

PASTRY SERIES CURRICULUM



WEEK 1 – INTRO TO INGREDIENTS Flour Gluten Quick Breads – Scones, Muffins Brownies	WEEK 2 – DOUGHS 1 Pâte Brisée Pâte Sucrée Linzer Dough French Apple Tart
WEEK 3 – CUSTARDS Crème Caramel Crème Brûlée Cheesecake	WEEK 4 – SOUFFLÉS Orange Lemon Amaretto Chocolate Cheese
WEEK 5 – DOUGHS/BATTERS 2 Pâte à Choux – Cream Puffs Éclairs Paris-Brest Pastry Cream	WEEK 6 – CAKE METHODS Chiffon Cake Devil’s Sponge Cake Lady Fingers
WEEK 7 – MOUSSES/GELATIN Fruit Mousse Chocolate Mousse Bavarian (Charlotte Russe) Lemon Curd	WEEK 8 – FLAKY PASTRIES Palmiers Cheese Straws Napoleons
WEEK 9 – LARGE CAKES Queen of Sheba Marjolaine	WEEK 10 – YEAST DOUGH Buttermilk Yeast Rolls Cinnamon Rolls
WEEK 11 – PLATED DESSERTS Crêpes Chocolate Lava Cake Fruit Sauces Garnishes	WEEK 12 – CHOCOLATE Tempering Hand Rolled Truffles Almond Rochers Mendiants