

TAYLOR'S CULINARY INSTITUTE



ESSENTIAL SERIES
BAKING & BOULANGERIE



TAYLOR'S CULINARY INSTITUTE

Since its inception, the Institute contributes in transmitting its expertise and its well-versed knowledge in the field of Culinary Arts, Patisserie, Food and Hotel Service. As a leader in the region, our passion and devotion to excellence reinforce history forged by years of practices and experiences.

The Institute aims at transmitting the highest standard in the industry focusing on a rigorous approach to the practice of the core fundamental competencies and skills required for any individual wishing to be successful as culinary entrepreneur.



FREDERIC CERCHI
Director
Taylor's Culinary Institute

Our "Essential" training series is designed to assist you in your culinary journey. Should you be a food enthusiast wishing to start a business or a professional looking for new culinary horizons, this accelerated training course is the ideal upskilling solution.

Incorporating intensive practical hours delivered by our acclaimed culinary instructor and a true hands-on experience, the Essential requires no pre-requisite and it will build your technical skills within a few weeks.

Delivered at the institute in our state-of-the-art premises, our instructors equip you with advanced technical skills to deliver the highest culinary standards to produce outstanding and true gourmet experience.

The training is enhanced with unique e-learning modules providing a comprehensive initiation to the key factors of success for culinary operation as well as a thorough understanding of hygiene principles giving you the edge to achieve your culinary goals.

From Western to local cuisines, advanced pastry to chocolate confectionery and the art of baking, explore our extensive Essential catalogue and take the next step of your culinary journey with us.



TAYLOR'S CULINARY INSTITUTE
ESSENTIAL SERIES : BAKING & BOULANGERIE



This programme is designed for participants to explore the art of baking and boulangerie through a wide range of recipes especially selected by T.C.I instructors. With a unique combination of hands-on practices and online experience, this intensive course provide a stimulating learning environment enabling you to perform in a professional environment.

WHO IS IT FOR ?

- Pastry/Culinary Professionals wishing to broaden their skills in new specialization.
- People wishing to change industry and start a career in Baking or Boulangerie.
- Entrepreneur wishing to start a Bakery Business.

LANGUAGE OF INSTRUCTION

- English.

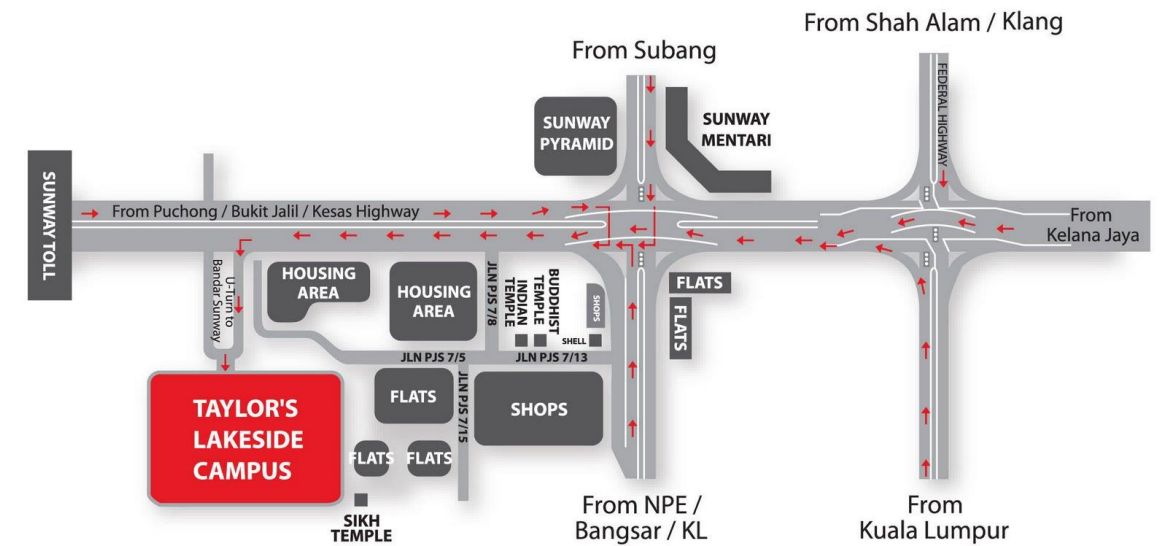
ENTRY REQUIREMENTS

- Minimum 18 years of age.
- No Baking/Culinary experience is required.

Certificate of Completion will be issued to participants by end of the course by Taylor's Culinary Institute.

