

## **INTENSIVE PRACTICAL TRAINING : (530 hours)**

Applied technology: 40 hours

Intensive practice in the laboratories: 490 hours



- **Tarts:**

You will acquire new skills and discover "trendy" recipes. You will study different bases (shortcrust pastry, flaky pastry) and mixtures (fruit assortments, creams).

- **Entremets (desserts):**

You will learn entremets recipes. After having made modern-style mousses, *pièces montées* and even icings, creativity and modernity will be the watchwords of your works.

- **Petits-fours and mignardises (small pastries and small sweet tidbits):**

You will acquire a comprehensive know-how on the baking of small sweets whose aspect and texture will amaze and delight everybody. Your round, square, triangular or even hexagonal-shaped small pastries and sweets will be part of every "aperitifs" and sweet breaks: miniaturisation serves your imagination.

- **Viennoiseries:**

Through the traditional and modern-style recipes you will learn or enhance your knowledge in the baking of croissants, pains au chocolat and other pastries. You will work on various kinds of pastries (yeast dough, flaky pastry, etc.) and even learn how to roll out and fold dough in turn, in order to bake viennoiseries: this will highlight your skills and passion.

- **Ice cream and frozen desserts:**

You will study different formulas to make ice cream and frozen desserts such as *ice cream*, sorbets and iced entremets. Each season, you will bring new delightful forms, colours and savours to your customers.

- **Introduction to chocolate and sugar arts:**

You will be taught how to make decorations and artistic sculptures with sugar and chocolate. You will learn various techniques: basic pastes for making chocolates and sweets (praline, gianduja, almond paste, fondant and ganache) and the moulding of chocolate. Various decorations will be made with cooked sugar, pulled sugar, casting sugar and decorative sugar work techniques.

## **THEORY CLASSES : (106 hours)**

### ▪ **Management : (45 hours)**

This introduction to everyday company management will help you become familiar with the reading and drawing up of a budget and will provide you the essentials for the management of your business. You will be taught the necessary notions to successfully take over a business or create your own one.

### ▪ **Hygiene: (36 hours)**

You will be taught the basic hygiene measures in order to be aware of the risks inherent to this field. This training is a real cornerstone of catering professions and will essentially be applied to food hygiene.

### ▪ **Drawing : (10 hours)**

Stimulating your artistic sensibility will be essential for your career as a pastry chef. Just as much as these drawing classes, the art of pastry requires creativity and the ability to put together forms and colours, in a harmonious way, in order to make balanced compositions. This way, your personal touch will seduce your clients.

### ▪ **First-aid: (10 hours)**

Training course will prepare you for the First aid certificate: resuscitation techniques, preventive action concerning risks and safety at work in a pastry environment etc. The risk for accidents in a laboratory or a kitchen is still quite high; the knowledge of first-aid techniques will enable you to save one of your assistants.

## **FRENCH CLASSES : (6 hours per week – 120 hours)**

An educational body specialized in continuous training will be teaching you French classes. Whatever your level is, you will be taught the basics of French language, and the teacher will help you improve in French.

## **FINAL PROFESSIONAL TRAINING : (1 month)**

A one-month professional training in a pastry shop is compulsory in order to apply the techniques taught all through the training, in a professional environment. This professional training will be a wonderful opportunity for you to discover the world of business and get ready to practice your job as pastry chef in real conditions: you will see how a shop or a restaurant works, enjoy team work...



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