

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Certificate in Baking & Pastry Arts

Foundation Level



LAPT — London Academy of Professional Training

Address 85 Great Portland Street, W1W 7LT, London, United Kingdom

Email info@lapt.org

Telephone +44 7513 283044

Web lapt.org

Reference FD-PPB-F • Culinary Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	FD-PPB-F
AWARD	Certificate
ASSESSMENT	440 marks — 264 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1 Bread and Dough Techniques 4 chapters · 20 classes 65 marks	• 1 Understanding Flour and Its Role in Bread Making — 5 classes › 1.1 Exploring Flour Varieties and Their Characteristics › 1.2 Analyzing the Protein Content in Different Flours › 1.3 Investigating the Role of Gluten in Bread Structure › 1.4 Understanding the Impact of Flour's Starch Content › 1.5 Applying Flour Selection to Bread Making Techniques • 2 The Science of Dough Development — 5 classes › 2.1 Understanding Dough Ingredients and Their Functions › 2.2 Exploring Gluten Formation and Its Role in Dough Structure › 2.3 Investigating the Effects of Hydration on Dough Consistency › 2.4 Analyzing the Kneading Process and Gluten Development › 2.5 Applying Fermentation Techniques to Optimize Dough Growth • 3 Fermentation and Proofing Techniques — 5 classes › 3.1 Understanding the Science of Fermentation › 3.2 Exploring Yeast Types and Their Functions › 3.3 Mastering Dough Mixing and Hydration › 3.4 Controlling Temperature for Optimal Fermentation › 3.5 Identifying Signs of Proper Dough Proofing • 4 Baking Methods and Final Product Assessment — 5 classes › 4.1 Understanding Baking Methods: An Introduction to Techniques › 4.2 Analyzing Ingredients: How They Affect Baking Outcomes › 4.3 Exploring Kneading and Shaping: Techniques for Perfect Dough › 4.4 Conducting Baking Tests: Evaluating Oven Performance and Results › 4.5 Assessing Final Products: Criteria for Quality Bread and Pastry
2 Cake Making and Decoration 4 chapters · 20 classes 65 marks	• 1 Fundamentals of Cake Ingredients and Mixing Techniques — 5 classes › 1.1 Understanding Essential Cake Ingredients and Their Roles › 1.2 Mastering Dry and Liquid Ingredient Measurements › 1.3 Exploring the Science of Leavening Agents and Flavoring › 1.4 Demonstrating Basic Cake Mixing Techniques › 1.5 Comparing Folding, Beating, and Creaming Methods • 2 Mastering Cake Baking and Troubleshooting — 5 classes › 2.1 Understanding Cake Ingredients and Their Functions › 2.2 Executing Precise Measurements and Mixing Techniques › 2.3 Perfecting Baking Times and Temperature Control › 2.4 Identifying and Solving Common Cake Baking Issues › 2.5 Applying Fundamentals of Basic Cake Decoration • 3 Introduction to Cake Decoration Tools and Techniques — 5 classes › 3.1 Discovering Essential Cake Decoration Tools › 3.2 Understanding the Functions of Core Decorating Equipment › 3.3 Mastering Basic Icing Techniques › 3.4 Exploring Piping Methods and Patterns › 3.5 Applying Fondant: Techniques and Tips • 4 Advanced Decoration Skills and Presentation — 5 classes › 4.1 Mastering Fondant Techniques: Rolling, Draping, and Smoothing › 4.2 Creating Intricate Sugar Flowers: Tools and Techniques › 4.3 Piping Perfection: Advanced Borders and Lettering Skills › 4.4 Airbrushing Artistry: Adding Depth and Color to Cakes › 4.5 Designing Show-Stopping Cake Displays: Tips for Visual Impact

3

Introduction to Baking

4 chapters · 20 classes **90 marks**

• 1 Fundamentals of Baking Ingredients and Tools — 5 classes

- › 1.1 Identifying and Understanding Basic Baking Ingredients
- › 1.2 Exploring the Properties of Flour and Leavening Agents
- › 1.3 Evaluating the Role of Fats and Liquids in Baking
- › 1.4 Analyzing the Functions of Sweeteners and Flavorings
- › 1.5 Familiarizing with Essential Baking Tools and Their Uses

• 2 Basic Techniques in Mixing and Dough Preparation — 5 classes

- › 2.1 Understanding the Basics of Mixing Ingredients
- › 2.2 Exploring Different Mixing Methods
- › 2.3 Mastering Dough Types and Their Characteristics
- › 2.4 Practicing Techniques for Kneading Dough
- › 2.5 Applying Techniques to Create Perfect Dough Consistency

• 3 Exploring Baking Methods and Temperature Control — 5 classes

- › 3.1 Understanding Baking Methods: Introduction to Mixing Techniques
- › 3.2 Exploring Temperature Control: Importance and Impact on Baking
- › 3.3 Mastery of Baking Methods: Practice and Application in Diverse Recipes
- › 3.4 Implementing Precise Temperature Controls: Tools and Techniques
- › 3.5 Evaluating Baking Outcomes: Analyzing Results of Method and Temperature Use

