

12-Week Comprehensive Bakery and Confectionery Training

Week 1-2: Introduction to Bakery & Yeast Leavened Breads

Monday: Introduction to Bakery & Food Safety (Theory)

Tuesday: Ingredients & Bakers Math (Theory)

Wednesday & Thursday: Practical: Lean Dough Breads (Slice Bread, Milk Bread, French Baguette, Multi Grain Bread, Hard Rolls, Soft Rolls, French Bread, Challah Bread, Kulcha, Pizza Base, Doughnuts)

Week 3-4: Laminated Dough, Sourdough, & Cookies

Monday: Introduction to Laminated Dough & Sourdough Products (Theory)

Tuesday: Practical: Laminated Dough (Croissants, Danish Pastry, Ciabatta)

Wednesday & Thursday: Practical: Cookies (Melting Moments, Buttermilk Cookies, Currant Biscuits, Diamond Cookies, Chocochip Cookies, Red Tea Cookies, Butter Cookies)

Week 5: Puff Pastry, French Cookies, Tarts, & Choux

Monday: Introduction to Puff Pastry & Tarts (Theory)

Tuesday: Practical: Puff Pastry & Tarts (Puff Pastry, French Hearts, Lemon Curd Tart, Fruit Tart)

Wednesday & Thursday: Practical: Choux Pastry (Eclairs, Cream Puffs)

Week 6-7: Cakes, Icings, & Muffins

Monday: Introduction to Cakes & Icings (Theory)

Tuesday: Practical: Cakes (Pound Cake, Banana Walnut Tea Cake, Chocolate Teacake, Blueberry Teacake, Chocolate Truffle Cake, Black Forest Cake, Pineapple Pastry)

Wednesday & Thursday: Practical: Icings & Muffins (Butter Creams, Fudge type Icings, Royal Icings, Foam type Icings, Carrot Cake, Plain Muffins, Chocolate Chip Muffins, Bran Muffins)

Week 7-8: Specialty Breads, Cookies, & Food Regulations

Monday: Specialty Breads & Food Regulations (Theory)

Tuesday: Practical: Specialty Breads (Brioche, Olive Focaccia, Herb Focaccia)

Wednesday & Thursday: Food Regulations, Quality Management Systems, Labeling, and Trademark

Week 9-10: Self Practice Sessions

Monday to Thursday: Self Practice with Own Ingredients

Week 11-12: Exam Preparation & Final Exam

Monday to Thursday: Theory Revision, Practice Exams, and Final Exam

Notes on Products Covered:

Yeast Leavened Breads: Slice Bread, Milk Bread, French Baguette, Multi Grain Bread, Hard Rolls, Soft Rolls, French Bread, Challah Bread, Kulcha, Pizza Base, Doughnuts.

Laminated Dough & Sourdough Products: Croissants, Danish Pastry, Ciabatta.

Cookies: Melting Moments, Buttermilk Cookies, Currant Biscuits, Diamond Cookies, Chocochip Cookies, Red Tea Cookies, Butter Cookies.

Puff Pastry, Tarts, & Choux: Puff Pastry, French Hearts, Lemon Curd Tart, Fruit Tart, Eclairs, Cream Puffs.

Cakes & Icings: Pound Cake, Banana Walnut Tea Cake, Chocolate Teacake, Blueberry Teacake, Chocolate Truffle Cake, Black Forest Cake, Pineapple Pastry, Butter Creams, Fudge type Icings, Royal Icings, Foam type Icings.

Specialty Breads: Brioche, Olive Focaccia, Herb Focaccia.