Advance Cake & Pastry Making

Duration: 30 hours

Day & Time: Tuesday & Thursday: 5:00pm – 8:00pm; [Duration - 10 days]
Saturdays: 9:00 am – 4:00 pm (including 1 hour lunch); [Duration – 5 days]

Target Group: Persons who have completed TTHTI’s Cake and Pastry short course or any other basic baking course and are desirous of increasing their baking skills and diversifying into more complex products.

Entry Requirements: Applicants must have completed TTHTI’s Cake and Pastry Making course or any other basic cake and pastry making course.

Content:
- Introduction to Desserts
- Basic Syrups and Creams
- Plate Presentation
- Specialty Cakes
- Custards, Puddings and Soufflés
- Pastry Petits Fours

Level of Certificate: Achievement

Exam: Participants must gain a total of 50 or more marks at the end of the course and must also attend 23 contact hours (75%) of classes in order to receive the TTHTI Certificate of Achievement. Participants who are unsuccessful in the examination will be allowed to re-sit it at a cost of $200.00 on the next available class examination date.

Cost: $2000.00 per person + $50.00 registration fee (includes class notes/manual, ingredients and major equipment)

Venue: Chaguaramas (TTHTI); San Fernando (Venue to be advised)

Registration: Closes two weeks before the start of class. Registration is complete when all required fees are paid.

Attire: Participants are required to wear black pants/skilrs, white shirts, hair covering and aprons as well as whole shoes in the kitchen.

Tools & Equipment: A list of the basic tools/equipment which participants must purchase for their own use along with a list of suppliers will be provided.