

Bakery, Patisserie & Confectionery Courses

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Each Course Contains between 7 to 12 modules

Each Module consists of

- Learning Objectives
- Key Terms
- Recipe Card including Nutritional values and Allergens
- Demonstration Video (*includes detailed explanation on the role of ingredients, master tips, trivia and much more*)
- Quiz

Bakery, Patisserie & Confectionery Courses

Course Name	Fundamentals of Bakery & Confectionery
Course Type	Theory
Description	In this course you will learn about the history of Baking, the proper use of equipment, the role of each Ingredient in the baking process and the science of Bakery & Confectionery. In addition, you will have access to specific theoretical modules on the making of Breads, Cakes, Pastry, Custards, Creams etc. This course will equip you with a fundamental knowledge on each step of the baking process thus enabling you to become a more proficient baker.
Duration of Course	
No of Modules	19
List of Modules	<ol style="list-style-type: none"> 1. The History of Baking 2. Bakery Ingredients - Flour 3. Bakery Ingredients - Fats, Salt & Sugar 4. Bakery Equipment 5. Introduction to Short Crust Pastry 6. Introduction to Puff Pastry 7. Introduction to Viennoiserie 8. Introduction to Choux Pastry 9. Introduction to Custards 10. Introduction to Creams 11. Introduction to Cookies 12. Introduction to Confectionery 13. Introduction to Tea Cakes & Quick Breads 14. Introduction to Sponges & Cakes 15. The Science of Bread Making 16. The Process of Bread Making 17. 14 Steps of Bread Making 18. Lean & Enriched Doughs, Preferments & Sour Doughs 19. Bakery Ingredients - Yeast, Eggs, Milk, Leavening & Gelling Agents
Required Thumbnail Photos	

Bakery, Patisserie & Confectionery Courses

Course Name	Breads Level 1
Description	Get started with your Bread expertise with these classical breads from around the world. This course will teach you the basic processes of different forms of bread making that will enable you to improvise and create advanced and intricate recipes on your own.
Duration of Course	
Course Type	Demo + Theory
No of Modules	10

List of Modules – Breads Level 1

1. The Science of Bread Making

In this module you will get an insight on the effect of heat and various processes on the ingredients as you begin your bread making journey

2. The Process of Bread Making

In this module the instructor will take you through the steps of preparing your equipment & ingredients in order to prepare superior quality products.

3. Berliner

A Berliner is a German doughnut. It has no hole in the center like the traditional doughnut. It is made from sweet yeast dough fried in fat or oil. The yeast dough contains eggs, milk and butter. It has a marmalade or jam filling like a jelly doughnut, and usually icing, powdered sugar or conventional sugar on top.



4. Bread Rolls

Bread rolls are also called Soft Rolls. They are usually served as an accompaniment to soups. They are called 'Petit Pain' in French which translates to 'Small Breads'. Bread rolls have been found in the tombs of ancient Egyptians. Their popularity has grown over time, and they can now be found as a popular side dish and food staple throughout the United States, Canada, Australia, and Europe, especially in Germany and Austria.



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5. Challah

Challah is a special bread of Jewish origin, usually braided and typically eaten on ceremonial occasions such as Shabbat and major Jewish holidays. It is made of eggs, fine white flour, water, sugar, yeast, oil, and salt.

It is Pronounced "Hallah"



List of Modules – Breads Level 1

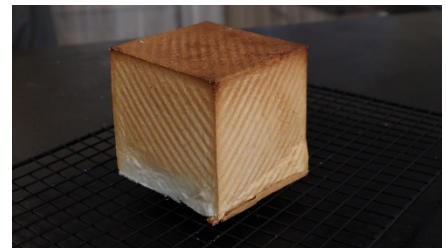
6. Brioche

It is a breakfast pastry item. Brioche is considered a Viennoiserie (Austrian, from Vienna). It is made in the same basic way as bread but has the richer aspect of a pastry because of the extra addition of eggs, butter, liquid (milk, water, cream, and, sometimes, brandy) and occasionally sugar.



