LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Certificate in Bakery and Patisserie

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LAPT — London Academy of Professional Training

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Reference CUL-C04 • Culinary Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

4	190	1060	400	60%	Lifetime
SUBJECTS	CHAPTERS	CLASSES	TOTAL MARKS	PASS MARK	VALIDITY

AT A GLANCE

REFERENCE	**CUL-C04**
AWARD	**Certificate**
ASSESSMENT	**400 marks — 240 to pass (60%)**
PREREQUISITES	**None**
VALIDITY	**Lifetime**
AWARDING BODY	**LAPT — London Academy of Professional Training**

CURRICULUM

1

Baking Science and Breads

37 chapters · 196 classes **100 marks**

- **1 Introduction to Bread Types** — 6 classes
  - 1.1 Understanding Different Bread Varieties
  - 1.2 Cultural Significance of Bread
  - 1.3 Ingredients in Bread Making
  - 1.4 Health Benefits of Bread
  - 1.5 Artisan vs. Commercial Bread
  - 1.6 Trends in Bread Production
- **2 Dough Preparation Techniques** — 6 classes
  - 2.1 Mixing Methods for Dough
  - 2.2 Kneading Techniques Explained
  - 2.3 Hydration Levels in Dough
  - 2.4 Using Preferments Effectively
  - 2.5 Incorporating Additives in Dough
  - 2.6 Shaping Techniques for Different Breads
- **3 Fermentation and Proofing** — 6 classes
  - 3.1 Understanding Fermentation Process
  - 3.2 Factors Affecting Fermentation
  - 3.3 Proofing Techniques for Optimal Rise
  - 3.4 Temperature Control in Fermentation
  - 3.5 Signs of Proper Fermentation
  - 3.6 Troubleshooting Fermentation Issues
- **4 Baking Techniques for Quality** — 6 classes
  - 4.1 Oven Types and Their Uses
  - 4.2 Baking Times and Temperatures
  - 4.3 Steam and Its Role in Baking
  - 4.4 Crust Development Techniques
  - 4.5 Cooling and Storing Breads
  - 4.6 Evaluating Baked Bread Quality
- **5 Quality Control in Bread Production** — 6 classes
  - 5.1 Setting Quality Standards
  - 5.2 Conducting Sensory Evaluations
  - 5.3 Identifying Defects in Bread
  - 5.4 Implementing Quality Assurance Processes
  - 5.5 Documentation for Quality Control
  - 5.6 Continuous Improvement in Production
- **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
- **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 Role of Sugars and Sweeteners** — 6 classes
  - 2.1 Understanding the Chemical Composition of Sugars
  - 2.2 Exploring Natural and Artificial Sweeteners
  - 2.3 Analyzing the Role of Sugars in Fermentation
  - 2.4 Examining the Impact of Sugars on Dough Texture
  - 2.5 Evaluating Sugar Alternatives for Dietary Needs
  - 2.6 Applying Sweetener Knowledge to Recipe Development
- **3 Dairy and Fats in Baking** — 6 classes
  - 3.1 Explore the Role of Dairy in Baking
  - 3.2 Understand Different Types of Dairy Products
  - 3.3 Examine How Fats Influence Texture and Flavor
  - 3.4 Compare the Melting Points of Common Baking Fats
  - 3.5 Analyze the Effects of Fats on Dough and Batters
  - 3.6 Adapt Recipes with Alternative Fats and Dairy Substitutes
