



THEORY

- Basic hygiene recap
- How to make pastry
- What are carbohydrates?

THEORY 2

- How to make 3 types of scone.
- Sensory analysis
- Star diagrams

THEORY 3

- How to make Granola
- How to make cupcakes
- How to make icing
- Designing flavours

THEORY 4

- How yeast works
- Class batch cooking
- Shaping dough

BREAD ROLLS

- Shaping dough
- Using live raising agents

JAM TARTS

- Making pastry

SCONES

- Using chemical raising agents
- Batch cooking

GRANOLA BARS

- Boiling
- Healthier eating

CUP CAKES

- Batch cooking
- All in one method
- Decoration

PIZZA ROLLS

- Chopping skills
- Working with meat
- Using live raising agents

