

THAI CHEF SCHOOL
PASTRY & BAKERY TRAINING
5 WEEKS SCHEDULE*

Licensed by Thai Ministry of Education

WEEK 1–PASTRY, SWEETS, CAKE MAKING

Some techniques of the week:

- Make a choux pastry
- Make a caramel
- Whip a cream
- Learn how to pipe
- Make several creams (pastry, Chantilly, lemon, coffee, etc)
- Make an almond paste
- Make and bake a pie crust
- Make a French and Italian meringue
- Make a syrup
- Make an icing
- Fruit cutting skills

PASTRIES:

- Cream puff
- Chocolate eclairs
- Caramelized choux
- Lemon meringue pie
- Apple crumble
- Pear & almond pie
- Fruit tartlet
- Custard pie
- Cocoa Swiss rolls
- New York cheesecake
- Mango panna cotta
- Creme brulee
- Coffee mousse cake
- Frozen vanilla soufflé
- Crepe soufflé
- Paris-Brest
- Fruit salad

WEEK 2–ADVANCED CAKE MAKING (Must be taken after Week 1)

Some techniques of the week:

- Make different kind of biscuits (genoise, butter cookie, joconde sponge cake, coconut sponge cake, etc)
- Make several creams: mascarpone cream, vanilla cream, caramel mousse, passion fruit cream, mango mousse, coffee cream, lemon cream, etc.
- Make a chocolate ganache
- Make Italian meringue
- Make macaron shells
- Make a chocolate topping
- Assemble a cake
- Unmold and decorate a cake
- Make a caramel
- Make apple puree
- Make a mirror glaze

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PASTRIES:

- Strawberry cake
- Coffee butter cream
- Chocolate ganache
- Opera cake
- Caramel mousse cake
- Passion fruit cream
- Mango & passion fruit mousse cake
- Lemon macarons
- Vanilla macarons
- Tiramisu
- Layered vanilla cream pastry (Millefeuille)

WEEK 3—CHOCOLATE CAKE & SWEETS

Some techniques of the week:

- Make a chocolate ganache
- Make a cocoa sponge cake
- Make a cocoa crumble
- Make a chocolate glazing
- Bake perfectly a lava cake
- Make a shortbread cookie
- Make chocolate truffles
- Make white chocolate, milk chocolate and dark chocolate mousses
- Make and bake a soufflé
- Make almond paste
- Make a custard sauce
- Make a raspberry cream
- Make a pie crust

CAKES & SWEETS:

- Chocolate truffles
- Caramel truffles
- Coconut truffles
- Chocolate sand roses
- Black forest cake
- Trio chocolate cake
- Chocolate fondant (Lava cake)
- Chocolate brownies
- Sacher cake
- White chocolate & raspberry cake
- Caramel & chocolate pie
- Chocolate soufflé
- Warm chocolate pie
- Chocolate chip cookies
- Coconut rocks (Coconut cookies)

WEEK 4–BAKERY & BREAD MAKING WEEK #1

Some techniques of the week:

- Knead different kinds of bread dough
- Understand how yeast works
- Use different kind of flours
- Shape bread and bake it
- Make thick and thin pizza crust
- Make a croissant pastry and puff pastry
- Bake dry cakes
- Bake meringues
- Bake homemade puff pastry: apple tart, Tatin tart, king cake, palmier, apple turnover...
- Make sweet & soft bread: brioche and milk bread
- Make mascarpone cheese batter

BREADS:

- White sandwich bread
- French bread rolls
- Muffins
- Bagel
- Chocolate, raisins, traditional and almond croissants
- Baked cheese tart
- Financiers
- Puff pastry
- Pizza crust (thick & thin)
- Pretzel
- Milk bread
- Brioche
- Fruit cake
- Fruit pie
- Thin apple tart
- Tatin tart
- King cake
- Apple turnover
- Palmier
- Meringue

WEEK 5 – BAKERY & BREAD MAKING WEEK #2

Some techniques of the week:

- Knead different kinds of bread dough
- Understand how yeast works
- Use different kinds of flours
- Shape bread and bake it
- Make Danish pastry
- Bake dry cakes
- Make homemade raised & cream-filled doughnuts with several toppings
- Use brioche to make pastries: Tropezienne tart & cinnamon rolls
- Make sweet & soft bread: Viennese
- Make Cointreau syrup

BREADS:

- Multi-grain bread
- Whole wheat bread
- Tropezienne tart
- Kouign-amann
- Madeleine
- Burger buns
- Pita bread
- Traditional baguette
- Danish pastry
- Japanese cheesecake
- Pound cake
- Marble cake
- Chocolate & raisin Viennese bread
- Apple beignet
- Cinnamon rolls
- Rum baba
- Doughnuts

***200 hours (25 full time days)**