

# Program french pastry, bread and viennoiserie making

## Level 1 - Discovery & practicing technique

### Audience

Anyone interested in learning basic techniques in pastry, bread and viennoiserie making. You must bring your safety shoes (you can bring your professional clothings).

### Objectives

1. To know the raw materials and their impact in the process
2. To understand the specificity of French bread
3. To master the different basic doughs, fillings and creams and to learn their manufacturing process
4. To itemize the related finished products and to diversify the range. To be able to create simple decorations

### Program

#### Theme 1 Pastry making - The making of a full range of pastries 35 hours (5 days)

The basic pastes and creams

- Puff pastry:  
apple turnover, palmiers, millefeuille, flan, galette des rois
- Choux pastry:  
chouquettes, éclairs, religieuse, cream puffed
- Shortcrust pastry:  
apple tart, bourdaloue, chocolate tart, lemon tart
- Petits fours secs (dry):  
financier, sablé, macaroons

#### Theme 2 Bread making - The making of a full range of breads 35 hours (5 days)

- 1/ The technology and the differences between breads
- 2/ The baguette making:
  - Different kneading
    - *intensified kneading*
    - *2nd speed kneading*
  - Fermentation
    - *direct fermentation*
    - *controled fermentation*
    - *slow fermentation*
  - Diversification
    - *Farmhouse bread*
    - *Whole meal bread*
    - *Ciabbatta*
    - *Rye bread*
    - *Bread with mixed grains*

#### Theme 3 Viennoiserie making - The making of a full range of viennoiseries 35 hours (5 days)

- 1/ The technology and the basics
- 2/ Yeast dough : brioches, milk bread
- 3/ Yeast puff doughs and puff doughs products : croissants, chocolate-filled pastry
- 4/ Filling and custards : almond, confectioner's custard
- 5/ Diversification of shapings

### Educational

The training is dedicated to practising in laboratory. Trainers are assisted by a professional and apply the different methods and make the different products.

### Duration

5 or 10 or 15 days. You can choose 1,2 or all the themes.

### Certificate

Certificate of the school at the end.

# Program french pastry, bread and viennoiserie making

## Level 2 - Practicing Technique

### Audience

Anyone interested in learning basic techniques in pastry, bread and viennoiserie making.  
You need to know the basis to follow this session. You must bring your professional clothings.

### Objectives

1. To understand the specificity of French bread with prefermentation
2. To master the delicate doughs, fillings and creams and their manufacturing process.
3. To master the different doughs, fillings and creams in viennoiserie and to learn their manufacturing process.
4. To itemize the related finished products and to diversify the range. To be able to create decorations

### Program

#### Theme 1 Pastry making - The making of a full range of pastries 35 hours (5 days)

- 1/ French pastry "The best of"
- Biscuits : finger biscuits, joconde, almond biscuits.
  - Fillings and creams : bavarian cream, fruits mousse, ganache.
  - Initiation into decorating
- 2/ Puff pastry :  
Saint Honoré, Paris Brest
- 3/ Shortcrust pastry:  
lemon tart with meringue, new tendance apple tart
- 4/ Entremets:  
Fraisier, Opéra, chocolate charlotte, new tendance entremets

#### Theme 2 Bread making - The making of a full range of breads 35 hours (5 days)

- 1/The technology of prefermentation and the breads with prefermentation
- 2/ The baguette making:
- 2nd speed kneading
  - Fermentation
    - direct fermentation
    - autolysis
    - with fermented dough
    - with sourdough
  - Breadmaking with prefermentation and with other flours : chestnut, corn, rye, spelt and with different additions : seeds, dry fruits and vegetables, cheese.

#### Theme 3 Viennoiserie making - The making of a full range of viennoiserie 28 hours (4 days)

- 1/ The technology and the basics
- 2/ Yeast dough: brioche a tête, brioche with pink pralines, brioche feuilletée, kougelhof
- 3/ Yeast puff doughs and puff doughs products : a full range of Danish
- 4/ Diversification of shapings
- 5/ Multi-color croissant, pain au chocolat

### Educational

The training is dedicated to practising in laboratory. Trainers are assisted by a professional and apply the different methods and make the different products.

### Duration

14 days (98-hour training). You can choose 1,2 or all the themes.

### Certificate

Certificate of the school at the end.