

Steyns' Culinary School (Pty) Ltd
Reg No: 2015/139167/07
8 Week Introduction to Baking Course

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*

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.*

During this course the following modules will be presented:

Wednesday Class	LESSON	PRACTICAL	ADDITIONAL THEORY
9 October 2024	1	<u>Quick Doughs and batters</u> Bran Muffins, Blueberry Muffin, Scones, Banana Bread	Introduction to personal safety, ingredients and equipment found in pastry kitchen.
16 October 2024	2	<u>Flat breads</u> Tortilla (made into cheese quesadilla) Roti, Pancakes, Flapjacks (SA Plaatkoekies)	Introduction to workplace safety, Introduction to leavened and unleavened breads.
23 October 2024	3	<u>Yeast Products</u> Focaccia, Vetkoek, Loaf of Bread, Doughnuts	Numeracy and Measurement, Yeasted products
30 October 2024	4	<u>Phyllo and Choux Pastry</u> Filo Pre / Croustade Samosa with filo Filo Basket Choux au Craquelin Eclairs	Baking for profit (costing) Pastry Theory
6 November 2024	5	<u>Short Crust Pastry</u> <u>Savory</u> (Pate Brisee) Chicken Pie, Cornish Pie <u>Sweet</u> (Pate Bucee) Fruit Tart Mini Milktart	Short crust pie and tart Lining a tart pan
13 November 2024	6	<u>Laminated Doughs</u> Flaky / Rough Puff Sausage Rolls, Pastes di Nata, Vol-au-Vent, Croissants	Laminated Doughs

20 November 2024	7	<u>Biscuits</u> Rusks, Chocolate chip, Crunchies, Sugar biscuits.	Biscuit and cookie theory, mixing methods
27 November 2024	8	<u>Cakes</u> Swiss roll Carrot cake Lemon Butter Cake Cream cheese icing, Italian Meringue Buttercream	Mixing Methods Simple Syrup Different Icings

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 **R6,500.00 (VAT inclusive)**. A non-refundable 50% deposit (**R3,250.00**) 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.

All Classes to be held at:

Steyns Culinary School, 345 Glyn Street Hatfield, Pretoria

Contact Details:

Phone	+27 12 362 5340
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Email	info@steynsculinaryschool.co.za
Payment details	https://www.steynsculinaryschool.co.za/paymentsfunonline

This course focuses on Basic Baking Skills.
In the course of 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.