

# OLIVIER CULINARY SCHOOL CO LTD

## PASTRY

**MQA Approved**

**3 months, 13 weekly sessions of 3 hours, Price: Rs 4,000 per month**

WEEK	TOPIC
Enrolment Day	<b>LET'S GET STARTED</b> <ul style="list-style-type: none"><li>- Welcome to Olivier Culinary School</li><li>- Get a Taste of our Programme</li><li>- Planning</li><li>- Find Out More</li><li>- Join Us</li></ul>
During All Sessions	<b>THEORY:</b> <b>Kitchen Hygiene &amp; Safety, Culinary Language, Cooking Methods</b>
1	<b>BASIC CUSTARDS AND CREAMS:</b> Baked Custard <b>DESSERTS:</b> Crêpes (Vanilla Pastry Cream and Chantilly Cream)
2	<b>CAKES AND ICINGS:</b> Yellow Butter Cake (Fondant and Gum Paste, Royal Icing)
3	<b>CAKES AND ICINGS:</b> Black Forest Cake (Chantilly Cream/Chocolate Work)
4	<b>ÉCLAIR PASTE:</b> Cream Puffs ( <i>Choux</i> )
5	<b>PIES AND PASTRIES:</b> Fruit Tarts and Tartlets
6	<b>BISCUITS:</b> Napolitaine <b>QUICK BREADS:</b> Muffin and Cookies
7	<b>CAKES AND ICINGS:</b> Baked Cheese Cake and Tiramisu
8	<b>YEAST PRODUCTS:</b> Brioche, Raisin Rolls and Chocolate Rolls
9	<b>CAKES:</b> Sacher Torte (Chocolate Work) and Red Velvet Cupcake
10	<b>YEAST DOUGHS:</b> Crescent
11	<b>PASTRIES:</b> Puff Pastry
12	<b>PASTRIES:</b> Macaroons
13	<b>EVALUATION AND ASSESSMENT</b>