7. Hokkaido Milk Bread

Hokkaido is a region in Japan. One of the most popular versions of Hokkaido is tangzhong bread. It is a Chinese method. Tangzhong is a cooked gelatinous mixture of liquid and flour. It is used to replace a portion of the flour in the traditional bread recipes. Tangzhong makes the bread softer and stays fresh longer.



8. Pita

Pita Bread is a traditional Middle Eastern bread. It is also found in Greece. Arab Traders made breads similar to Pita. Pita bread is made with grain flour, water, salt, and bakers' yeast.

Pita is a Greek word meaning 'Flat Bread'. It is baked at a very high heat on the base or hearth of an oven.



9. Pretzel

Pretzel is a German bread. A general pretzel recipe will contain flour, water, yeast, salt, and sugar. It is commonly shaped into a knot. Salt is the most common seasoning for Pretzels. They can also be seasoned with mustard, cheeses, sugar, chocolate, cinnamon, sweet glazing, seeds, and nuts.



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10. Pullman Loaf

Pullman Loaf is a sandwich loaf. It has a delicate texture, fine crumb, and good flavor. The French term is pain de mie, which means white sandwich bread



Course Name	Breads Level 2
Description	This course will demonstrate advanced bread making techniques and recipes for Enriched Breads. The modules in this course can be further modified to create different types of enriched breads by substituting the fillings and toppings.
Duration of Course	
Course Type	Demo + Theory
No of Modules	9

List of Modules – Breads Level 2

1. 14 Steps of Bread Making

This module will walk you through a step-by-step process in the bread making process which will ensure that your finished product is always of the best quality. You will also learn how to avoid and rectify issues that may arise during the bread making process.

2. Lean & Enriched Doughs, Pre-Ferments and Sour Doughs





In this module the instructor will discuss the origins and techniques used to make traditional breads using age old techniques. These traditional breads are now increasingly popular and are in great demand by consumers and baking hobbyists alike.

3. Babka



Babka is a traditional Polish bread. The name originates from the Polish word 'Babika' which means 'Grandmother'. It consists of either an enriched or laminated dough. During the festive season extra dough was rolled up with fruit jam or cinnamon and was rolled, braided, and baked.



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<p>4. Baguette</p> <p><i>Baguette means stick (baton) and became the iconic symbol of French bread and a thread of French culture in the 20th century. National law dictates that “French” bread only contains 4 ingredients – flour, yeast, salt, and water.</i></p>	
<p>List of Modules – Breads Level 2</p>	
<p>5. Ciabatta</p> <p><i>Ciabatta was made by Italian bakers, who were concerned by the popularity of sandwiches made from baguettes imported from France, which were endangering their businesses, and so set about trying to create an Italian alternative with which to make sandwiches.</i></p>	
<p>6. Focaccia</p> <p><i>Focaccia is an Italian bread popular world-wide. Greeks are credited with inventing Focaccia. They made flat breads in hearth ovens where baking was done on the surface of the oven. The breads were called ‘hearth breads’. The name focaccia derives from the Roman “Panis Focacius,” meaning “hearth bread”. Focaccia is made with flour, oil, water, yeast, and salt.</i></p>	
<p>7. Grissini</p> <p><i>Grissini are commonly known as breadsticks. They originated in Turin, Italy. It was a food that was intended to be easier to digest for the Duke Victor Amadeus II of Savoy, who had digestive problems in his childhood.</i></p> <p><i>Grissini are made of yeast, flour, water, and either olive oil, lard, or butter.</i></p>	

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<p>8. Pappa Roti</p> <p><i>Papparoti is a famous Malaysian coffee bun. It is made famous by a coffee shop franchise called ‘Papparoti’.</i></p> <p><i>It is a sweet yeast bun with a crisp coffee cookie topping</i></p>	
<p>9. Rye Bread</p> <p><i>Rye is a wild grain. It can grow in all types of climates. Spelt, Camote and Rye were used in bread making for centuries before wheat was discovered.</i></p> <p><i>Rye bread was considered a staple through the Middle Ages.</i></p>	

