

APICIUS

Culinary Arts & Hotel Management
Consultants, Inc.



BREAD AND BAKING PRODUCTION NCII

This course will provide you with the basic knowledge on preparation of international desserts and basic cake production.

Duration: 144 Hours + 300 Hours OJT

24 Sessions at 2 Sessions per week and 6 hours per session

Included in the Course are:

- Detailed Course Book
- Recipes and Information Hand Outs
- Ingredients for all cooking sessions
- Free use of all Equipments and Utensils during the course
- 1 Set of Chef's Uniform & Shoes

Short Summary of the Curriculum:

- Safety at the work place, Basic sanitation and Safe food handling rules
- Getting to know Kitchen equipments and tools
- Getting to know Ingredients used in Pastry & Baking
- Getting to know Leavening agents
- Getting to know Chocolate and its handling
- Preparation of Sugar Dough, Cookies, Tartlets and Tarts
- Preparation of Pastry Cream, Crème Desserts, Bavaroise, Crème Caramel and more
- Getting to know Classic International Desserts and Sweets
- Preparation of Crepes with Condiments and Sauces
- Preparation of Sponge and what to make from it
- Preparation of Frozen desserts
- Preparation of Basic Bread Items

