



## 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

	<b>Lab I</b>	<b>Lab II</b>	<b>Seminar</b>
Week 1	Scones, Muffins, Quick Breads	Basic Breads	Piping I
Week 2	Lean Breads	Enriched Breads	ServSafe®
Week 3	Custards & Fillings	Pâte à Choux	ServSafe®
Week 4	Classic Doughs	Commercial Baking	ServSafe®
Week 5	Dessert Sauces	Ice Cream & Sorbet	Piping II
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	Dessert Plating
Week 9	Biscuit & Sponge Cakes	Meringue	Food Management
Week 10	Mousses & Bavarians I	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	Chocolate
Week 15	European Classics I	European Classics II	Recipe Writing
Week 16	Review	<b>Final/Midterm Practicum and Written Exam</b>	

### Certificate Program Concludes. Professional Program Continues.

	<b>Lab I</b>	<b>Lab II</b>	<b>Seminar</b>
Week 17	Eggs & Soufflés	Soups & Stocks	Wine
Week 18	Dry Heat Cooking	Moist Heat Cooking	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	Advanced Tarts I	Advanced Tarts II	Nutrition
Week 24	Pastillage & Marzipan	Sugar Work	Nutrition
Week 25	Plated Desserts Intro	Plated Desserts II	Nutrition
Week 26	Plated Desserts III	Plated Desserts IV	Spices
Week 27	Asian & Latin Pastries	American Pastries	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	<b>Final Practicum / Written Final / Creative Practicum</b>		

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