

BANGKOK THAI COOKING ACADEMY
 PASTRY & BAKERY ARTS TRAINING SCHEDULE
 5 WEEKS ROTATING SCHEDULE
 1 JULY 2019- 24 JAN 2020
 ACCREDITED BY THAI MINISTRY OF EDUCATION

WEEK 1--BASIC PASTRY MAKING

1-5 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPE SOUFFLE
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF	EXOTIC FRUIT ROLL	CRÈME BRULEE	MANGO PANNA COTTA	PARIS-BREST
APPLE CRUMBLE	SPONGE CAKE (GENOISE)	CHOCOLATE & MERINGUE DESSERT (MERVEILLEUX)	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	EXOTIC MOUSSE	PASTRY CREAM	COFFEE MOUSSE	CHOUX PASTRY
PASTRY CREAM	LEMON CURD	PIE CRUST	CINNAMON COOKIE	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	CREPES
CARAMEL	MERINGUE		MANGO JELLY	CARAMEL SAUCE
CHOCOLATE ICING	POACHING SYRUP		CRUNCHY ALMOND BISCUIT	COINTREAU SYRUP
	ALMOND PASTE		COFFEE & CHOCOLATE CREAM	HAZELNUT CREAM

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

8-12 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
SPONGE CAKE (GENOISE)	BUTTER COOKIES	CHOCOLATE SPONGE CAKE	JOCONDE SPONGE CAKE	CREAM PASTRY
VANILLA CREAM	STRAWBERRY MIRROR GLAZE	VANILLA MOUSSE	MIRROR GLAZE	LEMON CREAM FILLING
COCOA SPONGE CAKE	APPLE PUREE	CREAMY PASSION FRUIT CREAM	COFFEE BUTTER CREAM	VANILLA CREAM FILLING
MASCARPONE CREAM	APPLE JELLY	MANGO MOUSSE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE		CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE			

WEEK 3--CHOCOLATES

15-19 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE RASPBERRY CAKE (1)	WHITE CHOCOLATE RASPBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	CHOCOLATE FONDANT	ALMOND BISCUIT	CARAMEL/CHOCOLATE PIE
COCONUT TRUFFLES	CHOCOLATE GANACHE	COCOA CRUMBLE	WHITE CHOCOLATE MOUSSE	WARM CHOCOLATE PIE
CHOCOLATE SAND ROSES	SACHER BISCUIT	DARK CHOCOLATE MOUSSE	RASPBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE		CHOCOLATE GANACHE
CHOCOLATE GANACHE		CHOCOLATE GLAZING		CARAMEL FILLING
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

22-26 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MUFFINS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	APPLE TURNOVER
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	FINANCIERS	KING CAKE
BREAD ROLLS	CHOCOLATE CROISSANTS	FRUIT CAKE	MILK BREAD	FRUIT PIE
CROISSANT PASTRY	RAISIN CROISSANTS	MERINGUE	PUFF PASTRY	THIN APPLE TART
FRENCH BREAD DOUGH	TRADITIONAL CROISSANTS	BRIOCHE	ALMOND PASTE	TATIN TART
PASTRY CREAM	ALMOND CROISSANTS	BAKED CHEESE TART	PASTRY CREAM	PALMIER
ALMOND PASTE	PIE CRUST	MASCARPONE CHEESE BATTER		APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

29 July-2 Aug

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	MADELEINE	TRADITIONAL BAGUETTE	RUM BABA	POUND CAKE
TROPEZIENNE TART	CREAM FILLED DOUGHNUTS	BURGER BUNS	RAISIN VIENNESE BREAD	MARBLE CAKE
COINTREAU SYRUP	KOUIGN AMANN	SPICE CAKE	CHOCOLATE VIENNESE BREAD	APPLE BEIGNET
PASTRY CREAM	CHOCOLATE ICING		CINNAMON ROLLS	
BRIOCHE				

WEEK 1--BASIC PASTRY MAKING

5-9 August

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPE SOUFFLE
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF	EXOTIC FRUIT ROLL	CRÈME BRULEE	MANGO PANNA COTTA	PARIS-BREST
APPLE CRUMBLE	SPONGE CAKE (GENOISE)	CHOCOLATE & MERINGUE DESSERT (MERVEILLEUX)	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	EXOTIC MOUSSE	PASTRY CREAM	COFFEE MOUSSE	CHOUX PASTRY
PASTRY CREAM	LEMON CURD	PIE CRUST	CINNAMON COOKIE	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	CREPES
CARAMEL	MERINGUE		MANGO JELLY	CARAMEL SAUCE
CHOCOLATE ICING	POACHING SYRUP		CRUNCHY ALMOND BISCUIT	COINTREAU SYRUP
	ALMOND PASTE		COFFEE & CHOCOLATE CREAM	HAZELNUT CREAM