- **4 Leavening Agents and Their Functions** — 6 classes
  - 4.1 Exploring the Role of Leavening Agents in Baking
  - 4.2 Investigating Chemical Leaveners: Baking Powder and Baking Soda
  - 4.3 Understanding Biological Leaveners: Yeast and Sourdough
  - 4.4 Examining Mechanical Leavening: Air and Steam Techniques
  - 4.5 Analyzing the Effects of Temperature and Timing on Leavening
  - 4.6 Applying Leavening Knowledge to Artisan Breads & Patisserie
- **5 Exploring Flavor Enhancers and Additives** — 6 classes
  - 5.1 Understanding the Role of Flavor Enhancers in Baking
  - 5.2 Identifying Common Additives Used in Artisan Breads
  - 5.3 Examining the Impact of Salt on Dough Development
  - 5.4 Exploring Sweeteners and Their Effects on Pastry Texture
  - 5.5 Analyzing the Function of Acidity and Alkalinity in Flavor Balance
  - 5.6 Applying Flavor Enhancers to Create Signature Breads and Patisserie
- **1 Understanding Modern Consumer Preferences** — 6 classes
  - 1.1 Explore: Trends in Artisan Bread and Patisserie Consumption
  - 1.2 Analyze: The Impact of Health Consciousness on Baking Preferences
  - 1.3 Research: Demographic Influences on Baking Choices
  - 1.4 Identify: Key Flavor and Ingredient Trends in Modern Baking
  - 1.5 Evaluate: The Rise of Sustainability and Ethical Considerations in Baking
  - 1.6 Apply: Adapting Baking Recipes to Meet Modern Consumer Demands
- **2 Innovative Ingredients and Techniques** — 6 classes
  - 2.1 Exploring Novel Ingredients in Artisan Baking
  - 2.2 Understanding the Science of Alternative Flours
  - 2.3 Integrating Ancient Grains for Modern Bakes
  - 2.4 Leveraging Fermentation Techniques for Flavor Enhancement
  - 2.5 Mastering Plant-Based and Gluten-Free Baking Innovations
  - 2.6 Applying Cutting-Edge Techniques to Create Signature Breads
- **3 Sustainable and Ethical Baking Practices** — 6 classes
  - 3.1 Understanding Sustainability in Baking
  - 3.2 Exploring Ethical Ingredient Sourcing
  - 3.3 Reducing Waste in the Baking Process
  - 3.4 Implementing Energy-Efficient Baking Techniques
  - 3.5 Utilizing Local and Seasonal Ingredients
  - 3.6 Crafting an Eco-Friendly Bakery Business Model
- **4 Artisanal Aesthetics and Presentation** — 6 classes
  - 4.1 Understanding the Principles of Artisanal Aesthetics
  - 4.2 Exploring Color Theory in Artisan Baking
  - 4.3 Crafting Textures for Visual and Tactile Appeal
  - 4.4 Designing Pastry Shapes: Form and Function
  - 4.5 Enhancing Presentation with Innovative Techniques
  - 4.6 Applying Artisanal Aesthetics to Create Signature Pieces
- **5 Digital Influence and Market Adaptation** — 6 classes
  - 5.1 Understanding Digital Transformation in Artisan Baking
  - 5.2 Analyzing Consumer Trends Through Online Data
  - 5.3 Leveraging Social Media for Bakery Brand Growth
  - 5.4 Exploring E-commerce Strategies for Artisan Breads
  - 5.5 Innovating Product Lines Based on Digital Feedback
  - 5.6 Adapting to Digital Marketplaces: Best Practices
- **1 Accurate Measuring** — 4 classes

