

<p><b>Week 1</b></p>	<p><b>Introduction week</b></p> <ul style="list-style-type: none"> <li>· Welcome</li> <li>· Course information</li> <li>· Raw material theory</li> <li>· Kitchen setup</li> </ul>
<p><b>Week 2</b></p>	<p><b>Butter mixtures &amp; fruit cakes</b></p> <ul style="list-style-type: none"> <li>· Introduction to different fruits</li> <li>· Introduction to pie dough</li> <li>· Introduction to butter mixture</li> <li>· Demonstration of peeling, cutting, light candy, fruit storage and its use</li> <li>· Demonstration of pie dough mixing, rubbing, blind baking, packaging and storing</li> <li>· Demonstration of butter mixture mixing, filling, baking and packaging</li> </ul>
<p><b>Week 3</b></p>	<p><b>Puff paste &amp; yeast dough production</b></p> <ul style="list-style-type: none"> <li>· Introduction of puff paste and yeast dough production</li> <li>· Function of puff paste and yeast dough</li> <li>· The difference between sweet yeast and turned sweet yeast dough</li> <li>· Function of yeast</li> <li>· Important principles: (consistency of dough and fat, quantities and number of turns, difference between single and double turns)</li> <li>· Mise en place for puff paste and yeast dough demonstration</li> <li>· Sustainability: the cycle of trimmings, waste, recycling, etc.</li> </ul>
<p><b>Week 4</b></p>	<p><b>Swiss breakfast bread and various whole wheat breads</b></p> <ul style="list-style-type: none"> <li>· Introduction of breakfast bread and various whole wheat breads</li> <li>· Function of bread dough</li> <li>· The difference between direct and indirect bread making process</li> <li>· Function of yeast</li> <li>· Important principles: (how to prepare bread dough, water temperature, bread dough window proofing time and baking process)</li> <li>· Mise en place for small breakfast bread, small breads and Danish dough</li> </ul>
<p><b>Week 5</b></p>	<p><b>Choux paste &amp; snow mixture</b></p> <ul style="list-style-type: none"> <li>· Introduction of different pre-cooked mixtures</li> <li>· Important principles: (reasons for pre-cooking, consistency of choux paste, baking)</li> <li>· Introduction of different snow mixtures</li> <li>· Important principles: (clean equipment, CCP of eggs, different consistency of snow mixture (soft, medium and stiff peaks), baking or flashing)</li> <li>· Mise en place for choux paste and different snow mixtures demonstrations</li> </ul>
<p><b>Week 6</b></p>	<p><b>Sponge mixtures</b></p> <ul style="list-style-type: none"> <li>· Introduction of different sponge mixtures</li> <li>· Introduction of the base for working out the quantities of the remaining ingredients</li> <li>· Important principles: (clean equipment, CCP of eggs, the temperature to warm the egg for Vienna mixture, how long do we have to whip the mixture, baking and baking time)</li> <li>· Mise en place for different sponge mixtures demonstrations</li> </ul>

<p><b>Week 7</b></p>	<p><b>Pastry creams &amp; fillings</b></p> <ul style="list-style-type: none"> <li>· Introduction of different pastry creams</li> <li>· Introduction of different fillings</li> <li>· Introduction of gelatine</li> <li>· Important principles: (CCP of eggs, clean equipment, different consistency of pastry cream/filling and handling of gelatine)</li> <li>· Mise en place for different pastry creams and fillings demonstration</li> </ul>
<p><b>Week 8</b></p>	<p><b>Short/Sweet paste &amp; biscuits, cookies</b></p> <ul style="list-style-type: none"> <li>· Introduction of different pastry creams</li> <li>· Introduction of different fillings</li> <li>· Introduction of gelatine</li> <li>· Important principles: (CCP of eggs, clean equipment, different consistency of pastry cream/filling and handling of gelatine)</li> <li>· Mise en place for different pastry creams and fillings demonstration</li> </ul>
<p><b>Week 9</b></p>	<p><b>Traditional Swiss European cakes</b></p> <ul style="list-style-type: none"> <li>· Introduction of different sweet butter pastes</li> <li>· Important principles: (how to prepare sweet butter paste and how to calculate the egg quantity for sweet butter paste)</li> <li>· Introduction of different biscuit/cookie groups</li> <li>· Important principles: (how to roll paste, how to pipe the butter mixture and how to bake it)</li> <li>· Mise en place for different sweet butter pastes and different biscuits/ cookies</li> </ul>
<p><b>Week 10</b></p>	<p><b>Traditional desserts</b></p> <ul style="list-style-type: none"> <li>· Introduction of traditional Swiss and European cakes</li> <li>· Important principles: (CCP of eggs, how to use different sponges and fillings, cake baking and flashing, how to combine the ingredients and how to finish the cake)</li> <li>· Mise en place for different cake demonstrations</li> </ul>
<p><b>Week 11</b></p>	<p><b>Final Practical Exam</b></p> <p><b>Frozen desserts</b></p> <ul style="list-style-type: none"> <li>· Introduction to ice cream and frozen desserts</li> <li>· Composition and recipe structure</li> <li>· Production method of ice cream</li> <li>· Freezing process, storing and portioning</li> <li>· Important principles: clean equipment, CCP`s of eggs and all raw materials which we use in ice and ice cream production.</li> <li>· Important principles: Descriptions according to ice cream food regulations, guidelines for the production of the most possible germ-free ice.</li> </ul>