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

13-16 August (Monday holiday, class compressed into 4 days)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
SPONGE CAKE (GENOISE)	BUTTER COOKIES	CHOCOLATE SPONGE CAKE	JOCONDE SPONGE CAKE	CREAM PASTRY
VANILLA CREAM	STRAWBERRY MIRROR GLAZE	VANILLA MOUSSE	MIRROR GLAZE	LEMON CREAM FILLING
COCOA SPONGE CAKE	APPLE PUREE	CREAMY PASSION FRUIT CREAM	COFFEE BUTTER CREAM	VANILLA CREAM FILLING
MASCARPONE CREAM	APPLE JELLY	MANGO MOUSSE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE		CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE			

WEEK 3--CHOCOLATES

19-23 August

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE RASPBERRY CAKE (1)	WHITE CHOCOLATE RASPBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	CHOCOLATE FONDANT	ALMOND BISCUIT	CARAMEL/CHOCOLATE PIE
COCONUT TRUFFLES	CHOCOLATE GANACHE	COCOA CRUMBLE	WHITE CHOCOLATE MOUSSE	WARM CHOCOLATE PIE
CHOCOLATE SAND ROSES	SACHER BISCUIT	DARK CHOCOLATE MOUSSE	RASPBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE		CHOCOLATE GANACHE
CHOCOLATE GANACHE		CHOCOLATE GLAZING		CARAMEL FILLING
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

26-30 August

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MUFFINS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	APPLE TURNOVER
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	FINANCIERS	KING CAKE
BREAD ROLLS	CHOCOLATE CROISSANTS	FRUIT CAKE	MILK BREAD	FRUIT PIE
CROISSANT PASTRY	RAISIN CROISSANTS	MERINGUE	PUFF PASTRY	THIN APPLE TART
FRENCH BREAD DOUGH	TRADITIONAL CROISSANTS	BRIOCHE	ALMOND PASTE	TATIN TART
PASTRY CREAM	ALMOND CROISSANTS	BAKED CHEESE TART	PASTRY CREAM	PALMIER
ALMOND PASTE	PIE CRUST	MASCARPONE CHEESE BATTER		APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

2-6 September

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	MADELEINE	TRADITIONAL BAGUETTE	RUM BABA	POUND CAKE
TROPEZIENNE TART	CREAM FILLED DOUGHNUTS	BURGER BUNS	RAISIN VIENNESE BREAD	MARBLE CAKE
COINTREAU SYRUP	KOUIGN AMANN	SPICE CAKE	CHOCOLATE VIENNESE BREAD	APPLE BEIGNET
PASTRY CREAM	CHOCOLATE ICING		CINNAMON ROLLS	
BRIOCHE				

WEEK 1--BASIC PASTRY MAKING

9-13 September

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPE SOUFFLE
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF	EXOTIC FRUIT ROLL	CRÈME BRULEE	MANGO PANNA COTTA	PARIS-BREST
APPLE CRUMBLE	SPONGE CAKE (GENOISE)	CHOCOLATE & MERINGUE DESSERT (MERVEILLEUX)	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	EXOTIC MOUSSE	PASTRY CREAM	COFFEE MOUSSE	CHOUX PASTRY
PASTRY CREAM	LEMON CURD	PIE CRUST	CINNAMON COOKIE	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	CREPES
CARAMEL	MERINGUE		MANGO JELLY	CARAMEL SAUCE
CHOCOLATE ICING	POACHING SYRUP		CRUNCHY ALMOND BISCUIT	COINTREAU SYRUP
	ALMOND PASTE		COFFEE & CHOCOLATE CREAM	HAZELNUT CREAM

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

16-20 September

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
SPONGE CAKE (GENOISE)	BUTTER COOKIES	CHOCOLATE SPONGE CAKE	JOCONDE SPONGE CAKE	CREAM PASTRY
VANILLA CREAM	STRAWBERRY MIRROR GLAZE	VANILLA MOUSSE	MIRROR GLAZE	LEMON CREAM FILLING
COCOA SPONGE CAKE	APPLE PUREE	CREAMY PASSION FRUIT CREAM	COFFEE BUTTER CREAM	VANILLA CREAM FILLING
MASCARPONE CREAM	APPLE JELLY	MANGO MOUSSE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE		CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE			

