



THE BUTTER BOOK®

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 [contact our customer liaison team](#).



Pastry Lessons (Continued)

(The following table contains a list of lesson titles and page numbers, which are currently blurred in the image.)

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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 Polish 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

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[Faded list of lesson topics]

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Pastry Courses (Continued)



[Faded, illegible text, likely a list of course titles or descriptions.]

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Bread Courses



Breadmaking Fundamentals (4 Lessons)
 Breadmaking Direct Method (7 Lessons)
 Breadmaking Using Biga Starter (6 Lessons)
 Breadmaking Using Poolish Starter (7 Lessons)

[Faded text listing additional breadmaking topics]

French Classics II (10 Lessons)
 French Classics III (9 Lessons)
 American Classics I (7 Lessons)
 American Classics II (10 Lessons)

[Faded text listing additional breadmaking topics]

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Cake Decorating Courses



- 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)

[Faded text, likely a list of course details or contact information.]

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