2

Cakes, Pastries and Desserts

36 chapters · 202 classes **100 marks**

- **1 Understanding Basic Baking Techniques and Ingredients** — 5 classes
  - 1.1 Exploring the Science of Baking Ingredients
  - 1.2 Mastering the Art of Measuring Ingredients Accurately
  - 1.3 Understanding Oven Functions and Temperature Control
  - 1.4 Techniques for Mixing and Kneading Dough
  - 1.5 Applying Basic Baking Techniques to Create Simple Pastries
- **2 Mastering Doughs and Batters** — 5 classes
  - 2.1 Understanding the Basics: Differentiating Doughs from Batters
  - 2.2 Exploring Ingredients: The Role of Flour, Water, and Yeast
  - 2.3 Crafting Dough: Techniques for Kneading and Proofing
  - 2.4 Mastering Batters: Achieving the Perfect Consistency
  - 2.5 Applying Techniques: Creating Simple Baked Goods
- **3 Exploring Pastry and Patisserie Essentials** — 5 classes
  - 3.1 Understanding the Fundamentals of Pastry Doughs
  - 3.2 Mastering Shortcrust Pastry Techniques
  - 3.3 Exploring the Complexity of Puff Pastry Preparation
  - 3.4 Crafting Delicate Choux Pastry for Éclairs
  - 3.5 Applying Decorative Techniques in Patisserie Presentation
- **4 Artistic Presentation and Advanced Techniques** — 5 classes
  - 4.1 Exploring Symmetry: Harmonizing Colors and Shapes
  - 4.2 Mastering Piping Techniques for Elegant Designs
  - 4.3 Applying Edible Decorations for Aesthetic Appeal
  - 4.4 Integrating Architecture in Pastry Structures
  - 4.5 Innovating with Modern Artistic Trends in Baking
- **1 Introduction to Laminated Doughs** — 6 classes
  - 1.1 Understanding Laminated Dough Techniques
  - 1.2 Types of Laminated Doughs
  - 1.3 Folding Techniques for Layers
  - 1.4 Temperature Control in Laminating
  - 1.5 Common Mistakes in Laminated Dough
  - 1.6 Storage and Handling of Doughs
- **2 Techniques for Puff Pastry** — 6 classes
  - 2.1 Making Classic Puff Pastry
  - 2.2 Rolling and Folding Methods
  - 2.3 Baking Techniques for Puff Pastry
  - 2.4 Flavoring Puff Pastry
  - 2.5 Using Puff Pastry in Dishes
  - 2.6 Troubleshooting Puff Pastry Issues
- **3 Creating Tarts and Tartlets** — 6 classes
  - 3.1 Basic Tart Dough Preparation
  - 3.2 Techniques for Shaping Tarts
  - 3.3 Filling Options for Tarts
  - 3.4 Baking Perfect Tarts
  - 3.5 Decorating Tarts and Tartlets
  - 3.6 Serving and Presenting Tarts
- **4 Utilizing Specialty Techniques** — 6 classes
  - 4.1 Introduction to Specialty Techniques
  - 4.2 Incorporating Global Techniques
  - 4.3 Advanced Flavor Infusions
  - 4.4 Textural Variations in Pastries
  - 4.5 Innovative Presentation Styles
  - 4.6 Experimenting with Ingredients
- **5 Quality Assessment of Pastries** — 6 classes
  - 5.1 Criteria for Quality Pastries
  - 5.2 Visual Inspection Techniques
  - 5.3 Taste Testing Procedures
  - 5.4 Texture Analysis of Pastries
  - 5.5 Evaluating Freshness and Shelf Life
  - 5.6 Feedback and Improvement Strategies
- **1 Types of Desserts** — 6 classes
  - 1.1 Understanding Classic Desserts
  - 1.2 Exploring Regional Desserts
  - 1.3 Innovative Dessert Trends
- **1 Foundations of Financial Management in the Pastry Industry** — 6 classes
  - 1.1 Understanding Financial Statements in Pastry Businesses
  - 1.2 Analyzing Costs and Profit Margins for Pastry Products
  - 1.3 Budgeting Techniques for Pastry Kitchen Operations
