



Pastry Lab and 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 | Custards & Fillings | Pâte à Choux | ServSafe® |
| Week 4 | Classic Doughs | Commercial Baking | Tasting & Finishing |
| Week 5 | Dessert Sauces | Ice Cream & Sorbet | Chocolate |
| Week 6 | Petit Four Sec | Petit Fours Demi-Sec | Plating |
| Week 7 | Jams, Jellies, Spreads | Cheesecakes | Piping |
| Week 8 | Butter Cakes | Cake Decorating | Fruits, Herbs, & Spices |
| Week 9 | Biscuit & Sponge Cakes | Meringue | Fruits, Herbs, & Spices |
| Week 10 | Mousses & Bavarians | Mousses & Bavarians II | Food Management |
| Week 11 | Entremets I | Entremets 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 & Pizza | Wine |
| Week 22 | Boulangerie Breads | Artisan Breads | Olive Oil/Vinegar |
| Week 23 | Advanced Tarts I | Advanced Tarts II | Nutrition |
| Week 24 | Pastillage & Marzipan | Sugar Work | Nutrition |
| Week 25 | Plated Desserts I | Plated Desserts II | Nutrition |
| Week 26 | Plated Desserts III | Plated Desserts IV | Spices |
| 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 | Cheese |
| Week 30 | Chocolate III | Chocolate IV | Current Culinary Trends |
| 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 | Current Culinary Trends |
| Week 34 | Sugar Show Piece III | Sugar Show Piece IV | Catering |
| Week 35 | Nougatine/Croquembouche | Croquembouche II | Pickling & Preservation |
| Week 36 | Croquembouche III | Review | Food Trucks |
| Week 37 | Final Practicum / Creative Practicum / Written Final Exam | | |

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