

THAI CHEF SCHOOL
 PASTRY & BAKERY ARTS TRAINING SCHEDULE
 5 WEEKS ROTATING SCHEDULE
 27 MAY 2019- 24 Jan 2020
 ACCREDITED BY THAI MINISTRY OF EDUCATION

WEEK 1--BASIC BAKERY/PASTRY MAKING

27-31 May

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPES
CHOCOLATE ECLAIRS	APPLE CRUMBLE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF		CRÈME BRULEE	CINNAMON COOKIES	PARIS-BREST

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

3-7 June

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
	BUTTER COOKIES			

WEEK 3--CHOCOLATES

10-14 June

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CHOCOLATE TRUFFLES	COCONUT TRUFFLES	CHOCOLATE FONDANT	CHOCOLATE CHIP COOKIES	CHOCOLATE PIE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES			

WEEK 4--BREAD MAKING #1

17-21 June

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CROISSANTS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	MILK BREAD
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	PUFF PASTRY	BRIOCHE
		FRUIT CAKE		THIN APPLE TART

WEEK 5--BREAD MAKING #2

24-28 June

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	PANINI	TRADITIONAL BAGUETTE	APPLE TURNOVER	POUND CAKE
			VIENNESE BREAD	MARBLE CAKE

WEEK 1--BASIC BAKERY/PASTRY MAKING

1-5 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPES
CHOCOLATE ECLAIRS	APPLE CRUMBLE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF		CRÈME BRULEE	CINNAMON COOKIES	PARIS-BREST

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

8-12 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
	BUTTER COOKIES			

WEEK 3--CHOCOLATES

15-19 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CHOCOLATE TRUFFLES	COCONUT TRUFFLES	CHOCOLATE FONDANT	CHOCOLATE CHIP COOKIES	CHOCOLATE PIE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES			

WEEK 4--BREAD MAKING #1

22-26 July

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CROISSANTS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	MILK BREAD
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	PUFF PASTRY	BRIOCHE
		FRUIT CAKE		THIN APPLE TART

WEEK 5--BREAD MAKING #2

29 July-2 Aug

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	PANINI	TRADITIONAL BAGUETTE	APPLE TURNOVER	POUND CAKE
			VIENNESE BREAD	MARBLE CAKE

WEEK 1--BASIC BAKERY/PASTRY MAKING

5-9 Aug

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPES
CHOCOLATE ECLAIRS	APPLE CRUMBLE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF		CRÈME BRULEE	CINNAMON COOKIES	PARIS-BREST

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

13-16 Aug (Monday holiday, class compressed into 4 days)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
	BUTTER COOKIES			

WEEK 3--CHOCOLATES

19-23 Aug

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CHOCOLATE TRUFFLES	COCONUT TRUFFLES	CHOCOLATE FONDANT	CHOCOLATE CHIP COOKIES	CHOCOLATE PIE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES			

WEEK 4--BREAD MAKING #1

26-30 Aug

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CROISSANTS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	MILK BREAD
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	PUFF PASTRY	BRIOCHE
		FRUIT CAKE		THIN APPLE TART

WEEK 5--BREAD MAKING #2

2-6 Sept

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	PANINI	TRADITIONAL BAGUETTE	APPLE TURNOVER	POUND CAKE
			VIENNESE BREAD	MARBLE CAKE

WEEK 1--BASIC BAKERY/PASTRY MAKING

9-13 Sept

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPES
CHOCOLATE ECLAIRS	APPLE CRUMBLE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF		CRÈME BRULEE	CINNAMON COOKIES	PARIS-BREST

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

16-20 Sept

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
	BUTTER COOKIES			

WEEK 3--CHOCOLATES

23-27 Sept

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CHOCOLATE TRUFFLES	COCONUT TRUFFLES	CHOCOLATE FONDANT	CHOCOLATE CHIP COOKIES	CHOCOLATE PIE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES			

WEEK 4--BREAD MAKING #1

30 Sept-4 Oct

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CROISSANTS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	MILK BREAD
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	PUFF PASTRY	BRIOCHE
		FRUIT CAKE		THIN APPLE TART

WEEK 5--BREAD MAKING #2

7-11 Oct

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	PANINI	TRADITIONAL BAGUETTE	APPLE TURNOVER	POUND CAKE
			VIENNESE BREAD	MARBLE CAKE

