



## PROFESSIONAL PASTRY SCHEDULE SEPTEMBER 2017

Week	Date	Professional
Week 1:	September 25 & 26	Orientation & Syllabus Review
Week 2:	October 2 & 3	Quick Breads/Batters/Pastes
Week 3:	October 9 & 10	Sweet & Savory Pies and Tarts
Week 4:	October 16 & 17	Cookies, Fudge & Brownies
Week 5:	October 23 & 24	Artisan Breads
Week 6:	October 30 & 31	Savory Practical/Written Exam
Week 7:	November 6 & 7	Custard, Pastry Cream, Pate Choux
Week 8:	November 13 & 14	Cakes, Genoise, Icing
	November 20 & 21	Off Week
Week 9:	November 27 & 28	Frozen Desserts
Week 10:	December 4 & 5	Chocolate: Guest Chef
Week 11:	December 11 & 12	Presentations
Week 12:	December 18 & 19	Final Practical/Written Exam

\*Please note that these dates are subject to change.  
All effort will be made to notify registered students of changes in class dates & times  
prior to the start of the session