

Training on the following topics:

- French pastry
- French bakery
- French viennoiseries



Training set –up

- 100% practice
- Possible work experience
- Classes conducted in French/English
- 350 hours completed during the period from 18 June to 31 August 2012
- Students will attend the credentials for the month of August only if they have completed the credentials of June-July.
- Certificate issued after completion of a final assessment (official degree if final grade is above 10 otherwise a proof of training completion will be delivered).

Audience:

This training gives the opportunity to Foreign people or French people to learn the basic knowledge of the pastry, the bakery and the French viennoiserie in preparation of a business project abroad.

Credentials Program:

.from 18 June to 19 July (154 hrs):dough and basic creams, sponge cakes and refined creams, sweet « petits fours » and tea cakes. Classical French pastries (Mille feuilles, Opera, Fraisier, Tarts, Paris Brest ,..)

.from 23 July to 2 August (56 hrs): basics of Bakery and Viennoiserie (baguette, croissant)

.from 6 to 17 August (70 hrs):Work experience(optional)

.from 20 to 25 August (35hrs):
Chocolate candies (7hrs)
Macaroons(7hrs)
Trendy Entremets (21 hrs)

.from 27 until 29 August (23hrs): improvement in bakery viennoiserie (leavened product, special bread)

.from 30 to 31 August (12 hrs): assessment of the 3 topics



Price :4675 euros (Taxes included)

A quote can be provided.

Please contact :
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