

BANGKOK THAI COOKING ACADEMY
 PASTRY & BAKERY ARTS TRAINING SCHEDULE
 5 WEEKS ROTATING SCHEDULE
 16 NOVEMBER 2020- 10 SEPTEMBER 2021
 ACCREDITED BY THAI MINISTRY OF EDUCATION

WEEK 3--CHOCOLATES

16-20 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	LAVA CAKE	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	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		CARAMEL FILLING
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

23-27 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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

30 November-4 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

7-11 December (Closed on Monday, all recipes covered Tuesday-Friday)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

14-18 December

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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

21-25 December 2020

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

28 December 2020-1 Jan 2021 (All recipes covered Monday-Wednesday, closed on Thursday and Friday)

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

4-8 January 2021

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

WEEK 1--BASIC PASTRY MAKING

11-15 January 2021

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

18-22 January

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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

25-29 January

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

1-5 February

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

8-12 February

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

WEEK 1--BASIC PASTRY MAKING

15-19 February

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

22-26 February

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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

1-5 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

8-12 March

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

15-19 March

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

WEEK 1--BASIC PASTRY MAKING

22-26 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

29 March-2 April

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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

5-9 April (Closed on Tuesday, all dishes covered in remaining 4 days)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

12-17 April (Closed Tuesday-Thursday, all dishes covered on Monday, Friday & Saturday)

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

19-23 April

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

WEEK 1--BASIC PASTRY MAKING

26-30 April

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

3-7 May

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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

10-14 May

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

17-21 May

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

24-28 May

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

WEEK 1--BASIC PASTRY MAKING

31 May-4 June

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

7-11 June

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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

14-18 June

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

21-25 June

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

28 June-2 July

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

WEEK 1--BASIC PASTRY MAKING

5-9 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

12-16 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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

19-23 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

26-30 July (Closed Wednesday, all dishes covered in remaining 4 days)

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

2-6 August

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

WEEK 1--BASIC PASTRY MAKING

9-13 August (Closed Thursdays, all dishes covered in remaining 4 days)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	CINNAMON COOKIES	NEW YORK CHEESECAKE	FRUIT TARTLET
CHOCOLATE ECLAIRS	PEAR & ALMOND PIE	CUSTARD PIE	CRUNCHY ALMOND BISCUIT	PIE CRUST
CREAM PUFF	ALMOND PASTE	CRÈME BRULEE	MANGO PANNA COTTA	PASTRY CREAM
APPLE CRUMBLE	POACHING SYRUP	COCOA SWISS ROLLS	COFFEE CAKE (1)	COFFEE CAKE (2)
CHOUX PASTRY	MERINGUE	COCO SPONGE CAKE	COFFEE MOUSSE	CREPES
PASTRY CREAM	LEMON CURD	WHIPPED CREAM	COFFEE & CHOCOLATE CREAM	CHOCOLATE GLAZING
CHANTILLY CREAM	PIE CRUST	MERINGUE	RED FRUIT SAUCE	
CARAMEL			MANGO JELLY	
CHOCOLATE ICING				

WEEK 2--ADVANCED CAKE MAKING

16-20 August

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 & PASSION MOUSSE CAKE	CHOCOLATE GANACHE	MACARON SHELLS
COFFEE SYRUP	CREAMY CARAMEL MOUSSE	PARIS BREST	CHOCOLATE TOPPING SYRUP	
	CARAMEL MOUSSE GLAZE	CHOUX PASTRY		

WEEK 3--CHOCOLATES

23-27 August

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE (1)	SACHER CAKE (2)	WHITE CHOCOLATE STRAWBERRY CAKE (1)	WHITE CHOCOLATE STRAWBERRY CAKE (2)
CHOCOLATE TRUFFLES	COCONUT CHIP COOKIES	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CARAMEL FILLING
CARAMEL TRUFFLES	CHOCOLATE BROWNIES	LAVA CAKE	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	STRAWBERRY CREAM	SHORTBREAD COOKIE
COCOA SPONGE CAKE	ALMOND PASTE	MILK CHOCOLATE MOUSSE	MIRROR GLAZE	PIE CRUST
CHANTILLY CREAM	CHOCOLATE ICING	WHITE CHOCOLATE MOUSSE	CHOCOLATE DECORATIONS	CHOCOLATE GANACHE
CHOCOLATE GANACHE	COCONUT ROCKS (COOKIES)	CHOCOLATE GLAZING		
CARAMEL CHIPS		CUSTARD SAUCE		
WHITE CHOCOLATE GANACHE				

WEEK 4--BREAD MAKING #1

30 August-3 September

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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

6-10 September

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