



CHEF ACADEMY

London

Professional Patisserie Intermediate Level

360 hours

This unique, full time, hands on programme focuses on all aspects of pastry, baking and confectionery. It offers intensive instruction, advanced equipment and high quality ingredients to our students. This intensive programme is designed to meet the needs of students wishing to obtain broad and thorough foundation in the art of pastry and baking, from viennoiseries to chocolate and everything in between. You will receive training from our highly acclaimed pastry chef in the well equipped pastry laboratory.

For career changers, professionals and beginners, the patisserie programme is the ideal one of a kind course to build a solid foundation of the knowledge and skills necessary to achieve a successful career. It is essential to be well driven, have a focused attitude and high motivation to complete this course. Once successfully completed, students will be prepared to excel in the pastry industry.

Standard Operating Procedures

Attendance and Punctuality

Considerable importance is placed on the attendance of classes, as not attending will mean that learning experiences vital to the overall content of the course will be missed. Failure to attend will affect evidence gathering, assessment opportunities and the chance to demonstrate competence in this area. Therefore, maximum attendance should be maintained. Notification of absence must be made in all cases by contacting the pastry laboratory and the academy by telephone. The pastry laboratory is one of the busiest suppliers for boutique hotels and restaurants, therefore punctuality is essential. Students should arrive 15 minutes before the start of their training to change into uniform, wash their hands and attend the morning meeting in the kitchen with the head pastry chef to organise the day ahead.

Dress Code

Students are required to wear a complete, clean and pressed uniform at all times, as specified for both demonstrations and practical classes. Students are responsible for the provision and maintenance of their uniform.

The pastry laboratory will provide you with:

- Chefs apron (clean everyday)
- Hairnet (to be worn at all times)

Personal Hygiene

A high standard of personal hygiene is essential at all times for your own and other peoples comfort.

- Nails must be kept short and clean at all times.
- No perfumes or aftershaves are permitted in practical sessions (if possible, choose a non-perfumed antiperspirant)
- Hands must be washed before starting a session, after using the toilet, after cigarette breaks, and if you leave or re-enter the kitchen at any time.

Safety

A safe and secure working environment should be maintained at all times, Negligence to observe these rules will not be tolerated.

- All spillages must be mopped up immediately.
- Dangerous or faulty equipment must be reported immediately.

- There should be no running in the kitchen.
- Knives should be clean and sharp, and handled in a safe manner at all times.
- If you have been given permission to use a lecturer's or fellow student's personal kitchen equipment, always return it promptly and in good condition.

Equipment and Machinery

All kitchen areas must be left clean. For example, table and work benches must be cleaned and sanitized after each service or session. All small utensils must be personally washed and kept within the section. Stoves, ovens and hobs should be turned off and cleaned after each session. Under no circumstances should students operate any new equipment or machinery that they have not been fully trained to operate. Students will learn about new kitchen facilities and equipment such as Kitchen Aid mixers, Robot Coupe mixers, induction burners, convection and deck ovens, blast chillers and shearer machines.

Refrigeration

Fridge temperatures should be monitored frequently and all fridges should be cleaned daily inside and out after service or sessions. Cooked and raw food must be stored separately. All food is to be placed on clean trays or boxes/bowls and covered with a lid or cling film and labelled.

Store Collection

Students are expected to collect and check all food orders drawn from the stores. All stores must be kept in hygienic conditions and at the correct temperature. Stock rotation should be carried out on a daily basis.

Personal Equipment

Mobile phones are not allowed in the kitchen or any classroom area.

Students must have a full set of knives in their possession.

To enable the student to successfully participate in practical lessons, it is advisable to have the following equipment:

- Serrated edge carving knife (25cm)
- Palette knife (23cm)
- French cooks knife (20cm)
- Paring knife (10cm)

- Vegetable peeler
- Piping bag (not cloth)
- Set of star nozzles (large and small)
- Set of plain nozzles (large and small)
- Pastry brush
- Small scissors
- Plastic scrapers (preferably two)
- Pen/pencil and small notebook
- USB stick (minimum of 2/3mb)
- Small digital camera to take pictures of creations and use for recipe specifications

This list is not exhaustive and as you progress you may feel additions need to be made.

