



**JOYFUL**  
COOKING CLASS

# SYLLABUS

Professional Certification Program

## Baking & Pastry

BASIC			
Class	Subject	1 <sup>st</sup> Recipe	2 <sup>nd</sup> Recipe
1	Basic Baking : Yeast Dough	Unsalted Bread	Sweet Bread
2	Basic Cake : Pound & Sponge Cake	Marble Cake	Strawberry Short Cake
3	Basic Cake : Pound & Sponge Cake	Classic Cheese Cake	Chocolate cake with ganache
4	Cookies Basic Technique	Chocolate Chips Cookies	Almond Cookies
5	Creative Class	Strawberry Short Cake	
6	Creative Class	Sweet Bread	
7	Cookies Basic Technique	Oatmel Cookies	Butter Cookies
8	Basic Pudding	Butter Bread Pudding	Pannacota
INTERMEDIATE SKILL			
9	Introduction to French Patisserie:	Macaroon	Mille Fuille
10	Introduction to French Bakery:	Puff Pastry	Baguette
11	Creative Class	Butter Cookies	
12	Creative Class	Baguette	

13	<b>Introduction to French Patisserie:</b>	Éclair	Choux
14	<b>Sugar Dough &amp; Salty Dough:</b>	Quiche Lorraine	Fruit Pie
15	<b>Cream &amp; Mousses:</b>	Mango Mousse	Avocado Mousse
16	<b>Cream &amp; Mousses:</b>	Rainbow Cake	Mocca Cake
17	<b>Creative Class</b>	Choux	
18	<b>Creative Class</b>	Rainbow Cake	
19	<b>Everlasting Classic:</b>	Lapis Surabaya	
<b>SUPERIOR SKILL</b>			
20	<b>Advance Bakery Technique</b>	French Croissant	Danish Pastry
21	<b>Advance Pastry Technique</b>	Lapis Legit	
22	<b>Advance Pastry Technique</b>	Red Velvet Cake	Opera Cake
23	<b>Creative Class</b>	French Croissant	
24	<b>Creative Class</b>	Opera Cake	
25	<b>Advance Pastry Technique</b>	Carrot Cake	Blueberry with Frosting Cream
26	<b>Cake Decoration:</b>	Fondant	
27	<b>Cake Decoration:</b>	Korean Butter Cream	
28	<b>Chocolate Praline:</b>	Rhum Raisin	Mocca Square
29	<b>Creative Class</b>	Fondant	
30	<b>Creative Class</b>	Carrot Cake	

31	Advance Bakery Techique	Cinnamon Roll Bali	
32	<b>Cooking Test by Chef Tutor</b>	1 recipe from Intermediate skill	1 recipe from Superior Skill
33	<b>National Test (BNSP) by Certified National Tutor Chef</b>	1 recipe from Basic skill	1 recipe from Intermediate skill

**Creative Class** is a class dedicated to developing skill for student. Here, student should practice one recipe from previous class independently without Chef's assistance. All ingredients and equipment are fully provided by the school. Student is expected to learn from their own experience in cooking which can help a lot to bring up the confidence in the future.