



PRO PASTRY MODULE

CAKE MODULE 4

WEEK ONE

Class 1 – Kitchen Basics

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

Class 2- Cake Preparation Techniques

- Vanilla butter cake
- Sponge cake
- Chocolate cake
- Marble cake

Class 3 - Cake Baking

- Rich fruit cake
- Cinnamon crumb cake
- Peanut cherry cake
- Pink lemonade cake

Class 4 – Practical theory

WEEK TWO

Class 1 – Frosting & Fillings

- American buttercream
- French buttercream
- Swiss Meringue
- Italian Meringue buttercream
- Fondant

Class 2 – Cake Decoration

- Decoration of cakes with buttercream

Class 3 – Cake Decoration

- Decoration with fondant
- Simple cake carving

Class 4 – Practical theory.

WEEK THREE

Class 1 – Cake Decoration

- Preparing other decorative elements for cakes
(Using rice paper, Isomalt, Chocolate sails)

Class 2 – Cake Decoration

- Cake assembly and decoration using decorative elements like rice paper, sugar sails, chocolate sails, etc.

Class 3 – Dessert Cakes

- Working with whipped cream
- Mocha cake
- Black forest cake
- Red velvet cake slices

Class 4 – Practical theory