CAMPUS

Taylor's Culinary Institute
 Taylor's University, Lakeside Campus
 1 Jalan Taylor's, 7500 Subang Jaya



DURATION : 3 WEEKS (210 Hours)

- 2 weeks of Technical Training with over 30 recipes from fundamental to advanced level.
- 1 week of creativity workshop to produce your own bread product.
- 40 hours of E-learning sessions on core food operation and food hygiene principles.
- Inclusive of all learning resources and recipes.

80% Practical — 20% Theory

A unique combination of Practical training combined with e-learning support and real immersion in culinary production

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CONTENT

PART I BAKING & BOULANGERIE TECHNIQUES 2 Weeks

MODULE 1 Introduction to Bread

Explore the following principles in this introductory module:

- Introduction to mixing, fermenting, shaping, proofing and baking
- Importance of cooling
- Making bread by hand vs machine
- Calculating and using baker's percentages
- Pre-ferments, natural ferments, levain and poolish

MODULE 2 Baguettes, Rolls and Loaf Breads

Explore the following techniques through a unique series of recipes:

- Baguette: traditional baguette, pain d'épi, petit pain, ficelle
- Rolls and loaf breads : kaiser rolls, sweet roll, pain de mie, hamburger bun

MODULE 3 Specialty breads

Explore the following techniques through a unique series of recipes:

- Wheat and rye breads : multi-grain bread, fig bread, oat honey bread
- Flatbreads : fougasse, ciabatta, focaccia
- Enriched bread: pretzels, bagels, bread sticks

MODULE 4 Viennoiserie

Explore the following techniques through a unique series of recipes:

- Laminated Viennoiserie : Croissant, danish, pain au chocolat
- Non-Laminated Viennoiserie : Brioche, sweet buns, panettone, challah bread and braiding

MODULE 5 Natural Ferment, Sour dough and Rye Breads

Explore the following techniques through a unique series of recipes:

- Traditional Sour dough: boules and bâtards
- Special Sour dough bread : Rye, wheat, seigle
- Special diet bread: Gluten-free, Vegetarian macrobiotic, yeast-free bread

PART II CREATIVITY WORKSHOP 1 Week

MODULE 1 Designing Bread & Viennoiserie

Explore and experience creativity by:

- Envision and conceptualize your own bread and viennoiserie product leveraging on the techniques learned throughout the course
- Experiment under the guidance of our instructor to turn your idea into a commercial product

PART III FOOD BUSINESS & HYGIENE PRINCIPLES 40 hours of e-Learning

MODULE 1 Fundamental of costing & Operation Management

Explore the following concept with our e-learning instructor:

- Costing principles— Key ordering processes, principles of inventory, calculating, food cost, total cost and selling price
- Operation Management — Importance of standardized recipe, preparation of S.O.P, duty roster

MODULE 2 Hygiene & Sanitation

Explore the following concept with our e-learning instructor :

- Principles of hygiene and food safety : delivery, storage, preparation and service
- Fundamental of HACCP and concept of traceability
Cleaning and maintenance of kitchen premises





GENERAL INFORMATION

OUR APPROACH

Practical

We apply a unique learning approach to ensure each participant develop the following :

- Discover all the techniques covered in the programme, follows step by step the live demonstrations.
- Applies the various techniques by practicing a series of professional recipe under the supervision and guidance of our instructors.
- Taste all the recipes produced and identify opportunities for continuous improvement..

Theory

We have created an engaging learning approach to cover all the core fundamental knowledge embedded in the course providing the following :

- Accessibility to the e-learning content anytime and learning at your desired pace.
- Opportunities to engage with the trainer during tutorial session to explore questions or further details on the various topics.
- Validation of each chapter by completing a series of online tests and case studies.

Creativity Workshop

To conclude their training, participants are given the opportunity to imagine and produce their own bread and viennoiserie creation :

- Apply all the course learning by imagining a bread and viennoiserie product following your own creativity.
- Experience testing and turning your ideas into commercial product.

TAYLOR'S CULINARY INSTITUTE ESSENTIAL SERIES : BAKING & BOULANGERIE

MATERIAL & EQUIPMENT PROVIDED

- Learning Material : Recipes, Learning Diary, e-learning content, online quiz.
- All ingredients for practical session.
- Knife and bakery utensils.

DATES & PRICING

Dates : 20th July to 7th August* or 30th November to 18th December*

Pricing : USD 3500** Net

**Dates are subject to change, contact us for the latest updates.*

***Price Includes : apron, chef hat, tasting of all recipes during practical.*

***Additional fee of USD 50 is applicable for participants requiring professional safety shoes.*





TAYLOR'S CULINARY INSTITUTE

CONTACT

Admission

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www.taylorsculinaryinstitute.com



**WORLD
ASSOCIATION
OF CHEFS
SOCIETIES**

The Culinary Institute is a member of the
World Association of Chef Societies