All equipment needed can be supplied by Chef Academy of London (This is not included in the course fee, there will be an extra charge)

Dish, menu and recipe specifications

All students must complete in full the recipe specification sheets for all dishes produced in the pastry kitchen and file them in a clean folder or on their USB stick. For the research of various dishes and traditional cakes, students may want to do some background reading on pastry and confectionery to help with assignments.

We recommend that students photocopy the recipe specification sheet provided and complete each new recipe on a daily basis and file them to help them create master recipe books complete with pictures of the finished products.

Food Service Safety Sanitation and HACCP

Description

This course conveys the most importance of food professionals providing safe food to their customers. Students learn everything about food safety, sanitation, equipment and food delivery. This is a comprehensive immersion into all aspects of handling food safely. The HACCP association examination will be pasty of this course. Students must pass this exam in order to pass the full programme. Those who do not pass will have the opportunity to retake the exam. Once passed, students are eligible for certification.

Course Objectives

- The student will learn specific microbes responsible for contaminating food during its storage, preparation, and service handling phase.
- The student will learn legally mandated as well as practical procedures to maintaining sanitary and uncontaminated kitchen equipment, tools, food and hands.
- The student will learn procedures for food handling, from storing and refrigeration/freezing to thawing and reheating, preparation and delivery.

Student Learning Outcomes

- The students will list and explain how to handle food safely by identifying the various chemical, biological and physical properties present that could allow contamination to occur and how to prevent these properties from contaminating a kitchen.
- The student will recognize the specific microbes responsible for contaminating food during its storage, preparation, and service handling phases.
- The student will compare and contrast the legally mandated as well as practical procedures for maintaining sanitary and uncontaminated kitchen equipment tools, food and hands.
- The student will explain the procedures for food handling, from storing and refrigeration/freezing to thawing and reheating, preparation and delivery.
- The student will differentiate between cleaning and sanitizing kitchen equipment, tools, surfaces and personnel.
- The student must take and pass the national HACCP examination.

Module: Tarts and Petit Gateaux

Description

European classic recipes, as well as cutting edge creations, current trends and sculpted cake methods. Efficient production methods are taught and students will use these techniques to produce their own designs. In this course students will learn how to make individual mini French pastries and petit fours such as the traditional éclair, fruit and lemon tartlets, macaroons and madeleines. This course will allow students to practice many different types of elements used in pastry such as cream, buttercream, glazes, cream based fillings, fruit based fillings, chocolate based fillings and doughs. Students will also learn how to present a beautiful display of their petit fours, macaroons, tarts and petit gateaux.

Objectives

- The student will learn how to make petit fours such as pate a choux, miniature cookies, miniature cakes, tartlets, miniature pastries and party favourites such as caramels, caramelised nuts, flavoured marshmallows and lollipops.
- The student will learn and identify various fillings such as buttercream, ganache, meringue, mousse, flavoured whipped cream, pastry cream and different glazes.
- The student will understand how to apply the aforementioned objectives through various methods of constructing cakes using the efficient production methods.
- The student will learn and evaluate methodologies of combining flavour, texture and taste. This comprehension will allow students to develop the ability to create their own combinations and recipes.
- The student will learn how to make individual mini French pastries and petit fours such as traditional eclairs, fruit and lemon tartlets, macaroons and madeleines.
- The student will learn and practice many types of elements such as pastry cream, buttercream, glazes, cream based fillings, fruit based fillings, chocolate based fillings and doughs.

Learning Outcomes

- The student will explain the technology of ingredients in pastry and baking and apply this understanding to their cake creations through hands on practice.
- The student will make petit fours such as pate a choux (choux pastry), miniature cookies, miniature cakes, tartlets, miniature pastries and party favourites such as caramels, caramelised nuts, flavoured marshmallows and lollipops.
- The student will create various doughs and fillings such as buttercream, ganache, meringue, mousse, flavoured whipped cream, pastry cream and different glazes.
- The student will employ different methodologies of combining flavour, texture and taste in constructing various types of cakes using efficient production methods.

- The student will create their own flavour and texture combinations, as well as recipes.

This module is a foundational component, it must be completed in 4 weeks.