Professional Patisserie and Confectionery Course (840 hours)

Each module lasts one month.

Module 1: Basic Mise en Place

- Crème pâtissière (pastry cream).
- Chantilly cream.
- Whipped ganache.
- Curds in a variety of flavours.
- Mousseline cream.
- Almond cream.
- Chiboust cream.
- Buttercream.

Module 2: Doughs and Breakfast Pastries

- Types of pastry.
- Croissant dough.
- Making and shaping viennoiserie (breakfast pastries).
- Sweet pastry doughs.
- Yeast doughs, including brioche.
- Pastry production.
- Sponge cakes.
- Choux pastry.

Module 3: Tarts and Petits Gâteaux

- **Petits fours:**
  - Macarons.
  - Madeleines.
  - Mini éclairs.
  - Mini tartlets.
- Éclairs.
- Fruit and lemon tartlets.
- Presentation of macarons, tarts and petits gâteaux.

Module 4: Production, Cakes, Mousses and Bavarois

- French cakes.
- Mousses.
- Bavarois.
- Sponge cakes and fillings.
- Assembly techniques.
- Cake decoration.

Module 5: Chocolate, Sugar, Decoration and Celebration Cakes

- Chocolate bonbons.
- Truffles.
- Sugar confectionery.
- Pâtes de fruits.
- Marshmallows.
- Praline.
- Caramels.
- Nougat.
- Lollipops.
- Confectionery packaging.
- Chocolate and sugar decorations.
- British and American celebration cakes.
- Croquembouche.