

CERTIFICATE (LEVEL 1)



Start Your Pastry & Bakery Journey to Perfect Desserts and Delicious Treats for Just S\$1,200!

COURSE OVERVIEW & HIGHLIGHTS

- 6 Modules | 45 Hours
- Eligible for beginners or with no experience
- 100% online & self-paced
- Certificate upon completion
- Recognized by WorldChefs Association
- Taught by industry-leading chef educators

DELIVERED BY:



PARTNER OF:



RECOGNISED BY:



RATED THE BEST CULINARY ACADEMY, YEAR ON YEAR SINCE 2016!



Culinary Arts Food & Beverages Management



PASTRY & BAKERY CURRICULUM

CERTIFICATE - LEVEL 1 | 6 MODULES

OVERVIEW AND ORIENTATION

- Course Introduction & Orientation

MODULE

1

FUNDAMENTALS OF FOOD SAFETY AND HYGIENE

- Course Introduction
- Regulations and Standards on Food and Beverage Hygiene
- Good Personal Hygiene & Prevention of Foodborne Illnesses
- Importance of Preventing Cross-Contamination
- Maintaining Food Hygiene During Food Transportation
- Importance of Keeping Premises & Effective Pest Control
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

2

FUNDAMENTALS OF WORKPLACE SAFETY

- Course Introduction
- Importance of Maintaining a Safe Work Environment and Reducing Risk of Injury
- Identification of Unsafe Equipment and Hazardous Situations
- First Aid & Fire Extinguishers
- Industry Best Practices in Risk Control Measures
- Hazard Analysis & Critical Control Points Management system (HACCP)
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

3

PASTRY PREPARATION (PART 1)

- Course Introduction
- Baking Tools and Equipment
- Baking Ingredients, Functions and Quality Indicator for Pastries
- Ratio Baking and Ingredients Measurement
- Baker's Percentage and Formula
- Methods and Techniques Of Handling Knives For Pastries
- Pastry Premixes, Frozen and Bake-off Products
- Common Faults in Pastry Products
- Methods of Cooling and Storing Pastry Products
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE

4

PASTRY PREPARATION (PART 2)

- Course Introduction
- Cookie Mastery: Preparation, Classification, Methods, and Troubleshooting
- Mastering Shortcrust Pastries: Preparation, Pies, Tarts, Fillings, Toppings, and Quality
- The Ultimate Guide to Choux Pastries: Techniques, Tools, and Quality Tips
- Complete Guide to Cakes and Pastries: From Mixing to Storing and Decorating
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE
5

BREAD PREPARATION (PART 1)

- Course Introduction
- Baking Tools, Equipments, Ingredients, Measurement, and Baker's Percentage
- 11 Production Stages for Yeast Bread
- The Art of Bread Making: History, Dough Varieties, Fermentation, and Common Issues
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

MODULE
6

BREAD PREPARATION (PART 2)

- Course Introduction
- Types, Characteristics, Quality Indicators of Baking Ingredients, Fermentation Process
- From Dough To Bread: Types, Production Stages, Doneness, and Shaping Technique
- Preventing Common Bread Making Mistakes: A Guide to Faults and Solutions
- Teaching & Learning 2 (TL2) Recipes & Videos
- Module Assessment
- Teaching & Learning 4 (TL4) Session

FINAL

FINAL ASSESSMENTS

- Written Assessment
- Practical Assessment

