

## Steyns' Culinary School (Pty) Ltd 8 Week Introduction to Baking Course Level 2

### OVERVIEW

This part time course in *BASIC BAKING SKILLS* of 8 weeks will be concluded by the presentation of a Skills Certificate by *Steyns Culinary School*

During this course the following modules will be presented:

LESSON	PRACTICAL	ADDITIONAL THEORY
1	<u>Quick Doughs and batters</u> Soda Bread, Sweet Potato and Rosemary Rolls, Cherry Clafoutis	Introduction to personal safety, ingredients and equipment found in pastry kitchen.
2	<u>Flat Breads</u> Naan bread, Pizza and Pita	Introduction to workplace safety, Introduction to Flat Breads.
3	<u>Yeasted Breads</u> Rye Bread, Ciabatta Sour Dough and Bagels	Numeracy and Measurement, Yeasted products
4	<u>Pies and Short Crust Pastry (Pate Sucree)</u> Baked Cheesecake Apple Tarte Tatin Chicken Pithivier	Baking for profit (costing) Pastry Theory
5	<u>Meringues</u> Pavlova, butter cream and lemon meringue	Meringues: French, Italian and Swizz
6	<u>Biscuits</u> Including chocolate brownies, macaroons, checkered board biscuits	Biscuit and cookie theory, mixing methods
7	<u>Cakes</u> Polenta Orange Cake Fruit Cake, Genoise Sponge	Cakes Theory
8	<u>Frosting</u> Piping and decorating techniques: Buttercream Italian Meringue	Icing and techniques

As this is a part time course, the depth of training will be basic, but thorough. Each lesson will involve some theory but will mainly consist of a hands-on cooking lesson. During this lesson the specific food commodity will be dealt with in such a way that each lesson end with a baked product.

### **FEE STRUCTURE**

- The tuition fee payable to Steyns' Culinary School for this programme is **R7,000.00 (VAT inclusive)**. A non-refundable 50% deposit (**R3,500.00**) is required to secure your space in the Course.
- The remainder of the fee has to be paid before the starting date of the Course.
- Once the classes have started and you cancel your enrolment, all fees paid are non-refundable.

Upon completion of the Course, you will be awarded a Certificate in:

***Introduction to Basic Skills in Baking*** issued by **Steyns Culinary School**.

Please provide us with a **clear copy of your ID document** to confirm your name and Date-of-Birth.

***Note: To be able to qualify for your Certificate at the end of the Course, you have to attend at LEAST 80% of the classes.***

### **All Classes to be held at:**

Steyns Culinary School, 345 Glyn Street Hatfield, Pretoria

### **Contact Details:**

Phone	+27 12 362 5340
Cell	+27 72 645 5167
Email	info@steynsculinaryschool.co.za
Payment details	<a href="https://www.steynsculinaryschool.co.za/paymentsfunonline">https://www.steynsculinaryschool.co.za/paymentsfunonline</a>

This course focuses on Basic Baking Skills.

Over the evening a baked product will be prepared and served.

Included in this course are all the ingredients of the dishes and the baked item itself, all study material and manual, as well as a *Steyns Culinary School*-branded apron.

*All other drinks are to be brought by the participant.*