Course Name	Cakes & Tea Cakes Level 1
Description	This course demonstrates the processes of making compound and layered cakes. Learn the techniques of making sponge, various creams and fillings and cakes with various flavorings and ingredients. Learn about ‘Quick Breads’ – bakery products using chemical leavening agent rather than a biological one like yeast or sourdough starter.
Duration of Course	
Course Type	Demo + Theory
No of Modules	14

List of Modules – Cakes Level 1
<p>1. Introduction to Tea Cakes & Quick Breads – Theory Module</p> <p><i>Learn about the role of ingredients and the process of making tea cakes and quick breads. These techniques can be used to create different types of products using different ingredients with the same basic ingredients and techniques.</i></p>
<p>2. Introduction to Sponges & Cakes – Theory Module</p> <p><i>Cakes and layered cakes are everyone’s favorite. In this module you will learn how to get a perfect product each time. This module talks about the different stages of making sponges and the various intricate creams that are used as fillings and toppings.</i></p>

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<p>3. Baba au Rhum</p> <p><i>A Rum Baba or Baba au Rhum is a French dish. They are small yeast cakes dipped in syrup made with sugar and rum, served with whipped cream or Crème Chantilly and pastry cream.</i></p>	
<p>4. Banana Bread</p> <p><i>Banana Bread is a tea time snack that originated in the USA during the great depression. Banana bread is a type of bread made from mashed bananas. It is often a moist, sweet, cake-like quick bread.</i></p>	
<p>5. Muffin</p> <p><i>A muffin is an individually portioned baked product, however the term can refer to one of two distinct items a part-raised flatbread (like a crumpet) that is baked and then cooked on a griddle (typically unsweetened), or an (often sweetened) quick bread (like a cupcake). Muffins originated in America and became popular in the 19th Century</i></p>	
<p>List of Modules – Cakes Level 1</p>	
<p>6. Genoise</p> <p><i>In most sponge cakes, egg whites and yolks are beaten separately and added. In Genoise sponge, whole eggs are beaten and added. Also known as Genoese cake or Genovese cake. Genoa Cake originated in the port city of Genoa, Italy in the early 19th century. It is a European sponge from the Italian region of Genova, made by foaming eggs on a double boiler and then baking.</i></p>	
<p>7. Joconde</p> <p><i>A Joconde is a sponge cake made with ground almonds. Joconde is the favourite of French Bakers because of its flexibility. It can be used as a layer in a layer cake (for example an Opera Cake), or for decorative purposes as Joconde Imprime. Its name comes from La Joconde, which is what DaVinci's Mona Lisa is known as in France. It's a reference to her "jovial" or "jocular" smile</i></p>	

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<p>8. Opera Gateaux</p> <p><i>It is a classic French Cake. It has layers of Almond Joconde, Coffee Butter Cream & Ganache topped with a layer of glaze</i> <i>The owners of patisserie Dalloyau, claim that they were the one who invented the Opera cake back in 1955. As per their version of the story, the pastry chef Cyriaque Gavillon invented the cake.</i></p>	
<p>9. Orange Chiffon</p> <p><i>This cake was invented by an insurance agent, Harry Baker, in 1927. The cake is made using a combination method – the wet and dry ingredients are mixed separately and then combined. Egg whites and sugar will be made into meringue by foaming method. The dry and wet method and the foaming method are combined to make the Orange Chiffon Cake</i></p>	
<p>10. Pineapple Upside Down</p> <p><i>It is a tea cake that originated in America. It is called an upside-down cake because it is baked with its batter covering an arrangement of fruit (such as pineapple) and served with the fruit side up.</i></p>	
<p>List of Modules – Cakes Level 1</p>	
<p>11. Sacher Torte</p> <p><i>Sachertorte is a chocolate cake, or torte of Austrian origin</i> <i>The cake consists of a dense chocolate cake with a thin layer of apricot jam in between two halves, coated in dark chocolate icing/ganache on the top and sides. It is traditionally served with unsweetened whipped cream.</i></p>	
<p>12. Scones</p> <p><i>Scones originated in Scotland in the 1500s</i> <i>The invention of afternoon tea is widely attributed to Anna Maria Russell, Duchess of Bedford. Scones became an integral part of the teatime menu</i> <i>Scones are pronounced 's-con' or 's-cone'</i></p>	