<b>Week 1</b>	<p><b>Cocoa and chocolate (theory and basics of pralines)</b></p> <ul style="list-style-type: none"> <li>· Introduction of chocolate and couverture production</li> <li>· Function of the cocoa butter</li> <li>· The difference between couverture chocolate and coating chocolate</li> <li>· Important principles: (how to prepare and temper the couverture prior to use).</li> <li>· Demonstration and understanding of the correct storage and packaging procedures of chocolate products.</li> <li>· Demonstration and appreciation of the necessity to achieve product and quality control consistency.</li> <li>· Mice en place for chocolate and praline demonstration</li> </ul>
<b>Week 2</b>	<p><b>Modern &amp; advanced dessert</b></p> <ul style="list-style-type: none"> <li>· Introduction to dessert plate presentation</li> <li>· Important principles: clean equipment, CCP of eggs and of other fresh products, what is the right temperature to serve and store desserts.</li> <li>· Mise en place for dessert plate and how to serve it at the right time</li> <li>· <b><u>Demonstration of:</u></b> Plating desserts Preparing decoration Arranging different components Serving it at the right time</li> </ul>
<b>Week 3</b>	<p><b>Ice creams &amp; frozen desserts</b></p> <ul style="list-style-type: none"> <li>· Introduction to ices and ice cream products</li> <li>· Introduction to parfait, frozen mousse and semi frozen ice</li> <li>· Important principles: clean equipment, CCP`s of eggs and all raw materials which we use in ice and ice cream production.</li> <li>· Important principles: Descriptions according to ice cream food regulations, guidelines for the production of the most possible germ-free ice.</li> <li>· Mise en place for ice cream and frozen desserts demonstration.</li> <li>· <b><u>Demonstration of:</u></b> Heeding (to the rose), cool down and freezing of ice cream mixtures Preparing frozen desserts (parfait glace and soufflé glace, frozen mousse and semi frozen ice and ice cream)</li> </ul>
<b>Week 4</b>	<p><b>Macaroons / advanced cookies</b></p> <ul style="list-style-type: none"> <li>· Introduction to French macaroons (Luxemburgerli)</li> <li>· Important principles: how to prepare French macaroon mixtures and how to bake them</li> <li>· Introduction to different macaroon fillings</li> <li>· Important principles: how to fold the snow mixture with the dry ingredients, how to pipe the mixture and how to bake it</li> <li>· Mise en place for French macaroons</li> <li>· <b><u>Demonstration on how to:</u></b> Prepare the French macaroons Pipe and bake different French macaroons Store the French macarons</li> </ul>

