

Week 1 : Pastry basics

สัปดาห์ที่ 1 : เบสิคเพสตรี

MONDAY จันทร์	TUESDAY อังคาร	WEDNESDAY พุธ	THURSDAY พฤหัสบดี	FRIDAY ศุกร์
Cream puffs	Lemon meringue pie	Pear & almond pie	New-York cheesecake	Cocoa swiss roll
Choux craquelin	Fruit tarts	Custard pie	Coffee cake part 1	Coffee cake part 2
Chocolate eclairs	Colorful meringues	Cinnamon cookies	Mango panna cotta	Apple crumble
Choux cream	Creme brulee	Red velvet cake	Cookie base	Cocoa sponge cake
Chocolate cream	Pie crust	Almond cream	Cheesecake batter	Chantilly cream
Choux pastry	Vanilla pastry cream	Pear syrup	Mango jelly	Crumble dough
Craquelin	Fruit pie decoration	Vanilla cream batter	Lemon panna cotta	Chocolate glazing
Chantilly cream	French meringue	Sponge cake	Cashew nut base	Coffee mousse
Vanilla pastry cream	Lemon cream	Cream cheese frosting	Milk chocolate cream	

Week 2 : CAKE MAKING

สัปดาห์ที่ 2 : แอดวานซ์เบสตร์

MONDAY จันทร์	TUESDAY อังคาร	WEDNESDAY พุธ	THURSDAY พฤหัสบดี	FRIDAY ศุกร์
Macarons	Caramel cake part 1	Caramel cake part 2	Mango mousse cake 1	Mango mousse cake 2
Tiramisu	Millefeuille	Opera cake	Strawberry cake	Paris-Brest
Macarons shells	Butter cookie	Caramel glazing	Coconut sponge cake	Marshmallow
Vanilla custard	Apple jelly	Caramel decorations	Passion fruit cream	Mango glazing
Chocolate ganache	Caramel filling	Joconde sponge cake	Mango mousse	Cake decoration
Matcha custard	Vanilla mousse	Chocolate ganache	Simple sponge cake	Choux pastry
Lemon filling	Vanilla pastry cream	Coffee butter cream	Mousseline cream	Pastry cream
Mascarpone cream	Puff pastry baking	Chocolate topping	Strawberry glazing	Butter & almond cream
Passion fruit filling		Coffee syrup		

Week 3 : CHOCOLATE MAKING

สัปดาห์ที่ 3 : การทำช็อกโกแลต

MONDAY อังคาร	TUESDAY อังคาร	WEDNESDAY พุธ	THURSDAY พฤหัสบดี	FRIDAY ศุกร์
Black forest cake	Sacher cake	Trio chocolate cake	Strawberry/choc cake 1	Strawberry/choc cake 1
Chocolate mousse	Chocolate spirals	Choc chips cookies	Chocolate wire	Chocolates
Chocolate truffles	Lava cake	Cocoa crumble base	Chocolate pie	Brownies
Cocoa sponge cake	Almond/cocoa sponge	Dark choc mousse	Dacquoise	Strawberry jelly
Chantilly cream	Chocolate mousse	Milk choc mousse	Strawberry cream	Cake decoration
Mousse batter	Chocolate glazing	White choc mousse	White choc mousse	Chocolate brownies
White choc ganache	Temper chocolate	Cake decoration	Pie crust	Chocolate filling
Caramel ganache	Custard sauce	Cookies	Chocolate cream	Temper chocolate
Dark choc ganache	Chocolate cake batter			

Week 4 : BAKERY / BREAD MAKING #1

สัปดาห์ที่ 4 : การทำขนมปัง #1

MONDAY จันทร์	TUESDAY อังคาร	WEDNESDAY พุธ	THURSDAY พฤหัสบดี	FRIDAY ศุกร์
Croissant part 1	Croissant part 2	Bagel	Churros	Pretzel
Bread rolls	Burger buns	Baked cheese tart	Tropezian tart 1	Tropezian tart 2
Muffins	Marble cake	Milk bread	Maedeleine	Viennese bread
Pancakes	Fruit cake	Bagel filling	Multigrain bread	Crepes
Croissant dough	Croissant shaping	Bread doughs	Shortbread cookies	Dough shaping
French bread dough	Almond cream	Pie crust	Choux pastry	Whipped pastry cream
Bluberry muffins	Soft bread dough	Cream cheese batter	Chocolate dip	Raisins Viennese bread
Choc chips muffins	Vanilla batter	Milk soft bread dough	Brioche dough	Choc Viennese bread
Bread shaping	Chocolate batter		Soft madeleine batter	

Week 5 : BAKERY / BREAD MAKING #2

สัปดาห์ที่ 5 : การทำขนมปัง #2

MONDAY จันทร์	TUESDAY อังคาร	WEDNESDAY พุธ	THURSDAY พฤหัสบดี	FRIDAY ศุกร์
Puff pastry part 1	Puff pastry part 2	King cake	Kouign Amann part 1	Kouign Amann part 2
Danish part 1	Danish part 2	Baked apple pie	Palmier	Baguette
Donut	Neapolitan pizza	Apple turnovers	Apple Tatin	Brioche
Pizza dough	Pound cake	Sandwich bread	Japanese cheesecake	Financiers
Sourdough starter	Blueberry Danish	Sourdough bread	Brioche dough	Butter cookies
Donut toppings	Pizza toppings	Almond cream	Kouign bread dough	Cinnamon rolls
Bread doughs	Baking pizza	Cream cheese custard	Caramelized apples	Cinnamon filling
Danish rolling	Custard filling	Puff shaping	Cream cheese batter	Kouign shaping
Puff pastry folding		Bread shaping		Cinnamon rolls glazing