

# FRENCH BOULANGERIE

## CLASSIC FRENCH BREADS

### ART OF FRENCH BAKERY SHORT COURSE



Taylor's Culinary Institute at Taylor's University is excited to present a trio of enriching short courses tailored to immerse participants in the artistry of French Cuisine, French Pâtisserie, and French Boulangerie. Designed for both culinary enthusiasts and hospitality professionals, each course provides a hands-on approach to mastering the techniques and traditions at the heart of authentic French cooking and baking.

Participants will delve into the fundamentals of French culinary practices—from creating classic French dishes to the delicate art of pâtisserie and the craftsmanship of boulangerie, learning from seasoned instructors who bring years of expertise to each session. Whether your goal is to refine your culinary skills or gain professional recognition, these courses offer an ideal platform to advance your knowledge and abilities in French gastronomy.

Upon successful completion, participants receive an official e-certificate, jointly awarded by Taylor's Culinary Institute and GRETA Toulouse-Pyrénées, symbolizing their dedication to excellence in French culinary arts. Join us to gain valuable skills, professional insight, and a prestigious credential that reflects your commitment to culinary excellence.

#### Level 1

An introductory course focusing on basic dough preparation, mixing methods, and essential baking skills required in a professional bakery setting.

##### Recipes Highlight:

- Classic French Baguette • Ciabatta Rolls • Focaccia Bread
- Whole Wheat Sandwich Loaf • Soft Dinner Rolls

#### Level 2

Building upon the foundational knowledge, Participants will explore sourdough fermentation, laminated doughs, intricate pastry work, and specialty bread-making methods.

##### Recipes Highlight:

- Make your own "Levain" • Sourdough Boule • Country Loaf • Brioche • Danish and Croissant • Shokupan; and more

#### Level 3

A comprehensive masterclass offering advanced insights into the art of boulangerie and patisserie.

##### Recipes Highlight:

- Challah Bread • Bagels • Pain de Campagne • Pretzel Bread • Fougasse • Sourdough Batard; and more





### Course Language

English



### Mode of Training

Physical, On-site



### Training Duration

9am to 4pm (inclusive of break time)

Level 1 - 1 day

Level 2 - 2 days

Level 3 - 4 days



### Programme Fees

Level 1 - RM900

Level 2 - RM1,800

Level 3 - RM3,600



### Training Venue

Culinary Suite,

Taylor's University Lakeside Campus



### Course Date (2025)

#### Level 1

21 June, 13 Sept, 11 Oct

#### Level 2

19-20 July, 27-28 Sept, 25-26 Oct

#### Level 3

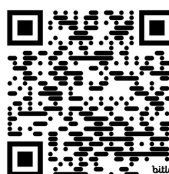
22-23 Nov & 29-30 Nov

### Requirement

There are no entry requirements;

You're advise to check the Course Information for more details

Scan to  
Registration Link



### Certificate

E-Certificate awarded by Taylor's  
Culinary Institute and GRETA  
Toulouse-Pyrénées



## TRAINER PROFILE



### **Frederic Raymond Paul Cerchi**

Head of School, Taylor's Culinary Institute

Faculty of Social Sciences and Leisure Management, Taylor's University

**(Bakery Expert | Trainer & Educator | WorldSkills Malaysia National Expert)**

Chef Frédéric Cerchi, National Expert for Bakery for WorldSkills Malaysia, is a leading authority in artisan bread-making, viennoiserie, and advanced baking techniques. With a strong foundation in European baking traditions and modern innovations, he specializes in fermentation, laminated dough, and specialty bread.

Chef Frédéric has trained bakers at national and international levels, conducting masterclasses, workshops, and professional training programs. His hands-on, practical approach ensures an engaging learning experience, empowering bakers to refine their craft and achieve mastery.

Whether you're an aspiring baker or a seasoned professional looking to refine your craft, this is your chance to learn from one of the best in the industry. Join Chef Frédéric's exclusive training sessions and take your baking skills to the next level.

