



ONLINE PASTRY TRAINING PROGRAM – 430 hours

Pedagogical goals:

Train in the pastry profession and prepare for the exam and obtain the smart digital EISF certificate *
The pastry chef produces the entremets and viennoiseries in the interest of the customers satisfaction.
He knows the raw materials, techniques and utensils used.
He applies and respects the hygiene and safety procedures while respecting the environment.

Skills:

1. Master the techniques of making pastries and viennoiseries
2. Be able to understand the transformations of raw materials
3. Be able to work with total safety
4. Be able to develop creativity and artistic sense
5. Be able to manage the inventory and costs

Pace of training:

- 6 months (minimum) to enroll for the exam *
- 12-18 months for the full course

Training Program:

THEORETICAL CONTENT – 95 hours

Module 1: Professional and Artistic Culture – 15 hours

4 theoretical courses

Know the historical and artistic bases of the profession, the professional vocabulary, and the organization of the production

Module 2: Raw Materials – 55 hours

16 theoretical courses

Know the raw materials used in pastry, their properties, and the conditions of their use

Module 3: Science – 25 hours

6 theoretical courses

Know the basics of nutrition, dietetics, and hygiene

* Included only in the « Complete Package »

PRACTICAL CONTENT – 340 hours

Module 1: Tarts

15 Practical recipes

Master the techniques of shortcrust, sweet almond and Breton shortbread dough and the realization of the different sweet tarts

Module 2: Puff pastry

9 Practical recipes

Master the puff pastry technique and its various recipes

Module 3: Viennoiseries

7 Practical recipes

Master the techniques of leavened puff pastry dough and its various recipes

Module 4: Travel Cakes

4 Practical recipes

Master the technique of cakes with candied fruits, madeleines and financiers

Module 5: Entremets

14 Practical recipes

Master the biscuits, creams, ganaches, inserts, glazes and finishing touches that allow the realization of classic French entremets like the Opera, Fraisier to name a few.

Module 6: Choux pastry

9 Practical work

Master the techniques of Choux pastry dough and its various recipes

Module 7: Gluten-free

6 Practical recipes

Master the techniques of making gluten-free recipes

Module 8: Confectionery

4 Practical recipes

Master the techniques of making French candy recipes

Module 9: Professional techniques

4 Practical techniques

Master various professional gestures

MOCK EXAM - 7 hours

Carry out the exam subjects to practice organizing your production work in the same time conditions as those of the final exam. *

* Included only in the « Complete Package »



FACT SHEET

TITLE: Pastry Training Course

FORMACODE: 21 528 **ROME CODE:** D 1104

NCPR CODE: 36316

GOAL: Master the professional gestures and basic pastry techniques.

DIPLOMA: A pastry certificate upon completion
Or a smart digital EISF certificate *

EXAM: Twice a year, the dates will be communicated to the student once registered to the course. *

* Included only in the « complete package ».

COMPANY NAME : Ecole Internationale du Savoir-faire Français – **EISF**

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SIRET NUMBER: 811 371 376 00013

APE CODES: 8559A

FRENCH TRAINING ORGANIZATION NUMBER: 11 75 54255 75

EMAIL: contact@eif.fr

WEBSITE: www.eif.fr

THE EDUCATIONNAL MATERIAL:

Theoretical modules in the form of:

- interactive *courses*,
- training *quizzes*,
- validation *quizzes*.

Practical modules in the form of:

- complete recipe videos (35 hours),
- step-by-step modules,
- + 60 recipe datasheets that can be used on the day of the exam.

The validation of the different practical modules is done by sending the photos of the different stages of your realization. Tutors or members of the jury during your exam, enjoy pastries visually, without tasting them!

Add-ons in the form of:

- a course on how to take the photos,
- a pastry glossary.

EVALUATION PROCEDURES:

- More than 60 practical works will be noted by the tutor.
- 27 theoretical assignments in the form of quizzes.

MONITORING AND EVALUATION OF RESULTS

- Daily, weekly, monthly connection certificate with list of modules worked.
- A certificate of completion of the training course.

HUMAN SUPPORT:

Tutor support by instant messages, emails, and educational appointments.

All the tutors are pastry chefs and pastry school instructors, experts in the transmission of their knowledge and know-how.

Number of trainees under the responsibility of a tutor: 60 students.

Support response time: maximum 24 hours (excluding weekends and public holidays).

PLATFORM TECHNICAL ASSISTANCE:

The American educational platform SABA is accessible 24 hours a day, 7 days a week.