



JOYFUL
COOKING CLASS

SYLLABUS

Professional Certification Program

Baking & Pastry

BASIC			
Class	Subject	1 st Recipe	2 nd 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	Introduction to French Patisserie:	Éclair	Choux
14	Sugar Dough & Salty Dough:	Quiche Lorraine	Fruit Pie
15	Cream & Mousses:	Mango Mousse	Avocado Mousse
16	Cream & Mousses:	Rainbow Cake	Mocca Cake
17	Creative Class	Choux	
18	Creative Class	Rainbow Cake	
19	Everlasting Classic:	Lapis Surabaya	
SUPERIOR SKILL			
20	Advance Bakery Technique	French Croissant	Danish Pastry
21	Advance Pastry Technique	Lapis Legit	
22	Advance Pastry Technique	Red Velvet Cake	Opera Cake
23	Creative Class	French Croissant	
24	Creative Class	Opera Cake	
25	Advance Pastry Technique	Carrot Cake	Blueberry with Frosting Cream
26	Cake Decoration:	Fondant	
27	Cake Decoration:	Korean Butter Cream	
28	Chocolate Praline:	Rhum Raisin	Mocca Square
29	Creative Class	Fondant	
30	HACCP Class	HACCP Australia Certification Class	

31	HACCP Test	HACCP Test	
32	Cooking Test by Chef Tutor	1 recipe from Intermediate skill	1 recipe from Superior Skill
33	National Test (BNSP) by Certified National Tutor Chef	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.