



الأكاديمية السعودية لفن الطهي
Saudi Culinary Academy

PASTRY CURRICULUM INTENSIVE PASTRY PROGRAM

Program Timetable

3 weeks

5 days a week

4 hours a day (plus 30 minutes break)

Program Outline

Theory:

Food & Safety (4 Hours)

Bakery & Pastry Fundamentals (4 Hours)

Application:

Yeast Dough & Bread (12 Hours)

Classic French Pastries (12 Hours)

Fundamental Pastries (12 Hours)

Desserts (8 Hours)

Artisanal Chocolate Production (8 Hours)

Program Schedule

WEEK 1 – 20 Hours

Yeast Dough & Bread /Rich Yeast Dough

Day 1

Theory - Food & Safety - Level 1 food safety training

Introduction to bakery and yeast dough – Flour, Gluten develop, Baking principals

Day 2

Direct Dough: Bread loaf and Soft buns and Cinammon rolls

Day 3

Inirect Dough: With Biga and Poolish and Natural culture levin (mother dough)

French baguette / Bagel / Sour dough bread

Day 4

International Bread – Bretzel and Focaccia

Croissant dough

Day 5

Croissants and French Brioche

WEEK 2 – 20 Hours

French Pastry & Cake Module

Day 6

Theory: Introduction to Pastry fundamentals and complementery and baking principals

Production of Short pastry and Rough puff pastry

Day 7

French tart and Mille feuille

Day 8

Vanilla Craquelin Choux, Chocolate Eclairs

Day 9

English Tea Cake (Pound Cake, Scones & Cookies)

Day 10

Foaming method cake (Jaconde Sponge)

Entremet: Opera Cake

WEEK 3 – 20 Hours**Dessert & Confectionary Module****Day 11**

Foaming method cake (Lady fingers)

Charlotte Russe and Bavarois

Day 12**Desserts**

Tiramisu / Creme Brulée / Fondant Chocolate

Day 13

French Macarrons

Day 14**Application - Artisanal Chocolate Production I**

Theory of chocolate/ Ganaches and Preparing molds with Cacao butter colors (demo)

Day 15**Application - Artisanal Chocolate Production II**

Chocolate Truffles, Filled Chocolate Bombon (demo)