



PRO PASTRY MODULE

MORDEN DESSERT MODULE 3

WEEK ONE

Class 1 – Kitchen Basics

- Introduction to Kitchen equipment.
- Health & Safety
- Food Safety
- Baking Basics

Class 2 – Dessert Cakes

- Red Velvet Cake
- Swiss Roll
- Carrot Cake
- Cookies & Cream Cake

Class 3 – Cheese Cakes

- No Baked Cheesecake
- New York style Cheesecake
- Japanese Cheesecake

Class 4 – Practical theory

WEEK TWO

Class 1 – Cream Based Desserts

- Chocolate Mousse
- Trifle
- Panna Cota

Class 2 - Cocoa Based Desserts

- Brownies
- Tiramisu
- Blondies

Class 3 – Dessert Sauces

- Chocolate Sauce
- Crème Anglaise
- Caramel Sauce
- Compote
- Fruit based sauce

Class 4 – Practical theory

WEEK THREE

Class 1 – Custard Based Dessert

- Crème Caramel
- Crème Brule
- Flan

Class 2 – Tarts

- Fruit Tarts
- Lemon Meringue Tart
- Apple Crumble Tart

Class 3 – Frozen Desserts

- Ice creams
- Sorbets
- Gelato
- Sherbet

Class 4 – Practical theory