



Course:	Advanced Baking
Guided Learning Hours:	32 contact hours
Pre-requisite:	Completed Baking 101 or An Introductory Baking course
Requirements:	All consumables will be provided for this course delivery

Abstract:

This is an advanced baking course designed to enhance your skills and build upon the foundational concepts covered in Baking 101. Completing this course will equip participants with both theoretical knowledge and practical skills essential for pursuing a career in the baking industry.

Target Audience:

This course is aimed at individuals who have completed Baking 101 or have considerable exposure to its outline, and who possess a passion for advancing their understanding of foundational techniques and a desire to develop a future in the industry.

Learning Outcomes

Upon completing this program, participants will be able to:

- Make artisan bread
- Create various pastries
- Prepare cheesecake
- Make crème caramel
- Understand sauces and creams
- Identify faults and their causes for all listed products
- Create doughnuts
- Master the techniques for making speciality cakes

Course Content

SESSION 1

- Artisan Breads
 - Hand crafted artisan bread
 - Faults and causes
 - Making the starter

SESSION 2

- Artisan Breads (Continued)
 - Olive fougasse
 - White sourdough

SESSION 3

- Pastry Pies
 - Blitz puff pastry

SESSION 4

- Doughnuts
 - Faults and causes
 - Glaze

SESSION 5

- Basic Cream and Sauces
 - Coulee
 - Pastry cream
 - Crème anglaise

SESSION 6

- Specialty Cakes
 - Black Forest Torte

SESSION 7

- Baked custards and Creams
 - Cheesecake
 - Crème caramel

SESSION 8

- Assessment
 - 2 practical dishes
 - 1 theory exam