



Bakery Diploma



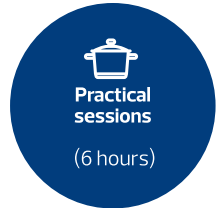
Claudia Fany Dulanto
Bakery Diploma

Being a student of Le Cordon Bleu has meant for me hard work, dedication and discipline. It has been a very enriching experience that has made me grown personally a lot. People who study at Le Cordon Bleu must be very disciplined and with the compromise to improve every day. It is a very demanding course and the chefs really demand a lot, which is an ideal preparation for the professional world.



This programme presents an overview through raw materials and basic techniques of bakery and selected pastries. The diploma starts with the Basic Bakery, a programme that starts with the study of cereals, flour and ferments. The student will be introduced in the process, experimenting with the fabrication of natural yeasts, through to baking the crustiest of breads.

Through a practical session's methodology, a solid understanding of the fundamentals of Bakery and professional terminology will be achieved, culminating their knowledge with the Advanced Bakery programme.



Fundamentals of Bakery (120 hours)

- ▶ Certificate in food hygiene
- ▶ Course on the prevention of occupational risks
- ▶ Explanation and use of equipment and machinery
- ▶ Flour: presentation, explanation and use of a wide range
- ▶ Terms and definitions of professional vocabulary
- ▶ Explanation of the classic techniques and different methods
- ▶ Introduction to viennoiserie and base doughs of bakery
- ▶ Kneading machines and by hand
- ▶ Hand moulding
- ▶ Working with poolish and autolysis
- ▶ Introduction to the doughs with fresh yeast
- ▶ Preparation of traditional French breads
- ▶ Working with *pâte morte*

Advanced Bakery (120 hours)

- ▶ Sourdough: development, maintenance and use
- ▶ Preparation of sourdough bakery
- ▶ Wide variety of French and international sourdough breads
- ▶ Introduction to breads of the world with specific flours
- ▶ Restaurant breads
- ▶ Gluten-free breads and other varieties
- ▶ Live and recorded working
- ▶ Shape by hand bread
- ▶ Introduction to savoury pastries

When I start my program?

STARTING ANUAL TERMS OF PÂTISSERIE PROGRAMMES						
SCHEDULE	OCT	JAN	APR	JUL	MONTHS	HOURS PER WEEK
STANDARD					6	12h
WEEKEND						
INTENSIVE						

Standard & Intensive: M-S from 8.00h to 21.30h Weekend: F from 18.00h to 21.30h & S from 8.00h to 18.00h

*Modalities, times and durations are approximate and could be modified

Admission procedure

1 Send application form and documentation

2 Personal interview

3 Admission notification

4 Place reservation

5 School enrolment