



Professional Pastry Arts Program

CURRICULUM 2017

Week One: Orientation and Syllabus Review

**No Production*

- Orientation Syllabus
- Food Safety/Sanitation/Kitchen Uniform Code
- Equipment ID – Safety
- Product ID
- Scaling/Measurements/Bakers Percentages
- Leavening Agents
- Biological, Chemical, Physical

Week Two: Quick Bread/Batters/Pastes

Mixing Method –Creaming/Foaming

- 1) Corn Muffins
- 2) Buttermilk Biscuits
- 3) Crepes Suzette – flambé
- 4) Almond Scones

Week Three: Sweet & Savory Pies and Tarts

Cutting Method

- 1) Pie Dough (1-2-3)
- 2) Savory Filling – slurry/”singer”
- 3) Yankee Beef Pot Pie
- 4) Quiche Lorraine

Week Four: Cookies, Fudge & Brownies

Creaming Method

- 1) Sugar Cookie Dough (1-2-3)
- 2) Fudge Brownies
- 3) Butterscotch Brownie

Week Five: Artisan Breads

Straight Dough Mixing

- Sponges/Poolish/Soakers
- Yeast – Gluten/Simple Sugar
- Bulk Proofing/Shaping/Secondary Proofing
- Lean/Enriched Bread
- 1) Soft Rolls –Dill Rolls, Sweet Bread (“Kings Hawaiian”)
- 2) New York Water Bagels – plain, and everything
- 3) French Baguettes
- 4) Italian Bread

Week Six: Savory Practical/Written Exam

Mixing Methods

Gluten Development

Leavening Agents

Thickening Agents

Emulsification

Gelatinization

Yeast Reactions

Simple Sugar – Milliard Reaction

Week Seven: Custard, Pastry Cream, Pate Choux

Eggs: Conception, Coagulation, and Custard

- 1) Crème Caramel
- 2) Pastry Crème/Bavarian
- 3) Chocolate Eclairs
- 4) Gougères – Savory Choux

Week Eight: Cakes, Genoise, Icing

Foaming Method

Sponge Cake – Two-Step Mixing

Meringue – Foaming Method

Butter cream – Creaming Method

- 1) Meringue/Pavlova
- 2) Vanilla Sponge
- 3) Tropical Fruit Barquette
- 4) Coulis

Week Nine: Frozen Desserts: Ice Cream, Gelato, and Granité

Emulsions – Colloidal Suspension

Crystallization – Stabilizers

- 1) Bourbon Vanilla Ice Cream – Sauce Anglaise
- 2) Coconut Milk Ice cream
- 3) Mayan Chocolate Gelato
- 4) “Intermezzo” – Granite (Lavender Ice)

Week Ten: Chocolate Guest Chef

History

The Art of Tempering

Preparation & Presentation of Chocolates & Confectionaries

Week Eleven: Presentations

Asymmetry vs. Symmetry

Negative Space

Plating:

Height/Color/Contrast/Texture/Taste

Flavor Pairings – spices,

Showcase Platters

Individually Plated Desserts

Week Twelve: Practical/Written Exam

Mixing Methods

Roasting vs. Baking

Principles of Flour

Solids vs. Liquids balance

Volume & Weight Measurements

Effects of Baking Temperature

Presentation Techniques