



# Level 3 Diploma in Professional Patisserie and Confectionery

## ABOUT

Bakery skills are in high demand in bakery and hospitality industry. Additionally, growing number of high end bakery shops have created a fast growing segment catering to modern discerning consumer demanding best in class patisserie goods, and varied products from across the world. At IICA, we offer bakery training courses that fulfill a wide range of needs for industry and bakery businesses.

The Advance Diploma in Bakery Craft & Patisserie has been developed in response to the demand for training in advanced practical skills, backed with scientific knowledge in all aspects of bakery technology and management.

Trainees will qualify with practical skills, hands-on capabilities in making diverse products and international varieties of bakery goods.

Program has a practical focus with a strong theoretical, creative and business foundation. Hands-on practical work will be in world class teaching workshops with commercial style equipment and machinery. Faculty with long experience and international exposure will guide trainee in all round skill development.

## COURSE STRUCTURE

Advanced Diploma is practical oriented with simultaneously theory sessions which will prepare students for entry and medium level jobs with a decent profile in bakeries. The course will focus on frozen desserts, warm and cold desserts, sugar and chocolate art.

## ASSESSMENT METHODS

- Continuous assessment will be done via observation of practical skills and bakery knowledge through a portfolio of evidence.

## CAREER OPPORTUNITIES

- Bakery Chef
- Patisseries, Bakeries & Hospitality industry
- Catering business (Bakery)
- Large retail stores with in-house bakery facility
- Own-operated small business enterprise.

## FACILITIES

- World class bakery lab with commercial style equipment and machinery.
- Library, study area with Wi-Fi connectivity.

## Course summary

- 1 The principles of food safety supervision for catering
- 2 Supervisory skills in the hospitality industry
- 3 Produce dough and batter products
- 4 Produce petits fours Produce paste products
- 5 Produce hot, cold and frozen desserts
- 6 Produce biscuits, cake and sponges
- 7 Produce display pieces and decorative items

## Food safety management procedures

HACCP (hazard analysis and critical control points): ranging of HACCP, identification monitoring and assessment of critical control points, implementation of HACCP, corrective action, verification, documentation, ongoing review Monitoring and reporting procedures, pest control, swabbing, supervision, instruction and training, cleaning, waste disposal, maintenance of equipment and building infrastructure SFBB (Safer Food, Better Business)



**Procedures to control contamination and cross-contamination:**(Pathogenic bacteria, spoilage bacteria), to avoid spread of disease, loss.

Dough Products

Artisanal breads (sour doughs, specialist flours, extended ferments),



Danish pastries, croissants, flatbreads, speciality doughs (walnut and sultana bread, salt doughs)



Fermented: enriched, focaccia, ciabatta, baguettes, Rye bread, pumpnickel, brioche,



savarin, panetone, stollen, kügelhopf, bagel, blinis



Non-fermented: puri, paratha, chapatti, crumpets, waffles, tortillas, spretzle

### Produce petits fours

macaroon, carre de vigne, Rothchilds, boules de neige, Florentines Confiserievariée: Turkish delight, fudge, nougat montelimar, dipped chocolate, moulded chocolates truffles



### Produce paste products

Sweet, puff, choux, sablé, hot water, strudel, filo, linzer, short pastry , **Chocolate, fruit (fresh/dry), creams, frangipane, ganache, chibouste, mousseline, diplomat, praline, bavaois/mousse, lemon curd, meringue, savoury, savoury jellies Sauces; chocolate, caramel, sauce Anglaise, fruit coulis**

## Desserts

### HOT

Clafoutis, strudel, gratins, soufflés, extensions of puddings (cabinet, plum pudding, date pudding), riz a la Francais, Charlottes, extension of crêpes (eg Normandes, Parisienne, soufflé), hot fruit compôtes, modern trends (eg fondants, crumbles, warm almond cake), extensions of beignets (eg fruit, cheese), extensions of tarts (eg chocolate, Alsacienne).



**COLD**

Mousse cakes, mousse torte, extensions of bavarois (eg fruit, vanilla, en rubane), Charlottes, entremets, crème chiboust, cold rice, cold soufflé, oeufs à la neige, brulee, beau rivage, fruit compotes



## Frozen

Extensions of ice creams: (Eg fruit based, flavoured with alcohol), ice soufflé, water ices, sorbets, granites, parfaits, bombes, biscuits glacés, omelette soufflé surprise Extensions of ice creams (eg fruit based, flavoured with alcohol), ice soufflé, water ices, sorbets, granites, parfaits, bombes, biscuits glacés, omelette soufflé surprise



## Produce biscuits, cake and sponges



Produce display pieces and decorative items.

