



CHEF ACADEMY

London

Intensive Professional & Pastry Programme

80 hours

Module 1: Basic Mise en Place

- Cremes.
 - Creme Patisserie (Custard)
 - Chantilly Cream
 - Whipped Ganaches
- Curds in a variety of flavours
- Mousseline Cream
- Almond Cream
- Chiboust Cream
- Butter Cream

Module 2: Doughs and Breakfast Pastries

- Types of Pastry
- Croissant Doughs
- Making and Shaping Viennoiserie (Breakfast Pastries)
- Sweet Pastry Doughs
- Yeast Doughs (Brioche)
- Sponges
- Choux Pastry

Module 3: Tarts and Petites Gateaux

- Petit Fours
 - Macaroons
 - Madeleines
 - Mini Eclairs
 - Mini Tartlets
- Fruit and Lemon Tartlets
- Presentation of your macaroons, tarts and petit gateaux

Module 4: Cakes, Mousses and Bavares

- French Cakes
- Mousse
- Cakes
- Bavares
- Assembling Techniques
- Cost Control
- Sponge Cakes and Fillings
- Cake Decoration

Module 5: Chocolate, Sugar, Decoration

- Chocolate Bon Bons
- Truffels
- Sugar Confectionery
- Pate de Fruit
- Marshmallows
- Praline
- Caramels
- Nougat
- Chocolate and Sugar Decoration
- Croque en Bouche