

THAI CHEF SCHOOL
 PASTRY & BAKERY ARTS TRAINING SCHEDULE
 4 WEEKS ROTATING SCHEDULE
 4 MARCH-11 OCTOBER 2019

WEEK 1--BASIC BAKERY/PASTRY MAKING

4-8 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

11-15 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

18-22 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

25-29 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	

WEEK 1--BASIC BAKERY/PASTRY MAKING

1-5 APRIL

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

8-12 APRIL

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

17-20 APRIL (15 & 16 Songkran holidays, training compressed into 4 days of training Wednesday-Saturday)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

22-26 APRIL

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	

WEEK 1--BASIC BAKERY/PASTRY MAKING

29 APRIL-3 MAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

6-10 MAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

13-17 MAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

20-24 MAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	

WEEK 1--BASIC BAKERY/PASTRY MAKING

27-31 MAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

3-7 JUNE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

10-14 JUNE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

17-21 JUNE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	

WEEK 1--BASIC BAKERY/PASTRY MAKING

24-28 JUNE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

1-5 JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

8-12 JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

15-19 JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	

WEEK 1--BASIC BAKERY/PASTRY MAKING

22-26 JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

29 JULY-2 AUGUST

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

5-9 AUGUST

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

13-16 AUGUST (12 AUG closed for holiday, training compressed into 4 days)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	

WEEK 1--BASIC BAKERY/PASTRY MAKING

19-23 AUGUST

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

26-30 AUGUST

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

2-6 SEPTEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

9-13 SEPTEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	

WEEK 1--BASIC BAKERY/PASTRY MAKING

16-20 SEPTEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WRITING CHOCOLATE & CREAM USING PAPER CONE	LEARN PIE & TART DOUGH	CHOCOLATE CHIP COOKIES	FRUIT CAKE	CAKE DECORATION USING BUTTER CREAM
	LEMON TART	BROWNIES	BUTTER CAKE	
	APPLE CRUMBLE	CHOCOLATE FUDGE COOKIES	PATE CHOUX (ÉCLAIR WITH FILLING)	
	FRUIT TARTLET	OREO CHEESECAKE	THAI TEA CAKE	

WEEK 2--ADVANCED CAKE MAKING (Must be taken with WEEK 1)

23-27 SEPTEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
YOGURT CAKE	WHITE STRAWBERRY BAVAROIS	DARK CHOCOLATE TOWER	TIRAMISU	SACHER CAKE
STRAWBERRY SHORT CAKE	TRIO CHOCOLATE CAKE	CHOCOLATE TRUFFLE CAKE	OPERA CAKE	IRISH COFFEE CAKE
	MACARONS WITH FILLING			

WEEK 3--CHOCOLATE

30 SEPT-4 OCTOBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHOCOLATE TRUFFLES & PRALINES	BONBON PRALINES	CARAMEL TRUFFLES	ALMOND CARAMEL	CHOCOLATE DECORATIONS
GREEN TEA TRUFFLES	HONEY TRUFFLES	IRISH COFFEE	PYRAMID CHOCOLATE	
CARAMEL STICKS		COCONUT TRUFFLES		

WEEK 4--BREAD MAKING

7-11 OCTOBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHITE BREAD	PIZZA CRUST THICK & THIN	DANISH PASTRY	MULTI-GRAIN BREAD	WHOLE WHEAT BREAD
SOFT BREAD WITH FILLINGS	FRENCH BREAD	CROISSANT	APPLE TURNOVER	HOKKAIDO MILK BREAD
	BRIOCHE	PUFF PASTRY	TARTE AUX POMMES	