

# Professional Pastry Program Curriculum Calendar

Our Professional Pastry Program is 37 weeks, divided into four 9-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
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
Week 9	Biscuit & Sponge Cakes ( <i>Quiz 3</i> )	Meringue	Chocolate
Q2	DAY 1	DAY 2	SEMINARS
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
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	<b>Mid-Term Practicum</b>	<b>Mid-Term Written</b>
Week 17	Eggs & Soufflés	Soups & Stocks	Wine
Week 18	Dry Heat Cookery	Moist Heat Cookery	Wine
Q3	DAY 1	DAY 2	SEMINARS
Week 19	Poultry ( <i>Quiz 6</i> )	Lamb & Pork	Wine
Week 20	Fish	Shellfish	Wine
Week 21	Pasta	Hors d'Oeuvres, Sandwich & Pizza	Wine
Week 22	Boulangerie Breads ( <i>Quiz 7</i> )	Artisan Breads	Olive Oil & Balsamic
Week 23	French Tarts	Italian Tarts	Gluten Free
Week 24	Pastillage, Gum Paste & Marzipan	Sugar Work	Nutrition
Week 25	Plated Desserts - Intro ( <i>Quiz 8</i> )	Plated Desserts - Frozen	Nutrition
Week 26	Plated Desserts - Hot	Plated Desserts - Student Creation	Nutrition
Week 27	Asian & Latin Am. Pastries ( <i>Quiz 9</i> )	American	Food Writing
Q4	DAY 1	DAY 2	SEMINARS
Week 28	Confections I	Confections II	Food History
Week 29	Petit Four Glacé	Chocolate II ( <i>Quiz 10</i> )	Mixology
Week 30	Chocolate III	Chocolate Show Piece	Cheese
Week 31	Wedding Cakes I	Wedding Cakes II	Personal Chef
Week 32	Wedding Cakes III	Wedding Cakes IV	Modern Cuisine
Week 33	Sugar Show Piece I ( <i>Quiz 11</i> )	Sugar Show Piece II	Spices
Week 34	Sugar Show Piece III	Sugar Show Piece IV	Catering
Week 35	Nougatine & Croquembouche I	Nougatine & Croquembouche II	Pickling & Preserving
Week 36	Croquembouche III ( <i>Quiz 12</i> )	Review	Current Culinary Trends
Week 37	<b>Final Practicum</b>	<b>Creative Practicum</b>	<b>Final Written</b>