

<p>Week 1</p>	<p>Welcome and Review</p> <ul style="list-style-type: none"> • Course information and overview • Practical assessment of previous knowledge • Practice and theory • Modern puff and sweet paste products
<p>Week 2</p>	<p>Planet Pastry</p> <ul style="list-style-type: none"> • Market research • Visit to Läderach • Sensory development • Product labelling and marketing • Showroom packaging
<p>Week 3</p>	<p>Rogg'n'Roll</p> <ul style="list-style-type: none"> • Preparation and use of sour dough (different procedures) • Rolls around the world • Savory “take away snacks”
<p>Week 4</p>	<p>Tea Time</p> <ul style="list-style-type: none"> • English Tea Time • Introduction to different kinds of tea • Finger foods and sweets
<p>Week 5</p>	<p>Desserts around the world</p> <ul style="list-style-type: none"> • Introduction to tarts, pies and small gateaux • Differences between the products • Methods of preparing and baking
<p>Week 6</p>	<p>Up to a diet</p> <ul style="list-style-type: none"> • Gluten free, vegan, Paleo and raw food • Introduction to dietary requirements • Differences of movements and ingredients • Baking and preparation methods
<p>Week 7</p>	<p>External Expert</p> <ul style="list-style-type: none"> • A day with a guest speaker • Building the week around the expert’s expertise (chocolate and sugar work; cakes and ice creams) • Practical work with the expert
<p>Week 8</p>	<p>Modern Cake Design, Module I</p> <ul style="list-style-type: none"> • Demonstration of cakes • Different methods • Event cakes, wedding cakes, ... • Take away and catering creations

Week 9	Modern Cake Decorations <ul style="list-style-type: none"> • Demonstration and creation of advanced decorations • Take away and catering creations
Week 10	The Four Seasons <ul style="list-style-type: none"> • Summary of topics related to the four seasons in collaboration with main kitchen • Seasonal cakes and creations
Week 11	Demonstration of what has been learned <ul style="list-style-type: none"> • Written and practical final exams

COURSE OVERVIEW YEAR 2 – TERM 2

Week 1	Welcome and Review <ul style="list-style-type: none"> • Course information and overview • Practice and theory • Refreshing and applying the knowledge
Week 2	Industry Trends <ul style="list-style-type: none"> • Visit to Läderach • Molecular cuisine • Differences and methods of ingredients • Modern kitchen standards
Week 3	Modern Cake Design, Module II <ul style="list-style-type: none"> • Trends in Cakes • Cross Bread Designs • Hybrid Methods
Week 4	Advanced Show Pieces, Pastillage <ul style="list-style-type: none"> • Trend showpieces • Using pastillage for wedding cake decorations • Modelling and cutting • Crossing with different materials and techniques
Week 5	Trip to Ecole Ritz Escoffier <ul style="list-style-type: none"> • Be part of the Ritz • Workshop and hands on from the French experts • Experience the taste of luxury • Paris – the city of enjoyment and trends
Week 6	Advanced Showpieces, Chocolate <ul style="list-style-type: none"> • Casting Chocolate • Preparing moulds • Different techniques and methods

<p>Week 7</p>	<p>Chocolate Artistry</p> <ul style="list-style-type: none"> • Moulding a hollow figure • Assembling the basic figure • Figure positions • Making silicon moulds
<p>Week 8</p>	<p>Sugar Artistry</p> <ul style="list-style-type: none"> • Sugar pulling • Casting sugar • Sugar decorations
<p>Week 9</p>	<p>Competition Preparation</p> <ul style="list-style-type: none"> • Road map for the competition • Work plan and schedule • Timetable
<p>Week 10</p>	<p>Competition with External Examiner</p> <ul style="list-style-type: none"> • Final countdown • Finishing and decorating • Presenting the “sweet side of life”
<p>Week 11</p>	<p>Fun 4 U</p> <ul style="list-style-type: none"> • Fun week to finish up an intense term • Selected fieldtrips • Degustations