WEEK 3--CHOCOLATES

23-27 September

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE RASPBERRY CAKE (1)	WHITE CHOCOLATE RASPBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	CHOCOLATE FONDANT	ALMOND BISCUIT	CARAMEL/CHOCOLATE PIE
COCONUT TRUFFLES	CHOCOLATE GANACHE	COCOA CRUMBLE	WHITE CHOCOLATE MOUSSE	WARM CHOCOLATE PIE
CHOCOLATE SAND ROSES	SACHER BISCUIT	DARK CHOCOLATE MOUSSE	RASPBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE		CHOCOLATE GANACHE
CHOCOLATE GANACHE		CHOCOLATE GLAZING		CARAMEL FILLING
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

30 September-4 October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MUFFINS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	APPLE TURNOVER
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	FINANCIERS	KING CAKE
BREAD ROLLS	CHOCOLATE CROISSANTS	FRUIT CAKE	MILK BREAD	FRUIT PIE
CROISSANT PASTRY	RAISIN CROISSANTS	MERINGUE	PUFF PASTRY	THIN APPLE TART
FRENCH BREAD DOUGH	TRADITIONAL CROISSANTS	BRIOCHE	ALMOND PASTE	TATIN TART
PASTRY CREAM	ALMOND CROISSANTS	BAKED CHEESE TART	PASTRY CREAM	PALMIER
ALMOND PASTE	PIE CRUST	MASCARPONE CHEESE BATTER		APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

7-11 October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	MADELEINE	TRADITIONAL BAGUETTE	RUM BABA	POUND CAKE
TROPEZIENNE TART	CREAM FILLED DOUGHNUTS	BURGER BUNS	RAISIN VIENNESE BREAD	MARBLE CAKE
COINTREAU SYRUP	KOUIGN AMANN	SPICE CAKE	CHOCOLATE VIENNESE BREAD	APPLE BEIGNET
PASTRY CREAM	CHOCOLATE ICING		CINNAMON ROLLS	
BRIOCHE				

WEEK 1--BASIC PASTRY MAKING

14-18 October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPE SOUFFLE
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF	EXOTIC FRUIT ROLL	CRÈME BRULEE	MANGO PANNA COTTA	PARIS-BREST
APPLE CRUMBLE	SPONGE CAKE (GENOISE)	CHOCOLATE & MERINGUE DESSERT (MERVEILLEUX)	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	EXOTIC MOUSSE	PASTRY CREAM	COFFEE MOUSSE	CHOUX PASTRY
PASTRY CREAM	LEMON CURD	PIE CRUST	CINNAMON COOKIE	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	CREPES
CARAMEL	MERINGUE		MANGO JELLY	CARAMEL SAUCE
CHOCOLATE ICING	POACHING SYRUP		CRUNCHY ALMOND BISCUIT	COINTREAU SYRUP
	ALMOND PASTE		COFFEE & CHOCOLATE CREAM	HAZELNUT CREAM

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

21-25 October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
SPONGE CAKE (GENOISE)	BUTTER COOKIES	CHOCOLATE SPONGE CAKE	JOCONDE SPONGE CAKE	CREAM PASTRY
VANILLA CREAM	STRAWBERRY MIRROR GLAZE	VANILLA MOUSSE	MIRROR GLAZE	LEMON CREAM FILLING
COCOA SPONGE CAKE	APPLE PUREE	CREAMY PASSION FRUIT CREAM	COFFEE BUTTER CREAM	VANILLA CREAM FILLING
MASCARPONE CREAM	APPLE JELLY	MANGO MOUSSE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE		CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE			

WEEK 3--CHOCOLATES

25 October-1 November

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE RASPBERRY CAKE (1)	WHITE CHOCOLATE RASPBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	CHOCOLATE FONDANT	ALMOND BISCUIT	CARAMEL/CHOCOLATE PIE
COCONUT TRUFFLES	CHOCOLATE GANACHE	COCOA CRUMBLE	WHITE CHOCOLATE MOUSSE	WARM CHOCOLATE PIE
CHOCOLATE SAND ROSES	SACHER BISCUIT	DARK CHOCOLATE MOUSSE	RASPBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE		CHOCOLATE GANACHE
CHOCOLATE GANACHE		CHOCOLATE GLAZING		CARAMEL FILLING
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

