

**BANGKOK THAI COOKING ACADEMY**  
**PASTRY & BAKERY TRAINING**  
**5 WEEKS SCHEDULE\***

**WEEK 1–PASTRY, SWEETS, & CAKE MAKING #1**

Some techniques of the week:

- Make a choux pastry
- Whip a cream
- Pipe (basic)
- Make several pastry creams
- Make and bake a pie crust
- Make a basic meringue
- Make a syrup
- Make an icing
- Fruit cutting skills

- Choux pastry
- Cream puff
- Chocolate eclairs
- Caramelized choux
- Lemon meringue pie
- Apple crumble
- Fruit tartlet
- Custard pie
- New York cheesecake
- Cinnamon cookies
- Creme brulee
- Frozen vanilla soufflé
- Crêpes
- Fruit salad

**WEEK 2–ADVANCED PASTRY & CAKE MAKING #2**

(Must be taken with Week 1)

Some techniques of the week:

- Make different kinds of biscuits
- Make a bavarois batter, a butter cream, mousse, etc
- Make macaron shells
- Assemble a cake
- Unmold and decorate a cake
- Make a caramel

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- Strawberry cake
- Opera cake
- Caramel mousse cake
- Butter cookies
- Fruit mousse cake

- Macaron (with chocolate + vanilla or fruit fillings)
- Tiramisu
- Layered vanilla cream pastry (Millefeuille)
- Paris-Brest (choux filled with praline cream)

### **WEEK 3–CHOCOLATE CAKES & SWEETS**

Some techniques of the week:

- Melt and use properly chocolate
- Make a chocolate ganache
- Make a chocolate sponge cake
- Make truffles
- Make several chocolate mousses
- Make and bake a soufflé

- Chocolate truffles
- Caramel truffles
- Coconut truffles
- Black forest cake
- Trio chocolate cake
- Chocolate fondant
- Chocolate brownies
- Sacher cake
- Chocolate soufflé
- Chocolate pie
- Chocolate chip cookies

### **WEEK 4–BAKERY & BREAD MAKING #1**

Some techniques of the week:

- Knead different kinds of bread dough
- Understand how yeast works
- Use different kinds of flours
- Shape bread and bake it
- Make thick and thin pizza crusts
- Use puff pastry techniques to make croissants
- Bake dry cakes
- Make regional breads: pretzel, bagel
- Make sweet & soft breads: brioche, milk bread

- White sandwich bread
- French bread
- Bagel
- Croissants
- Puff pastry
- Thin apple tart
- Pizza crust (thick & thin)
- Pretzel

- Milk bread
- Brioche
- Fruit cake

## **WEEK 5 – BAKERY & BREAD MAKING #2**

Some techniques of the week:

- Knead different kinds of bread dough
- Understand how yeast works
- Use different kinds of flours
- Shape bread and bake it
- Use puff pastry techniques to make Danish
- Bake dry cakes
- Make regional bread: baguette
- Make sweet & soft bread: Viennese

- Multi-grain bread
- Whole wheat bread
- Traditional baguette
- Danish pastry
- Apple turnover
- Japanese cheesecake
- Pound cake
- Marble cake
- Viennese bread
- Doughnuts
- Panini bread
- Pita bread

**\*200 hours (25 full time days)**