

ESSENTIAL
SERIES



CHOCOLATE & CONFECTIONARY
2020

TAYLOR'S CULINARY INSTITUTE

Since its inception, the institute has transmitted its expertise and knowledge in the fields of culinary arts, patisserie, food and hotel service. As a leader in the region, our passion and devotion to excellence reinforce our history forged by years of practice and experience.

The institute aims to provide the highest standards in the industry. We focus on a rigorous approach to the practice of culinary arts by emphasizing the core fundamental competencies and skills required for an individual to become a successful 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 a new culinary horizon, this accelerated training course is the ideal upskilling solution.

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

Delivered at the institute's state-of-the-art facility, our instructors equip you with advanced technical skills, deliver the highest culinary standards, and produce an outstanding gourmet experience.

The training is enhanced by a unique e-learning module that provides a comprehensive initiation to the key factors for success in culinary operations, 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.



ESSENTIAL SERIES : CHOCOLATE & CONFECTIONARY



This programme is designed for participants to explore the art of Chocolate and Confectionary through a wide range of recipes, specially selected by T.C.I. instructors. With a unique combination of hands-on practice and online experience, this intensive course provides a stimulating learning environment that enables 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 Chocolate making or Pastry.
- Entrepreneur wishing to start a Chocolate or Confectionary Business.

LANGUAGE OF INSTRUCTION

- English.

ENTRY REQUIREMENTS

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

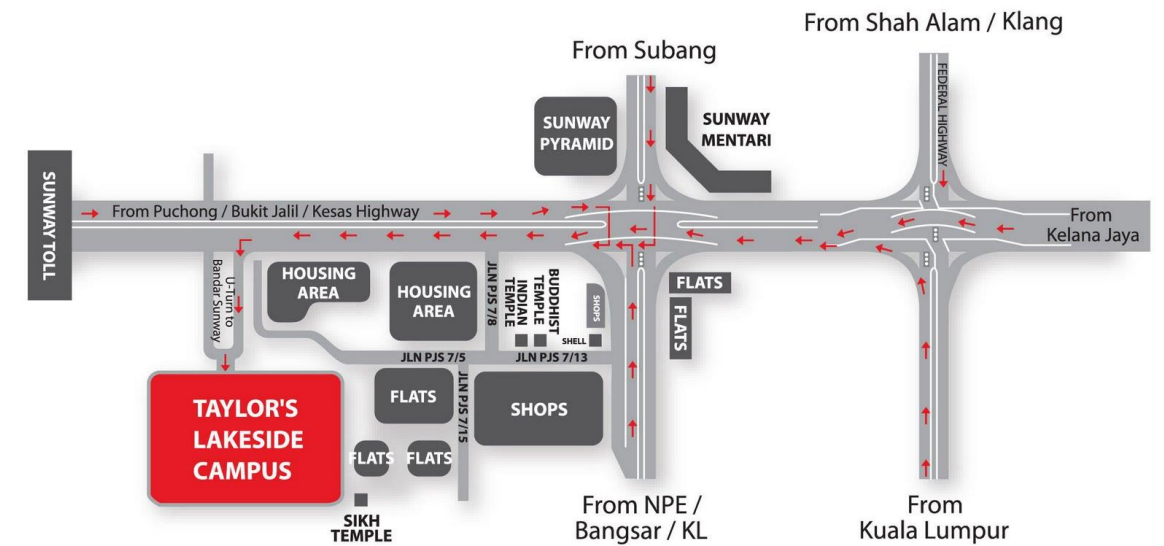
Certificate of Completion will be issued to participants by end of the course by Taylor's Culinary Institute.

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 chocolate creation.
- 40 hours of E-learning sessions on core food operation and food hygiene principles.
- Inclusive of all learning resources and recipes.

Group Limited to 10 Participants

80% Practical — 20% Theory

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

TAYLOR'S CULINARY INSTITUTE
ESSENTIAL SERIES : CHOCOLATE & CONFECTIONARY

CONTENT

PART I CHOCOLATE & CONFECTIONARY TECHNIQUES 2 Weeks

MODULE 1 Introduction to Chocolate and Confectionery

Explore the following principles in this introductory module:

- *From bean to bar, exploring chocolate production*
- *Science of chocolate Tempering and methods*
- *Methods of using tempered chocolate*
- *Categories of chocolate and confectionery products*

MODULE 2 Confectionery Production

Explore the following techniques through a unique series of recipes:

- *Science of Confectionery*
- *Crystalline Confectionery : Fudge, fondant and marshmallow*
- *Non-Crystalline Confectionery : Caramel, toffees, and nougat*

MODULE 3 Classic Chocolate Techniques

Explore the following techniques through a unique series of recipes:

- *Hand Made : Mendant, rocher, hand rolled truffle*
- *Molded Chocolate : Shelled truffle, molded stuffed bonbons*
- *Dipped Chocolate : Praline, ganache based*

MODULE 4 Modern Chocolate Techniques

Explore the following techniques through a unique series of recipes:

- *Colored Bonbon: air sprayed, Hand brushed*
- *Advanced Dipped Praline : Double layer, texturized*
- *Chocolate Tablet: Plain, flavored, stuffed*
- *Chocolate Dragee : Nut based, jelly based*

MODULE 5 Chocolate and Confectionery Production

Explore the following techniques through a unique series of recipes:

- *Large Scale production method for Chocolate Bonbons and Confectionery*
- *Recipe Formulation & Shelf life*
- *How to open a chocolaterie*

PART II CREATIVITY WORKSHOP 1 Week

MODULE 1 Designing Chocolate Bonbon

Explore and experience creativity by:

- *Envision and conceptualize your own chocolate 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 that each participant develops the following skills :

- Discover all the techniques covered in the programme by following step-by-step the live demonstrations.
- Apply a variety of techniques by practicing a series of professional recipes 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 the core fundamental knowledge embedded in the course :

- Access the e-learning content anytime and learn at your own pace.
- Engage with the trainer during tutorial sessions to ask questions or obtain details on the various topics.
- Validate your learning in 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 chocolate bonbon creation :

- Apply the acquired knowledge and skills to create a chocolate bonbon of your choice.
- Experience testing and turning your ideas into commercial product.

TAYLOR'S CULINARY INSTITUTE

ESSENTIAL SERIES : CHOCOLATE & CONFECTIONARY

MATERIAL & EQUIPMENT PROVIDED

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

DATES & PRICING 2020

Dates : 20th July to 7th August 2020* or 30th November to 18th December 2020*

Pricing : USD 5000** 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.*



CONTACT

Admission

Ms Shuba Narayanan

Taylor's Culinary Institute

+60 3 5629 5000 (EXT 5148)

shuba.narayanan@taylors.edu.my

Follow us on

www.taylorsculinaryinstitute.com



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

