

PASTRY CHEF DIPLOMA (FRENCH PASTRY, DESSERTS AND BAKING)

This is an intensive 14 weeks training programme that focuses on pastry making and its application, Bread making, pies, pizza, sharwarma, biscuits, cookies, cake baking and decorating / Party Desserts.

Duration : 16 weeks (3x a week)

MODULE 1: FINGER FOODS/ SMALL CHOPS/ CANAPES

- Samosa beef / chicken / vegetables
- Spring rolls / mayonnaise, beef, vegetables

POULTRY

- Meat and vegetable kebab
- Chicken kebab
- Chicken barbeque
- Honey chicken wings
- Chicken balls
- Fillet fish - in- batter
- Fish Kebab
- Prawn in batter
- Fantail Prawn
- Coconut prawns

FLOUR MIX

- Banana fritter (mosa)
- Puff puff
- Peppered snail
- Yam ball
- GRILLS
- Grilled fish and chips
- Gizdodo
- Food platter

MODULE 2 - BREAD MAKING

- Mini Bread roll
- Burger bread
- Loaf bread
- Braided bread
- Coconut bread
- Fruit bread
- Tuna bread
- Chocolate bread
- Winnipeg bread
- Italian bread roll
- Marble bread

MODULE 3: PASTRIES, BISCUITS AND COOKIES

- Meat pie
- Chicken pie
- Cookies
- Scones
- Waffle
- Sausage rolls
- Scotch egg
- Doughnut
- Beef burger
- French fries
- Chin chin
- Pancake
- Shawarma (beef and chicken)

MODULE 4: CAKES AND PARTY DESSERTS

- Sponge cake
- Orange cake
- Coconut cake
- Marble cake
- Chocolate cake
- Coffee cake
- Rich fruit cake

DESSERTS

- Cream caramel
- Cheese cake
- Black Forest gateaux
- White Forest gateaux
- Jam and jelly trifle
- Apple tart
- Kiwi tartlets
- Exotic fruit tartlets
- Peach tartlets
- Apple crumble
- Pineapple upside down
- Carrot cake
- Fruit platter
- Red velvet
- Ginger cake
- Mocha chocolate
- Chocolate techniques.

