



PRO PASTRY MODULE

PASTY ART MODULE 2

WEEK ONE

Class 1 – Kitchen Basics

- Introduction to Kitchen equipment and Utensils.
- Health & Safety
- Food Safety
- Baking basics

Class 2 – Savory Pies

- Short Crust Pastry
- Meat Pie
- Quiche
- Potato pie

Class 3 – Cookies

- Stuffed Cookies
- Chocolate Chips
- Oatmeal Cookies
- Gingerbread Cookies
- Shortbread

Class 4 – Practical theory

WEEK TWO

Class 1 – French Pastries

- Choux Pastry (Churros, Profiteroles)
- Pastry cream
- Puff pastry (Danish, Mille feuille)

Class 2 – Sweet Pies & Tarts

- Lemon Meringue Tart
- Apple hand pies
- Banoffee Pie
- Pineapple Tart

Class 3 – Fried Pastries

- Samosas
- Spring roll
- Puff Puff
- Buns

Class 4 – Practical theory.

WEEK THREE

Class 1 – Nigerian Pastries

- Egg roll
- Sausage roll
- Chin-chin

- Frankfurt rolls

Class 2 – Muffins and Scones

- Berry Muffins
- Banana & Chocolate Chip Muffins
- English Style Scones

Class 3 – Other Pastries

- Madeleines
- Macarons
- Bread pudding
- Macaroons

Class 4 – Practical theory

EXAMINATION