



Class Delivery Plan

S No	Topic	Products	No of Classes
1	Introductory Class	Introduction Units , Conversions, Metric and Imperial System of Measurement Ingredients 1 (Theory) Ingredients 2 (Theory)	3
2	Short Crust Pastry	Fruit Tartlet with Crème Patisserie Apple Pie Chocolaté Tarte Quiche Lorraine	2
3	Lamination Technique - Puff Pastry	Puff Pastry Folding Turnovers Jalousie Cheese Straw Palmiers Pineapple Tarte Tatin	2
4	Using Filo Pastry	Pear & Raisin Strudel with Cream Anglaise Filo Cups with Caramel Nut Filling Filo Triangles	1
5	Choux Pastry	Éclairs Profiteroles/Choux Buns Crouquembouche*	1
6	Meringue	Vacherin / Fruit Baskets with Lemon Curd Mervielleux Eton Mess Pavlova* Almond Macaroons	2
7	Introductory Class	Cakes and Cookies (Theory)	1
8	Cookies	Anzacs, Langue Du Chat/Cats Tongue, Biscotti* Choc Chip Cookie, Sesame Tuile*, Ginger Nuts Almond Cookies, Sable a la Poche / Piped Butter Cookies / Vanilla-Choc Swirls*, Butter Cookies	3
9	Bars & Squares	Florentine Slice* Date and Caramel Slice* Flap Jack* Muesli Bar*	1
10	Foaming Cakes	Black Forest Gateau Swiss Roll	1
11	Creaming Cakes	Sour Cream Coffee Cake Old Fashioned Cherry Cake* Upside Down Pineapple Cake Victoria Cake /Pound Cake*	1
12	All Together Cakes	Carrot Cake Banana Loaf	1
13	Cup Cakes	Red Velvet Cup Cake Sticky Date Pudding* Chocolate Cup Cake Apple Oat Cinnamon Muffin*	1
14	Yeast Goods	Introduction to Yeast Goods (Theory) Lean Fermented Doughs - <i>Whole Meal Seeded Loaf/Multi-Grain/Loaf, Focaccia, Grissini, Pizza/ Calzone</i> Enriched Fermented Doughs - <i>English Muffins, Doughnuts Soft Roll, Cinnamon Roll/Chelsea Bun, Brioche, Savarin /Baba</i> Unfermented/Quick Doughs - <i>Savoury Muffins, Scones Soda Bread (Corn Bread), Naan, Paratha</i>	5
15	Theory and Practical Assessment - Pastry, Cakes & Baked Goods	Theory Assessment - <i>Pastry, Cakes & Baked Goods</i> Practical Exam Pastry, Cakes & Baked Goods - <i>One Pastry or Cake Product</i> - <i>One Yeast Product</i>	1

16	Chocolate	Origin of Chocolate (Theory) Tempering, Chocolate Garnishes, Chocolate Truffles Finishing Truffles, Dipping Marzipan, Fruits, Rochers & Medallions	3
17	Introductory Class	Hot & Cold Desserts (Theory)	1
18	Cold Desserts	Chocolaté Mousse, Fruit Mousse, Cold Lemon Soufflé, Tiramisu, Cold Cheese Cake*, Vanilla Panacotta*, Coffee Parfait, Coconut Sago Pudding	3
19	Baked Desserts Served Cold	Caramel Custard Crème Brulee Baked Cheese Cake with Berry Coulis*	5
20	Hot Desserts	Hot Chocolate Fondant, Apple Crumble, Steamed Treacle Pudding*, Cobbler, Umm Ali*, Rice Pudding, Bread Pudding* / Cabinet Pudding, Baked Alaska, Baked Soufflé, Clafoutis, Fruit Fritters with Toffee Sauce*, Crepes Suzette, Poached Fruits	
21	Theory and Practical Assessment - Hot & Cold Desserts	Theory Assessment – <i>Hot & Cold Desserts</i> Practical Assessment – <i>One Cold Dessert, One Hot Dessert</i>	1
22	Introduction to Kitchen Operations	Safety at Work Introduction to Nutrition Food Safety in Catering	5

Classes are based on technique. Students will work in groups of two (2). Higher number of dishes are demonstrated per class to expand the portfolio of exposure. (*) Denote class activity.

All equipment, ingredients and protective gear provided for, along with Standard Recipe Cards for all classes.

Course Timings			
Weekday :	Sundays & Wednesdays	Weekend :	Saturdays
	09.30 AM to 12.30 PM		09.30 AM to 04.30 PM
Fast Track Program: (Approx. 6 Weeks)			
Saturday to Wednesday: 08.15 AM to 05.00 PM & Thursday: 09:00 AM to 12:30 PM			
Chef Uniform & Student Activities Mandatory for this program.			
Additional Cost for Chef Uniform AED 450.00			

