



PRO PASTRY MODULES

Bread, Dough And Batter (Module 1)

WEEK ONE

Class 1 – Kitchen Basics

- Introduction to Kitchen equipment and Utensils.
- Health & Safety
- Food Safety
- Baking 101

Class 2 – English Baked Goods

- Classics Homemade Loaf
- ii. Bread rolls / Burger Buns
- iii. Hot Cross Buns

Class 3 – Italian Baked Goods

- Focaccia
- Ciabatta
- Margarita pizza

Class 4 – Practice theory

WEEK TWO

Class 1 - French Baked Goods

- French Baguette
- Garlic Bread

- Brioche

Class 2 – Jewish Breads

- Challah Bread
- Babka Bread
- Bagel

Class 3 – Sweet Breads

- Raisin Breads
- Milk Bread
- Cinnamon Roll

Class 4 – Practice theory

WEEK THREE

Class 1 – Fruit Based Breads

- Banana Bread
- Corn Bread
- Carrot Bread

Class 2 – Assorted mix

- Zucchini Bread
- Pineapple Bread
- Ginger Bread

Class 3 – Yeast Based Goods

- Roti Buns
- Doughnuts
- Nutella Bread

Class 4 – Practical theory