

THAI CHEF SCHOOL
 PASTRY & BAKERY ARTS TRAINING SCHEDULE
 4 WEEKS ROTATING SCHEDULE

WEEK 1--BASIC BAKERY/PASTRY MAKING

5-9 November, 2018

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)

12-16 Nov.

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

19-23 Nov

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

26-30 Nov.

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

3-8 Dec (Closed on Wednesday, Saturday is make up day)

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)

10-14 Dec.

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

17-21 Dec.

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

24-28 Dec.

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

7-11 January, 2019

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)

14-18 Jan.

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

21-25 Jan.

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

28 Jan.-1 Feb.

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

4-8 Feb.

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 Feb.

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 Feb.

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 Feb-1 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

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	