  - 1.4 Implementing Inventory Management for Cost Efficiency
  - 1.5 Forecasting Financial Performance in Pastry Businesses
  - 1.6 Applying Financial KPIs to Enhance Pastry Business Growth
- **2 Strategic Menu Development and Pricing** — 6 classes
  - 2.1 Understanding Market Trends in Pastry
  - 2.2 Analyzing Cost Structures for Menu Items
  - 2.3 Crafting a Cohesive Pastry Menu
  - 2.4 Determining Competitive Pricing Strategies
  - 2.5 Implementing Seasonal Ingredients Effectively
  - 2.6 Balancing Menu Innovation with Customer Preferences
- **3 Leadership and Team Dynamics in Pastry Operations** — 6 classes
  - 3.1 Understanding Leadership Styles in Pastry Kitchens
  - 3.2 Building Effective Teams in Pastry Operations
  - 3.3 Enhancing Communication Skills Among Pastry Staff
  - 3.4 Implementing Conflict Resolution Strategies
  - 3.5 Fostering Creativity and Innovation in Pastry Teams
  - 3.6 Evaluating Team Performance and Productivity
- **4 Quality Control and Standards in Pastry Production** — 6 classes
  - 4.1 Understanding Pastry Quality Indicators
  - 4.2 Identifying Common Pastry Quality Issues
  - 4.3 Implementing Quality Control Techniques
  - 4.4 Developing Standardized Recipes and Procedures
  - 4.5 Evaluating Pastry Product Consistency
  - 4.6 Applying Continuous Improvement Strategies
- **5 Sustainability and Innovation in Pastry Management** — 6 classes
  - 5.1 Understanding Sustainable Practices in Pastry Management
  - 5.2 Identifying Innovative Ingredients for Eco-friendly Baking
  - 5.3 Implementing Waste Reduction Strategies in Pastry Production
  - 5.4 Exploring Energy-efficient Techniques in Pastry Kitchens
  - 5.5 Analyzing the Impact of Packaging on Pastry Sustainability
  - 5.6 Integrating Sustainability in Pastry Menu Planning and Marketing
- **1 Chapter 1 — Foundations of Strategic Planning in Pastry Kitchens** — 6 classes
  - 1.1 Understanding Strategic Planning Concepts
  - 1.2 Identifying Key Components of a Pastry Kitchen Strategy
  - 1.3 Analyzing Market Trends in Pastry Businesses
  - 1.4 Conducting a SWOT Analysis for Pastry Kitchens
  - 1.5 Setting Achievable Goals for Pastry Operations
  - 1.6 Developing Actionable Strategies for Success in Pastry Kitchens
- **2 Chapter 2 — Market Analysis and Targeting for Pastry Operations** — 6 classes
  - 2.1 Understanding Market Analysis in Pastry Operations
  - 2.2 Identifying Key Market Segments for Pastry Businesses
  - 2.3 Analyzing Consumer Trends in the Pastry Industry
  - 2.4 Evaluating Competitor Strategies in Pastry Markets
  - 2.5 Developing Target Customer Profiles for Pastry Offerings
  - 2.6 Crafting a Strategic Positioning Plan for Pastry Kitchens
- **3 Chapter 3 — Designing Competitive and Unique Pastry Offerings** — 6 classes
  - 3.1 Understanding Market Trends in Pastry Offerings
  - 3.2 Analyzing Competitor Pastry Menus
  - 3.3 Identifying Unique Value Propositions in Pastries
  - 3.4 Crafting Innovative Pastry Concepts
  - 3.5 Evaluating Feasibility and Cost-Effectiveness of New Pastries
  - 3.6 Developing a Strategic Pastry Launch Plan
- **4 Chapter 4 — Resource Management and Optimization in Pastry Kitchens** — 6 classes
  - 4.1 Understanding Resource Types in Pastry Kitchens
  - 4.2 Evaluating and Analyzing Ingredient Utilization
  - 4.3 Optimizing Equipment Use for Efficiency

