>Introduction to Culinary Fundamentals</b>	Introduction to the kitchen brigade system. Students will also learn the rudiments of teamwork, delegation and communication in the kitchen.
	<b>Introduction to Fundamentals of Baking</b>	Understanding baking equipment, Work Space Optimization and ingredients, cake mixing methods, flour making and flavor pairing
	<b>Baking Basics</b>	Flour, grains, butter, eggs, chesses, chocolates, herbs, flavours, spices, seeds & fruits, sugars, thickeners, milk and other sweeteners.
	<b>Introduction to Cake Baking</b>	Students will be introduced to different cakes and how they are baked e.g Red Velvet, Vanilla , Chocolate
<b>WEEK 2</b>	<b>Introduction to Cake Baking 2.0</b>	Students will learn to bake more cakes.
	<b>CLASS PRACTICE</b>	Students will practice what they have learnt from cake baking.
	<b>Fillings and finishing of cakes</b>	Students will learn how to make different fillings for cakes and also about finishing of cakes
	<b>Cake Decorating</b>	Students will learn to cover cakes with different types of buttercream.





	<b>Piping Techniques</b>	Students will learn to work with different types of piping tips and how they can be used in different piping techniques.
<b>WEEK 3</b>	<b>Piping Techniques 2.0</b>	Students will continue to learn different piping techniques.
	<b>CLASS PRACTICE II</b>	Students will practice what they have learnt from the previous classes.
	<b>Cake Decorating 2.0</b>	Students will learn to decorate cakes with Fondant and Gum paste
	<b>Cake Decorating 3.0</b>	Students will learn to decorate cakes with different types of sugar craft.
	<b>CLASS PRACTICE III</b>	Students will practice what they learnt from the previous classes.
<b>WEEK 4</b>	<b>Tea Cakes &amp; Dessert Cakes</b>	Students will learn to bake different types of tea cakes & dessert cakes.
	<b>Tea Cakes &amp; Dessert Cakes 2.0</b>	Students will learn more cakes like cinnamon crumb cake, stuffed Bundt cake, almond & cherry cake etc.
	<b>Tea Cakes &amp; Dessert Cakes 3.0</b>	Students will continue to learn desserts like charlotte aux poires, black forest cake etc.
	<b>CLASS PRACTICE IV</b>	Students will practice what they have learnt from the previous class.
	<b>CLASS ASSESSMENT</b>	
<b>WEEK 5</b>	<b>Choux Pastry</b>	Twice cooked pastry with delicately flavored cream or custards and topped with chocolate or a biscuit crust





	<b>Short Crust Pastry</b>	Students will learn the different types of Short Crust Pastry (Pâté Brisée and Pâté Sablée)
	<b>Filo Pastry</b>	Students will learn to make Filo pastry and apply it in the making of small chops e.g. samosa, spring rolls etc.
	<b>CLASS PRACTICE V</b>	Students will practice what they have learnt from the previous classes.
	<b>Puff Pastry</b>	Students will learn how to make different types of puff pastry e.g. Mille-feuille, strudel and turnovers.
	<b>Puff Pastry 2.0</b>	Students will learn how to make different types of puff pastry e.g. croissant, pain au chocolat, etc.
<b>WEEK 6</b>	<b>CLASS PRACTICE VI</b>	Students will practice what they have learnt from the previous class.
	<b>Working With Dough</b>	Students will learn to work with and make dough for different baked goods.
	<b>Working With Dough 2.0</b>	Students will learn to make classic French base for tarts, pies and fillings
	<b>CLASS PRACTICE VII</b>	Students will practice what they have learnt from the previous class.
<b>WEEK 7</b>	<b>Bread Making</b>	Students will learn how to make yeast based breads like brioche, baguette etc.
	<b>Bread Making 2.0</b>	Students will learn how to make quick breads like banana bread, pumpkin bread etc.





