



Pastry

⇒ Course 01: Artisan Pastry & Desserts

- Course Introduction
- Chocolate Brownies
- Apple Tart - Pate Sablee
- Doughnuts - Chocolate & Cinnamon
- Stroopwafels
- Cinnamon Rolls
- Tarte Tatin - Puff Pastry
- Bonus Section: Sourdough & Beyond!

⇒ Course 02: Sourdough Breads & Pastries Mastery

- Course Introduction
- Make Your Own Sourdough Starter With Just 2 Ingredients
- How To Make Bagels (Sourdough)
- How To Make Your First Beginner Sourdough Bread
- How To Make Rye Bread (Sourdough)
- How To Make Rustic Baguettes
- How To Make Crossants (Sourdough)
- Course Conclusion

⇒ Course 03: Introduction to Baking

- Welcome to the Course
- Reading a Recipe
- Mise en Place
- Choosing Ingredients
- Equipment Toolkit
- Special Notes for High Altitude
- What is a Butter Cake-
- History of Butter Cakes
- Important Considerations for Butter Cakes
- Creaming Method- Almond Butter Cake
- Reverse Creaming Method- Vanilla Butter Cake

- What is an Oil Based Cake-
- History of Oil Based Cakes
- Important Considerations for Oil Cakes
- Blended Method- Chocolate Olive Oil Cake
- Blended Method- Carrot Cake
- What is a Sponge Cake-
- History of Sponge Cakes
- Sponge Cake Mise en Place
- American Sponge Cakes
- American Sponge Method- Classic American Sponge
- European Sponge Cakes
- European Sponge Method- Genoise
- What is Simple Syrup
- Simple Syrup Method
- Thank You!

⇒ Course 04: Bake a Layer Cake

- Section 01: Introduction
- Section 02: Before starting to bake
- Section 03: Cake Base preparation
- Section 04: Assemble the cake

⇒ Course 05: Sophisticated Baking and Cake Decorating Level 2

- Module 01: Sophisticated Baking & Cake Design
- Module 02: Icing
- Module 03: Fondant Making
- Module 04: Decorating with Fondant
- Module 05: Everything in Brief

⇒ Course 06: New York Cheesecake

- Introduction to the Class
- The Process
- Toppings
- The Final Assembly
- Conclusion

⇒ Course 07: Chocolate Making

- Module 01: Introduction to Chocolate
- Module 02: Making Chocolate: From Bean to Bar
- Module 03: Chocolate Cake Recipes
- Module 04: More Recipes of Chocolate

⇒ Course 08: 7 Traditional Swedish Cookies

- Unit 01: Introduction
- Unit 02: Love Bites
- Unit 03: Chocolate Cuts
- Unit 04: Almond Cakes
- Unit 05: Dreams
- Unit 06: Raspberry Caves
- Unit 07: Caramel Cuts
- Unit 08: Farmer Cookies

⇒ Course 09: French Croissant Steps and Secrets Course

- Introduction
- Two Recipes
- The Croissants Ingredients
- The Polish
- The Dough Mixing
- The Butter Lamination and Foldings
- Cut, Shaping and Proofing
- Baking and final result
- Closing video

⇒ Course 10: Food Allergen Awareness

- Module 01: Basics of Food Allergens
- Module 02: Allergen Guidance for Food Businesses
- Module 03: Allergen Guidance for Consumers
- Module 04: Allergic Reactions and Treatments

⇒ Course 11: Personal Hygiene

- Module 01: Introduction to Personal Hygiene and a Brief History
- Module 02: Looking Clean, Smelling Clean
- Module 03: Improving and Maintaining Oral Health
- Module 04: Care of the Eyes
- Module 05: Ear Care Secrets
- Module 06: Foot & Nail Care in Personal Hygiene
- Module 07: Hair Care Hygienic Ways
- Module 08: Hygienic Approach to Skin Care
- Module 09: Maintain Good Toilet Hygiene
- Module 10: Potential Hygiene Guidelines
- Module 11: Personal Hygiene During Coronavirus Pandemic



Thank You