3 **Cake Decoration, Chocolate and Sugar Work** 99 chapters · 542 classes **100 marks**

- **1 Chocolate Types and Characteristics** — 6 classes
  - 1.1 Understanding Dark Chocolate Varieties
  - 1.2 Milk Chocolate Composition Insights
  - 1.3 White Chocolate: Myths and Facts
  - 1.4 Flavor Profiles of Specialty Chocolates
  - 1.5 Cocoa Bean Origins and Quality
  - 1.6 Understanding Chocolate Fat Content
- **2 Mastering Chocolate Tempering** — 6 classes
  - 2.1 Principles of Chocolate Tempering
  - 2.2 Techniques for Perfect Tempering
  - 2.3 Using Temperature Control for Success
  - 2.4 Common Tempering Mistakes to Avoid
  - 2.5 Tools for Effective Tempering
  - 2.6 Evaluating Tempered Chocolate Quality
- **3 Decoration Techniques for Chocolate** — 6 classes
  - 3.1 Creating Chocolate Garnishes
  - 3.2 Using Edible Colors in Decoration
  - 3.3 Advanced Piping Techniques for Chocolate
  - 3.4 Incorporating Textures in Chocolate Designs
  - 3.5 Sculpting with Chocolate: Techniques
  - 3.6 Finishing Touches: Glazes and Sprays
- **4 Processing Complex Chocolate Products** — 6 classes
  - 4.1 Understanding Complex Chocolate Formulations
  - 4.2 Layering Techniques for Chocolate Products
  - 4.3 Incorporating Fillings in Chocolate
  - 4.4 Creating Chocolate Bars with Unique Flavors
  - 4.5 Molding Techniques for Chocolate Shapes
  - 4.6 Quality Control in Chocolate Processing
- **5 Finishing Techniques for Chocolate** — 6 classes
  - 5.1 Polishing Chocolate for Shine
  - 5.2 Coating Techniques for Confectionery
  - 5.3 Creating Chocolate Shells for Desserts
  - 5.4 Adding Crunch with Toppings
  - 5.5 Final Presentation Techniques for Chocolate
  - 5.6 Storing Finished Chocolate Products
- **1 Basics of Crystallization** — 6 classes
  - 1.1 Understanding Crystallization Process
  - 1.2 Role of Temperature in Crystallization
  - 1.3 Types of Crystals in Confectionery
  - 1.4 Factors Affecting Crystal Growth
  - 1.5 Measuring Crystal Size and Quality
  - 1.6 Crystallization in Different Sugars
- **2 Inversion Techniques for Sugars** — 6 classes
  - 2.1 Understanding Sugar Inversion
  - 2.2 Chemical Process of Inversion
  - 2.3 Tools for Inversion Techniques
  - 2.4 Impact of Inversion on Flavor
  - 2.5 Inversion Rate Measurement
  - 2.6 Practical Applications of Inversion
- **3 Enhancing Stability of Products** — 6 classes
  - 3.1 Understanding Product Stability
  - 3.2 Factors Influencing Stability
  - 3.3 Stabilizers in Confectionery
  - 3.4 Testing Stability of Products
  - 3.5 Long-Term Storage Solutions
  - 3.6 Impact of Humidity on Stability
- **4 Texture Improvement Methods** — 6 classes
  - 4.1 Understanding Texture in Confectionery
  - 4.2 Techniques for Texture Enhancement
  - 4.3 Role of Ingredients in Texture
  - 4.4 Evaluating Texture Quality
  - 4.5 Innovative Texture Modifiers
  - 4.6 Texture in Chocolate Products
- **5 Application of Advanced Techniques** — 6 classes
- **4 Advanced Sugar Structures and Sculptures** — 6 classes
  - 4.1 Understanding Structural Sugar Properties
  - 4.2 Crafting Basic Sugar Supports
  - 4.3 Designing Complex Sugar Frameworks
  - 4.4 Implementing Techniques for Stability and Balance
  - 4.5 Integrating Chocolate into Sugar Sculptures
  - 4.6 Finalizing and Displaying Sugar Structures
- **5 Incorporating Color and Texture in Sugar Artistry** — 6 classes