<p><b>Week</b> <b>5</b></p>	<p><b>Advanced cakes</b></p> <ul style="list-style-type: none"> <li>· Introduction to advanced cakes</li> <li>· Important principles: CCP's of the egg, how to use the different sponge and fillings, cake baking and assembling, how to combine all ingredients and how to finish the cake</li> <li>· Mise en place for different cakes and demonstration</li> <li>· <b>Demonstration on how to:</b> <ul style="list-style-type: none"> <li>Prepare garnishing past with rolling sponge</li> <li>Produce the different fillings</li> <li>Assemble the cake</li> <li>Cover, glaze and finish up the cake</li> <li>Decorate different cakes following modern trends</li> </ul> </li> </ul> <p>The student will be assigned a task to complete in groups and individually after the demonstration.</p>
<p><b>Week</b> <b>6</b></p>	<p><b>Liquor pralines &amp; jelly bonbons with nougat combination</b></p> <ul style="list-style-type: none"> <li>· Introduction to the production of liquor pralines and jelly bonbons</li> <li>· Introduction to croquant production</li> <li>· The difference between liqueur pralines with hollow shells and those with sugar crust</li> <li>· Important principles correct preparation of starch trays for pouring.</li> <li>· Demonstrating and understanding the principles of correct storage and packaging procedures for liquor and jelly bonbon products</li> <li>· Demonstration and appreciation of the necessity to achieve consistency in products and quality control</li> <li>· Mise en place for liquor pralines and jelly bonbon production</li> <li>· <b>Demonstration of:</b> <ul style="list-style-type: none"> <li>Preparing starch trays for liquor pralines</li> <li>Preparing the syrup for liquor pralines</li> <li>Finishing the liquor pralines</li> <li>Preparing the jelly bonbons /Croquant</li> </ul> </li> </ul>
<p><b>Week</b> <b>7</b></p>	<p><b>Modern &amp; advanced pralines</b></p> <ul style="list-style-type: none"> <li>· Introduction of modern and advanced praline production</li> <li>· Introduction of how to prepare moulds</li> <li>· Introduction of how to colour the moulds with the help of powder or an airbrush</li> <li>· Introduction of different ganache, jelly and other fillings</li> <li>· Important principles: (couverture to brush and pouring into the moulds)</li> <li>· Demonstrate how to produce modern and advanced pralines</li> <li>· Mise en place for modern pralines demonstration</li> <li>· <b>Demonstration of:</b> <ul style="list-style-type: none"> <li>Colouring the moulds for moulding</li> <li>Pouring into the moulds</li> <li>Filling the moulds with different fillings</li> <li>How to close the moulds after setting</li> </ul> </li> </ul>
<p><b>Week</b> <b>8</b></p>	<p><b>Pastillage art (Pastillage show pieces)</b></p> <ul style="list-style-type: none"> <li>· Introduction of pastillage work</li> <li>· Introduction of how to prepare different recipes for pastillage show pieces</li> <li>· Introduction of how to colour the pastillage</li> <li>· Introduction of how to roll out the pastillage</li> <li>· Introduction of how to cut, model and shape the pastillage</li> <li>· Demonstration on how to produce a small pastillage show piece</li> <li>· Mise en place for pastillage work</li> <li>· <b>Demonstration of:</b> <ul style="list-style-type: none"> <li>Preparing the pastillage recipes</li> <li>Pastillage colouring</li> <li>Rolling out the pastillage</li> </ul> </li> </ul>

	<p>Modelling and cutting the pastillage</p> <p>Fixing different pieces together</p>
<p><b>Week 9</b></p>	<p><b>Sugar arts (Sugar show pieces)</b></p> <ul style="list-style-type: none"> <li>· Introduction of sugar (Isomalt) show piece</li> <li>· Introduction of how to prepare the sugar</li> <li>· Introduction of how to colour the sugar</li> <li>· Introduction of casting (pouring) of sugar</li> <li>· Introduction of sugar pulling</li> <li>· Demonstration on how to produce a small, cast sugar show piece</li> <li>· Mise en place for sugar casting and pulling</li> <li>· <b>Demonstration of:</b>  Preparing the sugar  Sugar casting (pouring) Sugar pulling  Sugar show piece storage</li> </ul>
<p><b>Week 10</b></p>	<p><b>Chocolate arts (Chocolate show pieces)</b></p> <p><b>Introduction of:</b></p> <ul style="list-style-type: none"> <li>· Modern and traditional ways to produce chocolate show pieces.</li> <li>· How to combine various parts to create a complete show piece.</li> <li>· Different techniques of airbrushing.</li> <li>· <b>Show piece production:</b>  Moulding, cutting, modelling and airbrushing</li> </ul>
<p><b>Week 11</b></p>	<p><b>Practical exam</b></p>