• 4 Introduction to Classic Pastry and Bread Recipes — 5 classes

- › 4.1 Exploring the Basics of Classic Pastry Ingredients
- › 4.2 Understanding Bread Making Fundamentals
- › 4.3 Techniques for Perfect Pastry Dough
- › 4.4 Mastering Yeast and Fermentation in Bread
- › 4.5 Creating and Shaping Signature Pastries

4

Kitchen Safety and Hygiene

4 chapters · 20 classes **65 marks**

• 1 Understanding Food Safety Regulations — 5 classes

- › 1.1 Exploring UK Food Safety Legislation Essentials
- › 1.2 Identifying Common Foodborne Hazards and Risks
- › 1.3 Practicing Personal Hygiene Standards in the Kitchen
- › 1.4 Implementing Proper Food Handling Techniques
- › 1.5 Evaluating Kitchen Cleanliness and Sanitation Practices

• 2 Personal Hygiene Practices for Bakers — 5 classes

- › 2.1 Understanding the Importance of Personal Hygiene in Baking
- › 2.2 Implementing Proper Handwashing Techniques
- › 2.3 Maintaining Clean and Safe Work Attire
- › 2.4 Managing Hair and Nails for Kitchen Safety
- › 2.5 Ensuring Effective Personal Hygiene Practices in the Baking Environment

• 3 Equipment Sanitization and Maintenance — 5 classes

- › 3.1 Understanding the Importance of Equipment Hygiene
- › 3.2 Identifying Common Kitchen Equipment and Their Sanitization Requirements
- › 3.3 Demonstrating Effective Techniques for Cleaning Various Kitchen Tools
- › 3.4 Establishing Routine Maintenance Practices for Kitchen Equipment
- › 3.5 Implementing a Sanitization Checklist for Daily Use

• 4 Safe Food Handling and Storage Techniques — 5 classes

- › 4.1 Understanding Foodborne Illness Risks
- › 4.2 Mastering Handwashing Techniques for Food Safety
- › 4.3 Implementing Cross-Contamination Prevention Strategies
- › 4.4 Applying Correct Food Storage Temperatures
- › 4.5 Practicing Safe Food Thawing Methods

5

Pastry Fundamentals

4 chapters · 20 classes **90 marks**

• 1 Understanding Pastry Ingredients and Their Functions — 5 classes

- › 1.1 Exploring Key Pastry Ingredients
- › 1.2 Investigating the Role of Flour in Pastry
- › 1.3 Understanding Fats and Their Functions
- › 1.4 Examining Sugars and Sweeteners in Pastry
- › 1.5 Applying Leavening Agents for Perfect Pastries

• 2 Techniques for Mixing and Preparing Pastry Dough — 5 classes

- › 2.1 Understanding Ingredients and Their Functions in Pastry Dough
- › 2.2 Mastering the Art of Cutting Butter into Flour
- › 2.3 Exploring the Creaming Method for Dough Preparation
- › 2.4 Learning the Rubbing-In Technique for Shortcrust Pastry
- › 2.5 Practicing Dough Resting and Folding Techniques

• 3 Fundamentals of Shaping and Baking Pastry — 5 classes

- › 3.1 Understanding Pastry Dough Types
- › 3.2 Techniques for Shaping Pastry
- › 3.3 Mastering Rolled Pastry Crusts
- › 3.4 Managing Temperature and Texture
- › 3.5 Perfecting Baking Times and Techniques

• 4 Decorating and Presenting Finished Pastries — 5 classes

- › 4.1 Understanding the Principles of Pastry Decoration
- › 4.2 Exploring Essential Decorating Tools and Equipment
- › 4.3 Mastering Basic Piping Techniques
- › 4.4 Designing Elegant Garnishes and Embellishments
- › 4.5 Perfecting the Art of Pastry Presentation

• 1 Chapter 1 — Understanding the Elements of Pastry & Baking

Artistry — 5 classes

- › 1.1 Exploring the Fundamentals of Pastry Ingredients
- › 1.2 Identifying Essential Baking Techniques
- › 1.3 Analyzing Flavor Profiles in Pastry Arts
- › 1.4 Understanding the Science Behind Baking
- › 1.5 Applying Artistic Presentation to Pastry Creations

• 2 Chapter 2 — Developing Signature Techniques and Styles — 5

classes

- › 2.1 Identifying Your Unique Baking Aesthetic
- › 2.2 Exploring Influential Pastry Art Techniques
- › 2.3 Experimenting with Flavor Profiles
- › 2.4 Integrating Textures into Pastry Designs
- › 2.5 Refining and Presenting Your Signature Style

• 3 Chapter 3 — Crafting Professional Presentations and Platters — 5

classes

- › 3.1 Understanding the Fundamentals of Presentation and Plating
- › 3.2 Selecting and Arranging Ingredients for Visual Appeal
- › 3.3 Techniques for Enhancing Texture and Color on Platters
- › 3.4 Creating Balanced Compositions with Portioning Strategies
- › 3.5 Applying Principles of Design to Baking and Pastry Arrangements

• 4 Chapter 4 — Building a Culinary Portfolio and Presenting Work —

5 classes

- › 4.1 Understanding the Purpose of a Culinary Portfolio
- › 4.2 Selecting and Organizing Your Best Work
- › 4.3 Crafting a Compelling Narrative for Your Portfolio
- › 4.4 Designing a Visually Engaging Portfolio Layout
- › 4.5 Presenting and Discussing Your Portfolio with Confidence