  - 5.1 Exploring the Color Wheel in Sugar Artistry
  - 5.2 Techniques for Blending Colors in Sugar Creations
  - 5.3 Creating Depth with Color Gradients in Sugar Art
  - 5.4 Texturizing Sugar with Stamping and Imprinting
  - 5.5 Achieving Realism with Veining and Surface Detail
  - 5.6 Combining Color and Texture for Dynamic Sugar Art
- **1 Foundations of Artistic Confectionery Design** — 6 classes
  - 1.1 Exploring Fundamental Design Elements in Confectionery
  - 1.2 Understanding Colour Theory for Sweets and Treats
  - 1.3 Mastering Proportion and Balance in Edible Art
  - 1.4 Utilizing Texture to Enhance Confectionery Aesthetics
  - 1.5 Applying Patterns and Symmetry in Sugar Creations
  - 1.6 Developing Theme and Storytelling in Chocolate Sculpture
- **2 Colour Theory and Application in Sugar Artistry** — 6 classes
  - 2.1 Understanding the Colour Wheel in Confectionery Art
  - 2.2 Exploring Primary and Secondary Colours with Sugar
  - 2.3 Blending and Creating Tertiary Colours in Sugar Creations
  - 2.4 Applying Colour Harmony Concepts to Sugar Art
  - 2.5 Techniques for Enhancing Confectionery with Colour Contrast
  - 2.6 Utilizing Colour Psychology in Sugar Artistry Projects
- **3 Texture and Form in Chocolate Sculpture** — 6 classes
  - 3.1 Understanding Chocolate Mediums: From Couverture to Compound
  - 3.2 Exploring Texture Techniques: Smooth, Rough, and Patterns
  - 3.3 Mastering Form: Shape Creation and Stability in Chocolate
  - 3.4 Implementing Moulding Techniques: Using Tools and Moulds Effectively
  - 3.5 Achieving Structural Balance: Layering and Assembly in Sculpture
  - 3.6 Enhancing Visual Appeal: Combining Texture and Form in Final Pieces
- **4 Balance and Proportion in Edible Artworks** — 6 classes
  - 4.1 Understanding Balance in Edible Art
  - 4.2 Exploring Proportion in Sugar and Chocolate Designs
  - 4.3 Applying Symmetry to Enhance Confectionery Art
  - 4.4 Crafting Asymmetrical Designs with Visual Appeal
  - 4.5 Balancing Colors and Textures in Edible Creations
  - 4.6 Evaluating and Adjusting Proportion in Finished Pieces
- **5 Innovation and Creativity in Confectionery Art** — 6 classes
  - 5.1 Explore the History of Innovation in Confectionery Art
  - 5.2 Identify Emerging Trends in Sugar Artistry
  - 5.3 Analyze the Role of Texture and Colour in Creative Confectionery
  - 5.4 Generate Original Ideas for Confectionery Designs
  - 5.5 Experiment with Novel Techniques in Chocolate Sculpture
  - 5.6 Apply Innovative Concepts in a Confectionery Art Project
- **1 Understanding the Properties of Chocolate for Sculpting** — 6 classes
  - 1.1 Exploring the Types of Chocolate for Sculpting
  - 1.2 Investigating Cocoa Content and Its Impact on Sculpting Properties
  - 1.3 Understanding Chocolate Tempering Techniques for Sculpting
  - 1.4 Analyzing the Role of Temperature and Humidity in Chocolate Sculpting
  - 1.5 Examining Structural Considerations in Chocolate Sculpting
  - 1.6 Applying Techniques to Create Basic Chocolate Sculptures
- **2 Basic Techniques in Chocolate Sculpting** — 6 classes
  - 2.1 Understanding Chocolate Properties
  - 2.2 Mastering Chocolate Tempering
  - 2.3 Shaping Basic Chocolate Forms
  - 2.4 Carving Techniques for Detail
  - 2.5 Creating Stability in Chocolate Structures
  - 2.6 Enhancing Sculptures with Decorative Finishes
- **3 Creating Structural Stability in Chocolate Art** — 6 classes

