

Dessert 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 - Dessert Cakes

- i. Red Velvet Cake
- ii. Chocolate Cake / Swiss Roll
- iii. Carrot Cake
- iv. Cookies & Cream cake with Frosting

Class 3 - Cheese Cakes

- i. No Bake Cheesecake
- ii. Fruit Cheesecake
- iii. Oreo Cheesecake
- iv. 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 with Crepes
- ii. Crème Anglaise
- iii. Caramel Sauce
- iv. Compotes
- v. Fruit based sauces

Class 4 - Practice Class

WEEK THREE

Class 1 - Custard Based Desserts

- i. Crème Caramel
- ii. Crème Brûlée
- iii. Soufflé

Class 2 - Tarts

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

Class 3 - Frozen Desserts

- i. Ice Creams
- ii. Sorbets
- iii. Sherbets
- iv. Gelato
- v. Granata

Class 4 - Practice Class

EXAMINATION