

# Curriculum & Syllabus

### Our Growing Library of Lessons and Courses

### Lessons

Our Lessons are the starting place and the core of our curriculum. New Lessons are featured weekly, and each lesson contains a chef-instructed video ranging from beginner to advanced skills. Each recipe features hands on time, lesson objectives, an ingredient list, a recipe multiplier and unit converter, glossary of terms, clear step-by-step chef instructions, as well as final questions and answers review.





### Courses

Our Courses are an intensive collection of lessons that focus on specific topics. They offer a wealth of knowledge, baking science and instructional content. This modular approach will guide you through both the foundational skills and knowledge needed to master proper pastry, bread baking and cake decorating techniques giving you a good understanding of a particular skill, category, or subject matter. Each modular course offers a user-friendly quiz to test your knowledge.

For detailed information about our full Curriculum & Syllabus, and how to effectively integrate our Basic & Fundamentals of Lessons, Pastry, Bread Making & Cake Decorating Lessons & Courses, please <u>contact our customer liaison team.</u>



### Basics & Fundamentals of Lessons



Our Basics and Fundamentals of Lessons are pastry master classes. These in-depth master classes are ideal for both trainees starting their journey, and established bakers seeking to refine their core techniques and responsible for training.

Basics of Butter Basics of Sugars Basics of Flours Basics of Eggs

Fundamentals of Creamed Batters Fundamentals of Whipped Batters Fundamentals of Sponges Fundamentals of Enriched Doughs With Yeast



### **Pastry Lessons**



Almond & Sicilian Pistachio Filling For Macarons Almond & Arabica Coffee Filling For Macarons Almond & Bourbon Vanilla Filling For Macarons Banana Pecan Bread With Oat Streusel Bear Claws Béchamel Sauce Belgian Waffles Beny Buckl Canelés De Bordeaux Caramelized Nut Pieces Caribbean Rum Cake Cast Iron Chocolate Cake Challah Bread



## **Pastry Lessons (Continued)**



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### **Bread Lessons**



Ancient Grain Bread Bagels Bountiful Focaccia Bread Burger Buns Nordic Whole Grain Old Style Farmers' Bread Pain Brié Pain Couronne The Biga Starter The Fermented Dough The Poolish Starter The Sponge Starter

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### **Cake Decorating Lessons**



Bas Relief Basic Piping Techniques Using Buttercream Blossom Bows

Ropes Rose Royal Icing For Australian Extension String Work Royal Icing For Basic String Work



## **Pastry Courses**



Basics & Fundamentals: Getting Started Basics (5 Lessons) Ingredients Basics (6 Lessons) Equipment & Technique Basics (6 Lessons) *Others:* Breakfast\_Muffins\_Classics (4 Lessons) Breakfast\_Muffins\_Specialty (4 Lessons) Breakfast\_American Classics I (5 Lessons)



# Pastry Courses (Continued)



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Breadmaking Fundamentals (4 Lessons) Breadmaking\_Direct Method (7 Lessons) Breadmaking Using Biga Starter (6 Lessons) Breadmaking Using Poolish Starter (7 Lessons) French Classics II (10 Lessons) French Classics III (9 Lessons) American Classics I (7 Lessons) American Classics II (10 Lessons)





Buttercream Decorated Layered Cake (10 Lessons) Rolled Fondant Essentials (7 Lessons) Basic Gum Paste Flower Making (5 Lessons) Rolled Fondant, Bas Relief, Embossing & Stamping (7 Lessons)

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