

**NATIONAL SCHOOLS  
ADVANCED BAKING CURRICULUM**

**Course 301 Cakes - advanced decorations 60 hours**

**1. Cakes with Advanced Decorations**

- (A) Flavored cakes
- (B) Cake Filling
- (C) Wedding cake assembly
- (D) Icing and glazing
- (E) Weekly review and exams

**Course Description:**

**In this mod, students will review Bakery concepts and become proficient at designing and decorating a variety of cakes including special event items such as wedding cakes.**

**Objectives:**

**Upon completion of this course, the student will be able to:**

- ◆ **Explore the fundamentals of baking math, ratios, and baker's percentage, and yields weights and measures.**
- ◆ **Demonstrate advanced working knowledge and practical skill in working with a variety of frostings and cake decorating.**
- ◆ **Demonstrate presentation techniques used to display special occasion cakes.**

**You will be working with cakes generally categorized by their main ingredient or flavoring including cheesecake, chocolate cake, various berry flavored cakes or categorized by their method including chiffon cake, flourless cake, and sponge cakes which are a component of assembled decorated cakes.**

**Wedding cakes are a high profit item due to their extensive labor time and low material cost. This can become a pastry chef business for graduates who wish to specialize in taking orders from brides, creating these cakes with delivery and service at the wedding. You will be trained in all aspects of preparation for various wedding cakes and their decorations.**

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## **Course 302 Individual Pastries 30 hours**

### **3. Individual Pastries**

- (A) Petit fours
- (B) Puff Pastry dough & Danish
- (C) Weekly reviews & exams

Individual pastries are recipes that contain multiple components and include pre-made elements of short dough crust, sponge, or meringue topped with layers of fillings including frangipane, ganache, buttercream, lemon curd or jam. You will learn how to decorate with or dipped into chocolate or fondant. You certainly will enjoy making all these delicious pastries.

## **Course 303 Fancy Frozen Desserts 25 hours**

### **4. Fancy Frozen Desserts**

- (A) Bombes using molds
- (B) Frozen Mousses
- (C) Ice creams and Sorbet
- (D) Weekly review & Exams

You will learn to create bombes which are a type of frozen dessert made by lining a chilled mold with ice cream, sorbet or sherbet then filling it with a rich cream mixture. Coupes are taught on formulas by French Master Chefs, such as Carême and Escoffier. After learning these desserts, you sure will be the envy of your friends for your new talent.

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## **Course 304 Complex custards and Mousses 25 hours**

### **5. Complex Custards and Mousses**

- (A) Charlottes
- (B) Custards
- (C) Bavarian creams
- (D) Mousses
- (E) Souffles
- (F) Weekly review & exams

You will learn how to make hot charlottes which are baked with a fruit filling and cold charlottes having a Bavarian cream or custard filling. Learn to create crème Carmel, pots de crème and crème Brule, Bavarians are

chilled desserts. You will learn how to add whipped cream and gelatin to a custard sauce made with whole eggs then flavored with fruit puree liqueur, chocolate or nuts then poured into molds. The word mousse means a foam or lather in French which is a fluffy mixture that acquires this texture from the incorporation of air. In this new talent you will learn to create many additional fancy desserts at this level.

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### **Course Description:**

Students will experiment with sugar work and chocolate. Students will create a variety of candies and confections and learn to creatively display items for presentation. A final review of culinary concepts is also explored.

Respect the rights and property of others. Do not disrupt the class.

### **Objectives:**

Upon completion of this course, the student will be able to:

- ◆ Explore the fundamentals of baking math, ratios, and baker's percentage, and yields weights and measures.
- ◆ Demonstrate Proficient skill and Bakery technique in Sugar Work and chocolate.
- ◆ Identify and produce a variety of confections and candies for presentation.

## **Course 305 Chocolate Artistry 30 hours**

### **6. Chocolate Artistry**

- (A) Chocolate Tempering
- (B) Advanced chocolate decorations
- (C) Chocolate candies
- (D) Candy box
- (E) Truffles & Ganache based candies
- (F) Weekly review & exams

You will learn how to achieve the high gloss and hard brittle texture of chocolate by tempering. You will be using a marble slab and stored in the freezer before making chocolate decorations using a metal spatula and knife, and procedures for piping strands of chocolate and other methods to decorate. And who does not enjoy working with chocolate!

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## **Course 306 Sugar Work 30 hours**

### **7. Sugar Work**

- (A) Pulled sugar**
- (B) Sugar blowing**
- (C) Casting Sugar**
- (D) Rock Sugar**
- (E) Weekly review & exams**

This deals with the artistic use of sugar as decorations. Sugar can be boiled into a thick syrup and turned into a variety of shapes by casting, blowing or pulling or it can be spun into delicate threads. With the addition of gum tragacanth or gelatin, sugar can be made into a paste to be rolled, formed or molded in almost any way imaginable. Caramelized sugar is used to coat fruit and nuts for dessert garnishes and can be made into fragile cages to showcase a simple dessert like ice cream or it can be piped out to form ornaments, figurines and flexible spirals. Training in this level will enhance your skills for high end employment.

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## **Course 307 Advanced Plated Desserts 20 hours**

### **8. Advanced Plated Desserts**

- (A) Fruit Sauces**
- (B) Warm and cold plate presentation**
- (C) Fresh fruit garnishes**
- (D) Weekly review & Exams**

You will be taught plated desserts that are advanced in their decorations using formulas including caramel glass paste decorations, decorated sponge sheets, decorating with fondant and royal icing and with sauces or sauce painting. Many of these techniques are today much easier to produce thanks to new advanced tools, such as Silpats, Flexipans, Acetate sheets and decorating Combs.

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## **Course 308 Final Projects 15 hours**

### **8. Final Projects**

- (A) Create a complex dessert for your final project**

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**Preparing Students for Job Placement      5 hours**

**Job Search and Instruction – To be completed with the school director**

**Job Interview Technique      \_ Student Resumes**

**Keeping & Advancing on the Job**

**Graduation Day**

**Total 300 hours**

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