



CHEF ACADEMY

London

Professional Patisserie and Confectionery Course

840 hours

This unique, full time, hands on programme focuses on all aspects of pastry, baking and confectionery. It offers intensive instruction, advanced equipment and high quality ingredients to our students. This intensive programme is designed to meet the needs of students wishing to obtain broad and thorough foundation in the art of pastry and baking, from viennoiseries to chocolate and everything in between. You will receive training from our highly acclaimed pastry chef in the well equipped pastry laboratory.

For career changers, professionals and beginners, the patisserie programme is the ideal one of a kind course to build a solid foundation of the knowledge and skills necessary to achieve a successful career. It is essential to be well driven, have a focused attitude and high motivation to complete this course. Once successfully completed, students will be prepared to excel in the pastry industry.

Standard Operating Procedures

Attendance and Punctuality

Considerable importance is placed on the attendance of classes, as not attending will mean that learning experiences vital to the overall content of the course will be missed. Failure to attend will effect evidence gathering, assessment opportunities and the chance to demonstrate competence in this area. Therefore, maximum attendance should be maintained. Notification of absence must be made in all cases by contacting the pastry laboratory and the academy by telephone. The pastry laboratory is one of the busiest suppliers for boutique hotels and restaurants, therefore punctuality is essential. Students should arrive 15 minutes before the start of their training to change into uniform, wash their hands and attend the morning meeting in the kitchen with the head pastry chef to organise the day ahead.

Dress Code

Students are required to wear a complete, clean and pressed uniform at all times, as specified for both demonstrations and practical classes. Students are responsible for the provision and maintenance of their uniform.

The pastry laboratory will provide you with:

- Chefs apron (clean everyday)
- Hairnet (to be worn at all times)

Personal Hygiene and Safety

A high standard of personal hygiene is essential at all times for your own and other people's comfort. A safe and secure working environment should be maintained at all times, Negligence to observe these rules will not be tolerated.

- Nails must be kept short and clean at all times.
- No perfumes or aftershaves are permitted in practical sessions (if possible, choose a non-perfumed antiperspirant)
- Hands must be washed before starting a session, after using the toilet, after cigarette breaks, and if you leave or re-enter the kitchen at any time.
- All spillages must be mopped up immediately.
- Dangerous or faulty equipment must be reported immediately.
- There should be no running in the kitchen.
- Knives should be clean and sharp, and handled in a safe manner at all times.
- If you have been given permission to use a lecturers or fellow students personal kitchen equipment, always return it promptly and in good condition.

Equipment and Machinery

All kitchen areas must be left clean. For example, table and work benches must be cleaned and sanitized after each service or session. All small utensils must be personally washed

and kept within the section. Stoves, ovens and probers should be turned off and cleaned after each session. Under no circumstances should students operate any new equipment or machinery that they have not been fully trained to operate. Students will learn about new kitchen facilities and equipment such as Kitchen Aid mixers, Robotcoupe mixers, induction burners, convection and deck ovens, blast chillers and sheerer machines.

Fridge temperatures should be monitored frequently and all fridges should be cleaned daily inside and out after service or sessions. Cooked and raw food must be stored separately. All food is to be placed on clean trays or boxes/bowls and covered with a lid or cling film and labelled. Clean as you go.

Store Collection

Students are expected to collect and check all food orders drawn from the stores. All stores must be kept in hygienic conditions and at the correct temperature. Stock rotation should be carried out on a daily basis.

Personal Equipment

Mobile phones are not allowed in the kitchen or any classroom area.

Students must have a full set of knives in their possession.

To enable the student to successfully participate in practical lessons, it is advisable to have the following equipment:

- Serrated edge carving knife (25cm)
- Palette knife (23cm)
- French cook's knife (20cm)
- Paring knife (10cm)
- Vegetable peeler
- Piping bag (not cloth)
- Set of star nozzles (large and small)
- Set of plain nozzles (large and small)
- Pastry brush
- Small scissors
- Plastic scrapers (preferably two)
- Pen/pencil and small notebook
- USB stick (minimum of 2/3mb)
- Small digital camera to take pictures of creations and use for recipe specifications

Course Programme

Course Duration: 840 hours / 6 months / 24 weeks (35 hours per week)

Each of the modules as shown below will last 1 month.

Module 1: Basic Mise en Place

- Creams
 - Creme Patisserie (Custard)
 - Chantilly Cream
 - Whipped Ganaches
- Curds in a variety of flavours
- Mousseline Cream
- Almond Creams
- 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)
- Production
- Sponges
- Choux Pastry

Module 3: Tarts and Petits Gateaux

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

Module 4: Production, Cakes, Mousses and Bavarois

- French Cakes
- Mousses
- Cakes
- Bavarois
- Assembling Techniques
- Cost Control

- Sponge Cakes and Fillings
- Cake Decoration

Module 5: Chocolate, Sugar, Decoration and Celebration Cakes

- Chocolate Bon Bons
- Truffles
- Sugar Confectionery
- Pate de Fruit
- Marshmallows
- Praline
- Caramels
- Nougat
- Lollipops
- Packaging Candies
- Chocolate and Sugar Decoration
- British and American Celebration Cakes
- Croque en Bouche