

BANGKOK THAI COOKING ACADEMY
 PASTRY & BAKERY ARTS TRAINING SCHEDULE
 5 WEEKS ROTATING SCHEDULE
 9 AUGUST 2021- 26 AUGUST 2022

WEEK 1--BASIC PASTRY MAKING

9-13 August, 2021 (Closed Thursday, 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	

WEEK 1--BASIC PASTRY MAKING

13-17 Sept

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

20-24 Sept

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

27 Sept-1 Oct

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

4-8 Oct

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

11-15 Oct

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

18-22 Oct

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

25-29 Oct

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 Nov

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 Nov

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 Nov

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 Nov

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 Nov-3 Dec

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

6-10 Dec (Closed on Monday, 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

13-17 Dec

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

20-24 Dec., 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

27 -31 Dec., 2021 (Closed on Friday, 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

3-7 Jan., 2022 (Closed on Monday, all dishes covered in 4 remaining 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 & 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 Jan., 2022

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 Jan

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 Jan

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 Jan-4 Feb

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 Feb

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 Feb

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 Feb

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 Feb-4 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

7-11 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

14-18 March

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 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

28 March-1 April

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 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

11-16 April (Closed 13-15, all dishes covered in remaining 3 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

18-22 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

25-29 April

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

2-6 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

9-13 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

16-20 May

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

23-27 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

30 May-3 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

6-10 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

13-17 June

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

20-24 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

27 June-1 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

4-8 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

11-15 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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

18-22 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

25-29 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

1-5 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

8-12 August (Closed on Friday, 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

15-19 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	MERINGUE	APPLE PUREE
				CINNAMON ALMOND PASTE

WEEK 5--BREAD MAKING #2

20-26 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	