	<b>Yeast based goods</b>	Students will learn to make yeast based goods like doughnuts, cinnamon rolls etc. and how fill & glaze them.
	<b>Italian Breads</b>	Students will learn different types of Italian bread e.g focaccia
	<b>CLASS PRACTICE VIII</b>	Students will practice what they have learnt from the previous classes.
<b>Week 8</b>	<b>Cookies</b>	Students will learn about different types of cookies like roll & cut out cookies, etc.
	<b>Cookies 2.0</b>	Students will learn about the classic macaroon.
	<b>Ice Cream</b>	Students explore different flavours and variants of ice cream.
	<b>Desserts</b>	Students will learn about classic desserts like the pana cotta, mousse etc.
	<b>Desserts 2.0</b>	Students will learn desserts like baked & no-baked cheesecake, crème caramel, soufflé, crème brûlée etc.
<b>Week 9</b>	<b>Desserts 3.0</b>	Students will learn frozen desserts like, granita, sorbet and sherbet etc.
	<b>Desserts 4.0</b>	Students will learn how to make dessert pizza.
	<b>Petit Four</b>	Students will be introduced to this French pastry.
	<b>CLASS PRACTICE IX</b>	Students will practice what they have learnt from the previous class.





CLASS ASSESSMENT		
<b>WEEK 10</b>	<b>Restaurant School 1.0 – Menu Planning &amp; Design and Budgeting</b>	Students will be taken through the rudiments of menu planning and design as well as budgeting
	<b>Restaurant School 2.0 – Table Setting</b>	Students will be taught the fundamentals of informal and formal table setting
	<b>Restaurant School 3.0 – Budgeting Exercise</b>	Students would be taught the fundamentals of budgeting using a simple exercise
	<b>Restaurant School 4.0 – Recipe Development</b>	Students are to come up with recipes to prepare Nigerian desserts using indigenous ingredients.
	<b>Restaurant school 5.0 - Advanced Plating Techniques</b>	Students will learn more advanced techniques in plating
<b>Week 11</b>	<b>Restaurant School 6.0 – Dessert Plating &amp; Catering Exercise</b>	Students will learn and display unique plating methods for desserts by making and plating desserts for a party of ten. Emphasis would be placed on timing, accuracy in measurement & taste.
	<b>Restaurant School 7.0 – Excursion (Restaurant Day)</b>	Students will be taken out of the class environment to a busy restaurant to have an insight on the pace and workings of the organization
	<b>Restaurant School 8.0 – Complex oils</b>	Students will learn to infuse flavours into oils and some of its applications in cooking
	<b>Restaurant School 9.0 – Recipe Development</b>	Students will learn to use their prior knowledge of pastries and dessert to create a recipe/signature dessert. <b>N.B STUDENTS ARE TO COME WITH THEIR INGREDIENTS</b>
<b>WEEK 12</b>	<b>Restaurant School 10.0 – Time management and ordering system</b>	Students will learn to manage their time while effectively prepping and delivering quality while under pressure. In this class, students' ability to quickly develop





	cooking strategies using minimal ingredients would be tested.
<b>Restaurant School 11.0 – Cooking from Recipes</b>	Students are expected to recreate recipes given to them and make it their own by replacing, adjusting, adding or removing ingredients
<b>Restaurant School 12.0 – Taste Test</b>	In this class, students will be presented with some dishes prepared by the Chef; students will be expected to replicate the same dishes. They will be entitled to ask one question per dish and will be allocated a time frame to complete the task
<b>Restaurant School 13.0 – Ingredient Challenge</b>	Pick an ingredient of choice and do a full analysis of it. History, origin, methods of cooking, nutritional value and composition. A gourmet dish will be created from this.
<b>EXAM (WRITTEN)</b>	
<b>EXAM (PRACTICAL)</b>	
<b>Red Dish Pop Up Restaurant</b>	
<b>SIGNATURE DISH</b>	All students are expected to create and exhibit 3 signature dishes comprising of a signature dessert, a signature pastry and a signature baked goods before they can be signed off for their internship.

### EXTERNSHIP PLACEMENT