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<p>13. Swiss Roll</p> <p><i>It is a cake that originated in Europe. Earliest Swiss rolls were breads or cakes with jelly and rolled.</i></p> <p><i>Yule Log - is a traditional Christmas cake, often served as a dessert at Christmas.</i></p>	
<p>14. Victoria Sandwich</p> <p><i>The Victoria sponge, also known as the Victoria sandwich cake, was named after Queen Victoria, who was known to enjoy such simple small cakes with her afternoon tea.</i></p> <p><i>Victoria Sandwich is a pound cake. It is baked either as a tea cake or in a ring or muffin mould and has jam sandwiched in between two halves.</i></p>	



Course Name	Cookies
Description	This course demonstrates the preparation of traditional and classical cookies that are served as snacks or along with tea
Duration of Course	
Course Type	Demo + Theory
No of Modules	7

List of Modules – Cookies Level 1
<p>1. Introduction to Cookies</p> <p><i>Learn about the role of ingredients and the process of making cookies. Understand the science behind the different techniques to make delicious cookies with the right texture. These tips will ensure that you obtain the right mix of crunch and softness in your cookie.</i></p>

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<p>2. Biscotti</p> <p><i>The word biscotto, used in modern Italian to refer to a biscuit (or cookie) of any kind, originates from the medieval Latin word Biscoctus, meaning 'twice-cooked'. Because it is twice baked, the cookie is drier and can be stored for a longer period. It is from Italy and is generally served with coffee and wine.</i></p>	
<p>3. Brownie</p> <p><i>A chocolate brownie or simply a brownie is a square or rectangular chocolate baked confection. Brownies come in a variety of forms and may be either fudgy or cakey, depending on their density. They may also include nuts, frosting, cream cheese, chocolate chips, or other ingredients.</i></p>	
<p>4. Chequer Board</p> <p><i>Inspired by the Swedish Schackrutor Checkerboard cookies. It is made of flour, butter, salt, sugar and cocoa powder.</i></p>	
<p style="text-align: center;">List of Modules – Cookies Level 1</p>	
<p>5. Macarons</p> <p><i>Macarons originated in France. Different meringues, French, Italian and Swiss are used to make macarons.</i></p>	

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<p>6. Salted Jeera</p> <p><i>These are classic salted cookies flavoured with cumin and made using the Creaming Method.</i> <i>Creaming method involves beating fat/butter and sugar together until the mixture is light in colour and has increased in volume. It is important for creating air, needed for leavening and thus helps to produce light and fluffy cakes and cookies.</i></p>	
<p>7. Spritz</p> <p><i>This cake was invented by an insurance agent, Harry Baker, in 1927. The cake is made using a combination method – the wet and dry ingredients are mixed separately and then combined. Egg whites and sugar will be made into meringue by foaming method. The dry and wet method and the foaming method are combined to make the Orange Chiffon Cake</i></p>	

Course Name	Desserts
Description	Learn how to make exotic and attractive looking desserts for any occasion
Duration of Course	
Course Type	Demo
No of Modules	11

Bakery, Patisserie & Confectionery Courses

List of Modules – Desserts

1. Apple Pie

The first apple pie recipe was printed over 630 years ago in England in 1381. Early English apple pies had no sugar because sugar was very expensive.

It is often served with whipped cream, or with ice cream – For example - Apple Pie A la Mode - à la mode means topped with ice cream



2. Brownie

A chocolate brownie or simply a brownie is a square or rectangular chocolate baked confection. Brownies come in a variety of forms and may be either fudgy or cakey, depending on their density.

They may also include nuts, frosting, cream cheese, chocolate chips, or other ingredients.



3. Cheesecake

Cheesecakes originated in Greece. The earliest cheesecakes had cheese, honey, and flour. They were cooked on a griddle. They were even served to athletes at the first Olympic Games

Chenna Poda is a cheese dessert from the Indian state of Odisha.



4. Chocolate Mousse

Mousse is a French classical dessert, meaning 'Foam'






The dessert has a light and airy texture

Meringue or whipped cream or both are folded in to give the product its airy-ness.



