

OLIVIER CULINARY SCHOOL CO LTD

PASTRY

MQA Approved

3 months, 13 weekly sessions of 4 hours, Price: Rs 4,000 per month

| WEEK | TOPIC |
|---------------------|---|
| Enrolment Day | LET'S GET STARTED <ul style="list-style-type: none">- Welcome to Olivier Culinary School- Get a Taste of our Programme- Planning- Find Out More- Join Us |
| During All Sessions | THEORY: Kitchen Hygiene & Safety, Culinary Language, Cooking Methods |
| 1 | BASIC CUSTARDS AND CREAMS: Baked Custard DESSERTS: Crêpes (Vanilla Pastry Cream and Chantilly Cream) |
| 2 | CAKES AND ICINGS: Yellow Butter Cake (Fondant and Gum Paste, Royal Icing) |
| 3 | CAKES AND ICINGS: Black Forest Cake (Chantilly Cream/Chocolate Work) |
| 4 | ÉCLAIR PASTE: Cream Puffs (<i>Choux</i>) |
| 5 | PIES AND PASTRIES: Fruit Tarts and Tartlets |
| 6 | BISCUITS: Napolitaine QUICK BREADS: Muffin and Cookies |
| 7 | CAKES AND ICINGS: Baked Cheese Cake and Tiramisu |
| 8 | YEAST PRODUCTS: Brioche, Raisin Rolls and Chocolate Rolls |
| 9 | CAKES: Sacher Torte (Chocolate Work) and Red Velvet Cupcake |
| 10 | YEAST DOUGHS: Crescent |
| 11 | PASTRIES: Puff Pastry |
| 12 | PASTRIES: Macaroons |
| 13 | EVALUATION AND ASSESSMENT |