4-8 November

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MUFFINS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	APPLE TURNOVER
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	FINANCIERS	KING CAKE
BREAD ROLLS	CHOCOLATE CROISSANTS	FRUIT CAKE	MILK BREAD	FRUIT PIE
CROISSANT PASTRY	RAISIN CROISSANTS	MERINGUE	PUFF PASTRY	THIN APPLE TART
FRENCH BREAD DOUGH	TRADITIONAL CROISSANTS	BRIOCHE	ALMOND PASTE	TATIN TART
PASTRY CREAM	ALMOND CROISSANTS	BAKED CHEESE TART	PASTRY CREAM	PALMIER
ALMOND PASTE	PIE CRUST	MASCARPONE CHEESE BATTER		APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

11-15 November

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	MADELEINE	TRADITIONAL BAGUETTE	RUM BABA	POUND CAKE
TROPEZIENNE TART	CREAM FILLED DOUGHNUTS	BURGER BUNS	RAISIN VIENNESE BREAD	MARBLE CAKE
COINTREAU SYRUP	KOUIGN AMANN	SPICE CAKE	CHOCOLATE VIENNESE BREAD	APPLE BEIGNET
PASTRY CREAM	CHOCOLATE ICING		CINNAMON ROLLS	
BRIOCHE				

WEEK 1--BASIC PASTRY MAKING

18-22 November

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPE SOUFFLE
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF	EXOTIC FRUIT ROLL	CRÈME BRULEE	MANGO PANNA COTTA	PARIS-BREST
APPLE CRUMBLE	SPONGE CAKE (GENOISE)	CHOCOLATE & MERINGUE DESSERT (MERVEILLEUX)	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	EXOTIC MOUSSE	PASTRY CREAM	COFFEE MOUSSE	CHOUX PASTRY
PASTRY CREAM	LEMON CURD	PIE CRUST	CINNAMON COOKIE	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	CREPES
CARAMEL	MERINGUE		MANGO JELLY	CARAMEL SAUCE
CHOCOLATE ICING	POACHING SYRUP		CRUNCHY ALMOND BISCUIT	COINTREAU SYRUP
	ALMOND PASTE		COFFEE & CHOCOLATE CREAM	HAZELNUT CREAM

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

25-29 November

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
SPONGE CAKE (GENOISE)	BUTTER COOKIES	CHOCOLATE SPONGE CAKE	JOCONDE SPONGE CAKE	CREAM PASTRY
VANILLA CREAM	STRAWBERRY MIRROR GLAZE	VANILLA MOUSSE	MIRROR GLAZE	LEMON CREAM FILLING
COCOA SPONGE CAKE	APPLE PUREE	CREAMY PASSION FRUIT CREAM	COFFEE BUTTER CREAM	VANILLA CREAM FILLING
MASCARPONE CREAM	APPLE JELLY	MANGO MOUSSE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE		CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE			

WEEK 3--CHOCOLATES

2-6 December (Closed on Thursday, all recipes covered in 4 days)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE RASPBERRY CAKE (1)	WHITE CHOCOLATE RASPBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	CHOCOLATE FONDANT	ALMOND BISCUIT	CARAMEL/CHOCOLATE PIE
COCONUT TRUFFLES	CHOCOLATE GANACHE	COCOA CRUMBLE	WHITE CHOCOLATE MOUSSE	WARM CHOCOLATE PIE
CHOCOLATE SAND ROSES	SACHER BISCUIT	DARK CHOCOLATE MOUSSE	RASPBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE		CHOCOLATE GANACHE
CHOCOLATE GANACHE		CHOCOLATE GLAZING		CARAMEL FILLING
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

9-13 December

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MUFFINS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	APPLE TURNOVER
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	FINANCIERS	KING CAKE
BREAD ROLLS	CHOCOLATE CROISSANTS	FRUIT CAKE	MILK BREAD	FRUIT PIE
CROISSANT PASTRY	RAISIN CROISSANTS	MERINGUE	PUFF PASTRY	THIN APPLE TART
FRENCH BREAD DOUGH	TRADITIONAL CROISSANTS	BRIOCHE	ALMOND PASTE	TATIN TART
PASTRY CREAM	ALMOND CROISSANTS	BAKED CHEESE TART	PASTRY CREAM	PALMIER
ALMOND PASTE	PIE CRUST	MASCARPONE CHEESE BATTER		APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