List of Modules – Desserts

Bakery, Patisserie & Confectionery Courses

<p>5. Chocolate Souffle</p> <p><i>'Souffle' means 'To Rise'.</i></p> <p><i>Soufflés are typically prepared from two basic components:</i></p> <ul style="list-style-type: none"> - <i>The base – which includes the yolks</i> - <i>The soft peak – from beaten egg whites</i> <p><i>They need to be served a la minute (a dish that is prepared and served immediately). They may deflate if kept for long</i></p>	
<p>6. Chocolate Tart</p> <p><i>Chocolate tart is similar to Lemon Meringue Pie or Apple Pie except that it has Cocoa Powder in the dough</i></p> <p><i>Chocolate tart is also known as Chocolate Cream Pie</i></p> <p><i>In Australia the chocolate tart came to national attention after being featured on the first series of MasterChef Australia in 2009. Subsequently, billed as "Australia's most famous dessert"</i></p>	
<p>7. Crème Brûlée</p> <p><i>Crème Brûlée means 'Burnt Cream'. It is a classical French dessert made from a baked custard.</i></p> <p><i>There are two types of custards – stirred and baked</i></p> <p><i>Stirred custards are cooked on the stove top, and baked custards are cooked and subsequently baked in the oven. It is also known as Burnt Cream, Crema Catalana, or Trinity Cream</i></p>	
<p>8. Creme Caramel</p> <p><i>Crème Caramel is a baked custard that is baked in a ramekin/pan and inverted. It has a clear caramel sauce as a top and custard as a base.</i></p> <p><i>It is served either warm or cold with a sauce</i></p>	
<p>9. Lemon Meringue Pie</p> <p><i>Lemon meringue pie is a dessert with a sweet crust pie-base that is filled with lemon custard or lemon curd and topped with meringue.</i></p> <p><i>Either a Pate Sucre or a Pate' Sablee, pastry base may be used.</i></p>	

Bakery, Patisserie & Confectionery Courses

10. Opera Gateaux

*It is a classic French Cake. It has layers of Almond Joconde, Coffee Butter Cream & Ganache topped with a layer of glaze
The owners of patisserie Dalloyau, claim that they were the one who invented the Opera cake back in 1955. As per their version of the story, the pastry chef Cyriaque Gavillon invented the cake.*



11. Sacher Torte

*Sachertorte is a chocolate cake, or torte of Austrian origin
The cake consists of a dense chocolate cake with a thin layer of apricot jam in between two halves, coated in dark chocolate icing/ganache on the top and sides. It is traditionally served with unsweetened whipped cream.*



Bakery, Patisserie & Confectionery Courses

Course Name	Choux Pastry
Description	This course demonstrates the skills and processes for making Choux Pastry and intricate products from it such as Craquelin, Eclairs etc
Duration of Course	
Course Type	Demo + Lecture
No of Modules	5

List of Modules – Choux Pastry

1. Introduction to Choux Pastry - Theory - **Content Required**

2. Choux Pastry Dough

Choux means 'Cabbage' in French.

It gets its name from the fact that the little balls of choux paste used to make cream puffs resemble little cabbages.

It originated in 1540, when a chef by the name of Pantarelli used the dough to make a gâteau and named it Pâte à Pantanelli.



3. Choux Craquelin

Craquelin is a type of Belgian brioche that is filled with nib sugar. Sugar pieces are flavored with orange, lemon, vanilla, or almond essence, then inserted into the dough before cooking. They melt and cool, leaving gaps encrusted in sugar



4. Eclair

Éclair means 'Lightning'

It is a classical dessert made from choux pastry

It is made from choux paste piped in a cylindrical shape and filled or dusted.

The éclair originated during the nineteenth century in France where it was called "Pain À La Duchesse" until 1850.



5. Paris Brest




A Paris-Brest is a French dessert made of choux pastry and a praline flavoured cream. The round pastry, in the form of a wheel, was created in 1910 by Louis Durand, pâtissier of Maisons-Laffitte, at the request of Pierre Giffard, to commemorate the Paris-Brest-Paris bicycle race he had initiated in 1891.