4

Cafe and Bakery Operations and Beverage Service

18 chapters · 120 classes **100 marks**

- **1 Atelier Layout and Workflow** — 6 classes
  - 1.1 Zoning for Hygiene and Flow
  - 1.2 Choosing and Placing Key Equipment
  - 1.3 Controlling Temperature and Humidity Rooms
  - 1.4 Maintenance Plans for Machines
  - 1.5 Workstation Ergonomics and Efficiency
  - 1.6 Cleaning Schedules for Chocolate Areas
- **2 Batch and Capacity Planning** — 6 classes
  - 2.1 Building a Master Production Schedule
  - 2.2 Sequencing Batches by Allergen and Flavour
  - 2.3 Calculating Daily Capacity
  - 2.4 Planning Around Tempering and Setting Times
  - 2.5 Made-to-Order Versus Made-to-Stock
  - 2.6 Reducing Waste and Rework
- **3 Stock, Storage and Ingredient Control** — 6 classes
  - 3.1 Setting Par Levels and Reorder Points
  - 3.2 First-In First-Out Stock Rotation
  - 3.3 Storing Couverture, Nuts and Creams
  - 3.4 Preventing Bloom and Moisture Damage
  - 3.5 Stocktakes and Variance Checks
  - 3.6 Cold Chain for Summer Dispatch
- **4 Allergen and Contamination Control** — 6 classes
  - 4.1 Mapping the Fourteen Major Allergens
  - 4.2 Separating Nut and Milk Production
  - 4.3 Cleaning Validation Between Batches
  - 4.4 Precautionary Allergen Labelling Decisions
  - 4.5 Managing Supplier Allergen Changes
  - 4.6 Responding to an Allergen Incident
- **5 Shelf-Life Testing and Dating** — 6 classes
  - 5.1 Factors That Limit Confectionery Shelf Life
  - 5.2 Water Activity and Microbial Risk
  - 5.3 Designing Shelf-Life Trials
  - 5.4 Setting Best-Before Dates Safely
  - 5.5 Extending Life with Packaging and Formulation
  - 5.6 Batch Coding and Traceability Records
- **1 Understanding Quality Standards in Artisan Bakery** — 6 classes
  - 1.1 Introduction to Quality Standards in Artisan Bakery
  - 1.2 Identifying Key Quality Metrics in Bread and Patisserie
  - 1.3 Understanding Ingredients and Their Impact on Quality
  - 1.4 Analyzing Production Techniques for Consistent Quality
  - 1.5 Implementing Quality Control Procedures in Bakery Processes
  - 1.6 Evaluating Finished Products to Meet Artisan Standards
- **2 Ingredient Quality and Its Impact on Final Product** — 6 classes
  - 2.1 Understanding Ingredient Quality Standards
  - 2.2 Evaluating Flour Types for Consistent Results
  - 2.3 Assessing the Role of Fresh Yeast and Starters
  - 2.4 Identifying Impact of Dairy Freshness on Dough
  - 2.5 Analyzing the Effects of Sugar and Salt Variations
  - 2.6 Implementing Quality Control Checks in Production
- **3 Process Control Techniques for Consistent Quality** — 6 classes
  - 3.1 Understanding Process Control in Bakery Production
  - 3.2 Identifying Key Variables in Dough Mixing
  - 3.3 Monitoring Fermentation: Techniques for Consistency
  - 3.4 Implementing Quality Checks During Baking
  - 3.5 Utilizing Sensory Evaluation for Quality Assurance
  - 3.6 Analyzing Results and Adjusting Techniques for Improvement
- **4 Quality Assessment and Testing in Bakery Production** — 6 classes
  - 4.1 Understanding Quality Metrics in Bakery Products
  - 4.2 Identifying Common Defects in Artisan Breads
  - 4.3 Exploring Tools for Quality Testing in Patisserie
  - 4.4 Implementing Sensory Evaluation Techniques