WEEK 1--BASIC BAKERY/PASTRY MAKING

14-18 Oct

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPES
CHOCOLATE ECLAIRS	APPLE CRUMBLE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF		CRÈME BRULEE	CINNAMON COOKIES	PARIS-BREST

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

21-25 Oct

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
	BUTTER COOKIES			

WEEK 3--CHOCOLATES

25 Oct-1 Nov

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CHOCOLATE TRUFFLES	COCONUT TRUFFLES	CHOCOLATE FONDANT	CHOCOLATE CHIP COOKIES	CHOCOLATE PIE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES			

WEEK 4--BREAD MAKING #1

4-8 Nov

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CROISSANTS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	MILK BREAD
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	PUFF PASTRY	BRIOCHE
		FRUIT CAKE		THIN APPLE TART

WEEK 5--BREAD MAKING #2

11-15 Nov

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	PANINI	TRADITIONAL BAGUETTE	APPLE TURNOVER	POUND CAKE
			VIENNESE BREAD	MARBLE CAKE

WEEK 1--BASIC BAKERY/PASTRY MAKING

18-22 Nov

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPES
CHOCOLATE ECLAIRS	APPLE CRUMBLE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF		CRÈME BRULEE	CINNAMON COOKIES	PARIS-BREST

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

25-29 Nov

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
	BUTTER COOKIES			

WEEK 3--CHOCOLATES

2-6 Dec (Closed on Thursday, all recipes covered in 4 days)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CHOCOLATE TRUFFLES	COCONUT TRUFFLES	CHOCOLATE FONDANT	CHOCOLATE CHIP COOKIES	CHOCOLATE PIE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES			

WEEK 4--BREAD MAKING #1

9-13 Dec

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CROISSANTS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	MILK BREAD
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	PUFF PASTRY	BRIOCHE
		FRUIT CAKE		THIN APPLE TART

WEEK 5--BREAD MAKING #2

16-20 Dec

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	PANINI	TRADITIONAL BAGUETTE	APPLE TURNOVER	POUND CAKE
			VIENNESE BREAD	MARBLE CAKE

WEEK 1--BASIC BAKERY/PASTRY MAKING

23-27 Dec

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CARMELIZED CHOUX	LEMON MERINGUE PIE	FRUIT TARTLET	NEW YORK CHEESECAKE	CREPES
CHOCOLATE ECLAIRS	APPLE CRUMBLE	CUSTARD PIE	FROZEN VANILLA SOUFFLE	FRUIT SALAD
CREAM PUFF		CRÈME BRULEE	CINNAMON COOKIES	PARIS-BREST

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

30 Dec 2019-4 Jan 2020 (closed Tuesday & Wednesday, class on Monday and Thursday-Saturday)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
TIRAMISU	CARAMEL MOUSSE CAKE (1)	CARAMEL MOUSSE CAKE (2)	OPERA CAKE	MACARONS
STRAWBERRY CAKE (1)	STRAWBERRY CAKE (2)	MANGO MOUSSE CAKE (1)	MANGO MOUSSE CAKE (2)	MILLEFEUILLE
	BUTTER COOKIES			

WEEK 3--CHOCOLATES

6-10 Jan 2020

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BLACK FOREST CAKE	SACHER CAKE	TRIO CHOCOLATE CAKE (1)	TRIO CHOCOLATE CAKE (2)	CHOCOLATE SOUFFLE
CHOCOLATE TRUFFLES	COCONUT TRUFFLES	CHOCOLATE FONDANT	CHOCOLATE CHIP COOKIES	CHOCOLATE PIE
CARAMEL TRUFFLES	CHOCOLATE BROWNIES			

WEEK 4--BREAD MAKING #1

13-17 Jan

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CROISSANTS	PIZZA CRUST THIN	PIZZA CRUST THICK	BAGELS	MILK BREAD
PRETZELS	FRENCH BREAD	WHITE SANDWICH BREAD	PUFF PASTRY	BRIOCHE
		FRUIT CAKE		THIN APPLE TART

WEEK 5--BREAD MAKING #2

20-24 Jan

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WHOLE WHEAT BREAD	DOUGHNUTS	JAPANESE CHEESECAKE	PITA BREAD	MULTI-GRAIN BREAD
DANISH PASTRY	PANINI	TRADITIONAL BAGUETTE	APPLE TURNOVER	POUND CAKE
			VIENNESE BREAD	MARBLE CAKE