Bakery, Patisserie & Confectionery Courses

Course Name	Puff Pastry
Description	This course demonstrates the skills and processes for making Puff Pastry and products from it such as Puffs, Mille Feuille etc
Duration of Course	
Course Type	Demo + Lecture
No of Modules	8

List of Modules – Puff Pastry

1. Introduction to Puff Pastry - Theory	
<p>2. Puff Pastry Dough</p> <p><i>Puff Pastry is a classic French pastry. It is a rich, buttery, and flaky dough. It is called ‘Pâte Feuilletée’ in French. It uses the technique of lamination. Lamination creates light and crisp layers.</i></p>	
<p>3. Curry Puff with Filling</p> <p><i>The Curry Puff is believed to be inspired by the British Cornish pasty. The curry puff was likely introduced into the Malay Peninsula and other British colonies in the 1800s. In Indian food bakeries it is quite common to find vegetarian curry puffs with vegetables like potatoes, carrots, and onions as fillings</i></p>	
<p>4. Mille Feuille</p> <p><i>Mille Feuille Translates to ‘One Thousand Sheets, Layers, or Leaves’ Also called as Vanilla Slice or Custard Slice. En 1651, le chef François Pierre de la Varenne published the mille-feuille recipe in Le Cuisinier François.</i></p>	



Bakery, Patisserie & Confectionery Courses

<p>5. Puff Tart / Open Curry Puff</p> <p><i>The Open Curry Puff or Puff Tart is an adaptation of a classic Curry Puff</i> <i>In Indian food bakeries it is quite common to find vegetarian curry puffs with vegetables like potatoes, carrots and onions as fillings</i></p>	
<p>List of Modules – Puff Pastry</p>	
<p>6. Palmiers</p> <p><i>Palm Leaf Cookies, Elephant Ear Cookies, French Hearts, Shoe-Soles or Glasses, Schweineohren (In German), Palmeritas (In Spanish)</i></p> <p><i>Palmier is the French word for palm tree, and the pastry gets its name from its resemblance to a palm leaf.</i></p>	
<p>7. Vol au Vent</p> <p><i>A vol-au-vent is the French name for a baked puff pastry. The name means "Windblown" and describes the lightness of the pastry. It was formerly also called a patty case. Vol-au-Vent was created by Chef Antonin Carême</i></p>	
<p>8. Cheese Straw</p> <p><i>Cheese straws are puff crisps twisted and baked. They are generally served with soups and as appetizers. They are also eaten as an appetizer or snack. Cheese Straws are made from dough of butter, flour, salt, Cheddar Cheese and Cayenne Pepper and by cutting strips or with a cookie cutter.</i></p>	





Bakery, Patisserie & Confectionery Courses

Course Name	Shortcrust Pastry
Description	This course demonstrates the skills and processes for making Shortcrust Pastry and products from it such as Apple Pie, Chocolate Tart etc
Duration of Course	
Course Type	Demo + Lecture
No of Modules	7

List of Modules – Shortcrust Pastry

1. Introduction to Shortcrust Pastry - Theory	
<p>2. Shortcrust Dough</p> <p><i>Shortcrust Pastry is the simplest and most common pastry. It is a type of pastry often used for the base of a tart, quiche, or pie. Shortcrust Pastry can be used to make both sweet and savoury pies such as apple pie, quiche, lemon meringue or chicken pie.</i></p>	
<p>3. Apple Pie</p> <p><i>The first apple pie recipe was printed over 630 years ago in England in 1381. Early English apple pies had no sugar because sugar was very expensive. It is often served with whipped cream, or with ice cream – For example - Apple Pie A la Mode - à la mode means topped with ice cream</i></p>	