16-20 December

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	MADELEINE	TRADITIONAL BAGUETTE	RUM BABA	POUND CAKE
TROPEZIENNE TART	CREAM FILLED DOUGHNUTS	BURGER BUNS	RAISIN VIENNESE BREAD	MARBLE CAKE
COINTREAU SYRUP	KOUIGN AMANN	SPICE CAKE	CHOCOLATE VIENNESE BREAD	APPLE BEIGNET
PASTRY CREAM	CHOCOLATE ICING		CINNAMON ROLLS	
BRIOCHE				

WEEK 1--BASIC PASTRY MAKING

23-27 December

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPE SOUFFLE
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF	EXOTIC FRUIT ROLL	CRÈME BRULEE	MANGO PANNA COTTA	PARIS-BREST
APPLE CRUMBLE	SPONGE CAKE (GENOISE)	CHOCOLATE & MERINGUE DESSERT (MERVEILLEUX)	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	EXOTIC MOUSSE	PASTRY CREAM	COFFEE MOUSSE	CHOUX PASTRY
PASTRY CREAM	LEMON CURD	PIE CRUST	CINNAMON COOKIE	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	CREPES
CARAMEL	MERINGUE		MANGO JELLY	CARAMEL SAUCE
CHOCOLATE ICING	POACHING SYRUP		CRUNCHY ALMOND BISCUIT	COINTREAU SYRUP
	ALMOND PASTE		COFFEE & CHOCOLATE CREAM	HAZELNUT CREAM

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

30 Dec 2019-4 Jan 2020 (Closed Tuesday & Wednesday, all dishes covered, class on Monday and Thursday-Saturday)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
SPONGE CAKE (GENOISE)	BUTTER COOKIES	CHOCOLATE SPONGE CAKE	JOCONDE SPONGE CAKE	CREAM PASTRY
VANILLA CREAM	STRAWBERRY MIRROR GLAZE	VANILLA MOUSSE	MIRROR GLAZE	LEMON CREAM FILLING
COCOA SPONGE CAKE	APPLE PUREE	CREAMY PASSION FRUIT CREAM	COFFEE BUTTER CREAM	VANILLA CREAM FILLING
MASCARPONE CREAM	APPLE JELLY	MANGO MOUSSE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE		CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE			

WEEK 3--CHOCOLATES

6-10 January 2020

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE RASPBERRY CAKE (1)	WHITE CHOCOLATE RASPBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	CHOCOLATE FONDANT	ALMOND BISCUIT	CARAMEL/CHOCOLATE PIE
COCONUT TRUFFLES	CHOCOLATE GANACHE	COCOA CRUMBLE	WHITE CHOCOLATE MOUSSE	WARM CHOCOLATE PIE
CHOCOLATE SAND ROSES	SACHER BISCUIT	DARK CHOCOLATE MOUSSE	RASPBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE		CHOCOLATE GANACHE
CHOCOLATE GANACHE		CHOCOLATE GLAZING		CARAMEL FILLING
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

13-17 January

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MUFFINS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	APPLE TURNOVER
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	FINANCIERS	KING CAKE
BREAD ROLLS	CHOCOLATE CROISSANTS	FRUIT CAKE	MILK BREAD	FRUIT PIE
CROISSANT PASTRY	RAISIN CROISSANTS	MERINGUE	PUFF PASTRY	THIN APPLE TART
FRENCH BREAD DOUGH	TRADITIONAL CROISSANTS	BRIOCHE	ALMOND PASTE	TATIN TART
PASTRY CREAM	ALMOND CROISSANTS	BAKED CHEESE TART	PASTRY CREAM	PALMIER
ALMOND PASTE	PIE CRUST	MASCARPONE CHEESE BATTER		APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

20-24 January

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	MADELEINE	TRADITIONAL BAGUETTE	RUM BABA	POUND CAKE
TROPEZIENNE TART	CREAM FILLED DOUGHNUTS	BURGER BUNS	RAISIN VIENNESE BREAD	MARBLE CAKE
COINTREAU SYRUP	KOUIGN AMANN	SPICE CAKE	CHOCOLATE VIENNESE BREAD	APPLE BEIGNET
PASTRY CREAM	CHOCOLATE ICING		CINNAMON ROLLS	
BRIOCHE				