

Certificate Pastry Program Curriculum Calendar

Our Certificate Pastry Program is 16 weeks, divided into four 4-week quarters.

Q1	DAY 1	DAY 2	SEMINARS
Week 1	Scones, Muffins & Quick Breads	Basic Breads	ServSafe®
Week 2	Lean Breads	Enriched Breads	ServSafe®
Week 3	Pâte à Choux (<i>Quiz 1</i>)	Classic Doughs	ServSafe®
Week 4	Custards & Fillings	Commercial Baking	Tasting & Finishing
Q2	DAY 1	DAY 2	SEMINARS
Week 5	Dessert Sauces	Ice Cream & Sorbet	Fruit, Herbs, & Spices
Week 6	Petit Four Sec (<i>Quiz 2</i>)	Petit Four Demi-Sec	Fruit, Herbs, & Spices
Week 7	Jams, Jellies & Spreads	Cheesecakes	Fruit, Herbs, & Spices
Week 8	Butter Cakes	Cake Decorating	Plating
Q3	DAY 1	DAY 2	SEMINARS
Week 9	Biscuit & Sponge Cakes (<i>Quiz 3</i>)	Meringue	Chocolate
Week 10	Mousses & Bavarians	Italian Desserts	Food Management
Week 11	French Cakes I	French Cakes II	Food Management
Week 12	Viennoiserie I (<i>Quiz 4</i>)	Viennoiserie II	Food Management
Q4	DAY 1	DAY 2	SEMINARS
Week 13	Viennoiserie III	Viennoiserie IV	Food Management
Week 14	Petit Four Frais	Chocolate	Food Management
Week 15	European Classics I	European Classics II (<i>Quiz 5</i>)	Recipe Writing
Week 16	Review	Final Practicum	Final Written