Bakery, Patisserie & Confectionery Courses

<p>4. Chocolate Tart</p> <p><i>Chocolate tart is similar to Lemon Meringue Pie or Apple Pie except that it has Cocoa Powder in the dough</i> <i>Chocolate tart is also known as Chocolate Cream Pie</i></p>	
<p>5. Lemon Meringue Pie</p> <p><i>Lemon meringue pie is a dessert with a sweet crust pie-base that is filled with lemon custard or lemon curd and topped with meringue.</i></p> <p><i>Either a Pate Sucre or a Pate' Sablee, pastry base may be used.</i></p>	
<p>List of Modules – Shortcrust Pastry</p>	
<p>6. Mushroom & Leek Pie</p> <p><i>Buttery and flaky tart with a well-flavored mushroom and leek filling.</i> <i>Made with shortcrust dough</i></p>	
<p>7. Quiche Lorraine</p> <p><i>Difference between Quiches, Pies, and Tarts</i> <i>Quiches are made in a mould. It is blind baked and then baked again with a custard mixture</i> <i>A Pie is covered from the top</i> <i>Tarts are baked and then filled with a mixture and served. They are open from the top</i></p>	

Bakery, Patisserie & Confectionery Courses

Course Name	Laminated Pastry
Description	This course demonstrates the skills and processes for making Laminated Pastry and products from it such as Croissants, Danish etc
Duration of Course	
Course Type	Demo + Lecture
No of Modules	7

List of Modules – Laminated Pastry

1. Introduction to Viennoiserie - Theory -





Content Required

2. Laminated Pastry Dough for Croissant and Danish

Lamination – the process of folding butter into dough multiple times to create very thin alternating layers of butter and dough. Croissant has a classic shape while Danish pastry does not have a set shape. They are filled or topped with berries, fruits, custard etc.



Bakery, Patisserie & Confectionery Courses

<p>3. Croissant</p> <p><i>This Viennoiserie comes from the city of Vienna, in Austria where croissants were first made by Austrian bakers.</i></p> <p><i>This is a category of enriched pastry doughs, which includes Brioches, Croissants, Danish Pastries and Other Laminated Dough Products.</i></p>	
<p>4. Almond Croissant</p> <p><i>Almond Croissants are stuffed with Marzipan</i></p> <p><i>Marzipan is a mixture of ground almonds, icing sugar and egg white. The word “Marzipan” is derived from German Marzipan or Italian Marzapane</i></p>	
<p>5. Cinnamon Roll</p> <p><i>A Cinnamon Roll belongs to the family of Viennoiserie. With the growth of the Coffee drinking habit, the Cinnamon Roll has increased in popularity across the world.</i></p> <p><i>Is a sweet roll commonly served in Northern Europe and North America.</i></p>	
<p>6. Coconut & Pineapple Danish</p> <p><i>A Danish pastry, sometimes shortened to just Danish, is a multilayered, laminated sweet pastry in the Viennoiseries tradition.</i></p>	
<p>7. Pain au Chocolat</p> <p><i>Pain means bread in French</i></p> <p><i>It is also known as Chocolatine in the south-west part of France and in Canada, or Couque Au Chocolat in Belgium.</i></p> <p><i>This is a type of viennoiserie sweet pastry consisting of a puff pastry, with one or two pieces of dark chocolate in the center.</i></p>	

Bakery, Patisserie & Confectionery Courses

Course Name	Custards, Creams & Sauces
Course Type	Demo
Description	In this course you will learn how to make various creams & sauces that are used as fillings, toppings and other elements of compound desserts and confectionery..
Duration of Course	
No of Modules	29
List of Modules	<ol style="list-style-type: none"> 1. Introduction to Custards 2. Introduction to Creams 3. Almond Cream 4. Apple Compote 5. Apricot Jam 6. Bavarian Cream 7. Blueberry Pastry Cream 8. Caramel Sauce

Bakery, Patisserie & Confectionery Courses

	<ol style="list-style-type: none"> 9. Chocolate Pastry Cream/Chocolate Diplomat 10. Citrus Curd 11. Coconut Pastry Cream 12. Coffee Butter Cream 13. Coulis 14. Crème Anglaise 15. Crème Chibouste 16. Crème Patisserie 17. Crèmeux 18. Egg Wash 19. Frangipane 20. Lemon Chiffon 21. Lemon Curd 22. Mirror Glaze, Cocoa 23. Mousseline 24. Orange Glaze 25. Pastry Cream/Diplomat 26. Royal Custard 27. Strawberry Jam 28. Vanilla Sweet Paste 29. White Chocolate Chantilly
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