  - 4.5 Analyzing Quality Control Case Studies in Baking
  - 4.6 Designing a Quality Assessment Plan for Bakery Production
- **5 Implementing Continuous Improvement in Bakery Operations** — 6 classes
  - 5.1 Understanding Continuous Improvement Principles in Baking
  - 5.2 Identifying Key Areas for Improvement in Bakery Operations
  - 5.3 Analyzing Performance Metrics for Bakery Efficiency
  - 5.4 Implementing Process Adjustments for Enhanced Quality
  - 5.5 Engaging Staff in Continuous Improvement Strategies
  - 5.6 Evaluating the Impact of Improvements on Bakery Outcomes
- **1 Understanding Beverage Types and Pairings** — 6 classes
  - 1.1 Exploring Different Beverage Categories
  - 1.2 Fundamentals of Beverage Pairing
  - 1.3 Analyzing Flavor Profiles
  - 1.4 Cultural Influences on Beverage Choices
  - 1.5 Seasonal Beverage Selection Strategies
  - 1.6 Crafting Signature Beverage Menus
- **2 Cellar Management Best Practices** — 6 classes
  - 2.1 Organizing the Cellar Space Efficiently
  - 2.2 Temperature and Humidity Control
  - 2.3 Maintaining Beverage Quality in Storage
  - 2.4 Implementing Stock Rotation Techniques
  - 2.5 Cellar Safety Protocols
  - 2.6 Utilizing Technology in Cellar Management
- **3 Storage and Handling of Beverages** — 6 classes
  - 3.1 Best Practices for Beverage Storage
  - 3.2 Proper Handling Techniques
  - 3.3 Understanding Shelf Life of Beverages
  - 3.4 Packaging and Labeling Standards
  - 3.5 Preventing Contamination in Storage
  - 3.6 Emergency Procedures for Beverage Spills
- **4 Inventory Control for Beverages** — 6 classes
  - 4.1 Establishing Inventory Management Systems
  - 4.2 Conducting Regular Inventory Audits
  - 4.3 Forecasting Beverage Demand
  - 4.4 Identifying Slow-Moving Inventory
  - 4.5 Utilizing Software for Inventory Tracking
  - 4.6 Strategies for Reducing Inventory Costs
- **5 Compliance with Alcohol Regulations** — 6 classes
  - 5.1 Understanding Local Alcohol Laws
  - 5.2 Licensing Requirements for Beverage Service
  - 5.3 Responsible Service of Alcohol
  - 5.4 Training Staff on Legal Compliance
  - 5.5 Monitoring Compliance and Reporting
  - 5.6 Consequences of Non-Compliance
- **16 Coffee, Tea and Hot Beverage Service** — 10 classes
  - 16.1 Coffee Beans, Roasts and Origins
  - 16.2 Espresso Machine Set-Up and Safe Use
  - 16.3 Grinding, Dosing and Tamping
  - 16.4 Pulling and Judging an Espresso Shot
  - 16.5 Milk Steaming and Texturing
  - 16.6 Classic Coffee Drinks and Recipes
  - 16.7 Tea Types, Brewing Times and Temperatures
  - 16.8 Hot Chocolate and Speciality Drinks
  - 16.9 Cleaning Machines and Backflushing
  - 16.10 Practical Beverage Round Assessment
- **17 Cafe Counter Service and Customer Care** — 10 classes
  - 17.1 Greeting Customers and First Impressions
  - 17.2 Taking Orders Accurately
  - 17.3 Explaining Menu Items and Allergens
  - 17.4 Using a Till and Recording Sales
  - 17.5 Handling Cash, Cards and Digital Payments
  - 17.6 Giving Change and Cash Counting
  - 17.7 Resolving Complaints Calmly
  - 17.8 Upselling Drinks and Pastries Politely
  - 17.9 Serving Customers From Different Cultures
  - 17.10 Closing the Till and Reconciling the Day

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