



Pastry Lab & Seminar Schedule

Two laboratory classes (8 hours each) and one evening seminar (3 hours) per week.

Certificate Pastry Program & Professional Pastry Program

	Lab I	Lab II	Seminar
Week 1	Scones, Muffins, Quick Breads	Basic Breads	ServSafe®
Week 2	Lean Breads	Enriched Breads	ServSafe®
Week 3	Pâte à Choux	Classic Doughs	ServSafe®
Week 4	Custards & Fillings	Commercial Baking	Tasting & Finishing
Week 5	Dessert Sauces	Ice Cream & Sorbet	Fruits, Herbs, Spices
Week 6	Petit Four Sec	Petit Fours Demi-Sec	Fruits, Herbs, Spices
Week 7	Jams, Jellies, Spreads	Cheesecakes	Fruits, Herbs, Spices
Week 8	Butter Cakes	Cake Decorating	Plating
Week 9	Biscuit & Sponge Cakes	Meringue	Chocolate
Week 10	Mousses & Bavarians	Italian Desserts	Food Management
Week 11	French Cakes I	French Cakes II	Food Management
Week 12	Viennoiserie 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	Recipe Writing
Week 16	Review	Final/Midterm Practicum and Written Exam	

Certificate Program Concludes. Professional Program Continues.

	Lab I	Lab II	Seminar
Week 17	Eggs and Soufflés	Soups & Stocks	Wine
Week 18	Dry Heat Cookery	Moist Heat Cookery	Wine
Week 19	Poultry	Lamb & Pork	Wine
Week 20	Fish	Shellfish	Wine
Week 21	Pasta	Hors d'Oeuvres	Wine
Week 22	Boulangerie Breads	Artisan Breads	Olive Oil/Vinegar
Week 23	French Tarts	Italian Tarts	Gluten Free
Week 24	Pastillage & Marzipan	Sugar Work	Nutrition
Week 25	Plated Desserts - Intro	Plated Desserts - Frozen	Nutrition
Week 26	Plated Desserts - Hot	Plated Desserts - Creative	Nutrition
Week 27	Asias & Latin American Pastry	American Pastry	Food Writing
Week 28	Confections I	Confections II	Food History
Week 29	Petit Four Glacé	Chocolate II	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	Sugar Show Piece II	Spices
Week 34	Sugar Show Piece III	Sugar Show Piece IV	Catering
Week 35	Nougatine/Croquembouche	Croquembouche II	Pickling & Preservation
Week 36	Croquembouche III	Review	Current Culinary Trends
Week 37	Final Practicum / Written Final / Creative Practicum		

*Schedule is subject to change of topic or sequence without notice.