



Declaration of Study

Advanced Professional Diploma in Pastry

This 1190-hour program is an intensive program of study in the fundamental techniques of the sweet kitchen, including both culinary and business skills. Graduates of this program are prepared with the skills required to produce fine breads, pastries, chocolates, and intricate wedding cakes and are armed with the foundational skills to, with experience, become a Pastry Chef, running the baking and dessert operations.

Course Program: Advanced Professional Diploma in Pastry

Section Title & Description

Total Hours 1,190

Orientation (4 hours)

All students attend this mandatory lecture, wherein they review the facilities, the catalog, and the expectations and challenges inherent in their education at SDCI.

Introductory Lecture Series (56 Hours)

This lecture series comprises three sections: Professionalism, Intro to Business Management, and Safety and Sanitation. In this series, students are introduced to fundamental concepts that will be incorporated into and serve as a foundation to their work in the kitchen lab.

Professionalism (16 Hours)

In this class, the students will explore and understand what it means to be "Professional" and how this relates to a student, a Chef and the culinary industry. The Course is designed to help the student understand and define their personal / professional goals, to prepare a marketable resume and cover letter and to significantly improve the student's ability to develop and conduct a successful job search. Students will discuss the role of the "Professional Chef" and how the education at SDCI will assist in achieving the student's goals. The class will discuss the evolution and history of both classic and modern cuisine and the classical brigade structure and its relationship to the professional kitchen.

Introduction to Business Management (16 Hours)

This Course will give the students a realistic, objective introductory look and understanding of what is necessary to run a successful business. It will allow the students an opportunity to discuss a restaurant's marketing strategy and to determine its effectiveness. The class will explore various methods of advertising and tracking their results and introduce the students to various "Controls" that need to be part of a successful business' profitability. Projects and assignments will give the students an in depth understanding of how a basic budget is prepared and maintained. The group will discuss the real meaning of "Customer Service" and how it greatly affects business. The instructor will teach the students the necessary tools required to cost a menu, recipe and control a budget through the understanding of basic mathematic equations.

Safety & Sanitation and HACCP (24 hours)

Students learn to create and maintain a safe and sanitary food service operation. Students also learn to identify and prevent hazards, harmful microorganisms, and unsafe production practices, as well as safe food purchasing, storage, preparation, and serving.

Quick Breads, Yeast Breads, & Breakfast Pastries (160 hours)

Students learn to apply the basic principles behind the chemistry of baking to make a variety of breads and breakfast pastries. As they gradually develop their creative skills, students lay a solid foundation in techniques they will apply throughout their studies.

Cakes, Pies, and Tarts (160 hours)

Building upon the fundamentals studied in Section II, students further explore their creativity with the production of various cakes, pies, and tarts. This section also covers special occasion cakes such as for birthdays, anniversaries, and other holidays.

Cookies, Individual Pastries, and Petite Fours (136 hours)

All five basic production methods for producing cookies are covered extensively in this section; rolled cookies, piped (bagged) cookies, cookies cut from baked sheets, drop cookies, and icebox cookies. Students also prepare specialized cookies such as petit fours, petit fours sec, and mignardise.

Dessert Sauces, Dessert Containers, & Plated Desserts (160 hours)

In this section, students develop their skills in plate presentation, creating various plated desserts using many of the Items they learned to produce in previous sections. New components such as dessert sauces, Dessert containers, and garnishing - together with previous creations - are combined to create skillfully-crafted plated desserts.

Chocolate & Other Confections, Marzipan, & Sugar work (184 hours)

Students learn to temper, hold, and apply couverture to chocolate while developing a comprehensive repertoire in confection making. Students also explore the various forms of sugar work and wedding cakes in this section.

Entrepreneurship (80 Hours)

This Course will provide the student with a working, in depth knowledge of restaurant and kitchen management and provide a permanent resource manual in the form of notes and handouts that will assist the student in the early stages of their career. The instructor will instill and reinforce the function of a "Manager" and how this person can impact and interact with staff, employees and management. The content covered in this class will assist the students in the development of "People Skills" and understand the importance of lines of communication. This Course will cover the following: Restaurant Marketing, Menus and their design, Customer relations, Market trends and fads, External advertising and marketing, In house marketing, Demographics, psychographics and matching restaurant type/style to the customer's needs, Cost control, Food costs and inventory, Beverage costs and inventory, Liquor licenses, Labor costs and scheduling, Overheads and other "hidden" costs, Management styles and the processes of Hiring, Firing and Evaluations, Record keeping, Interview processes, Labor laws, Kitchen equipment and design, Safety / Worker's Comp.

Final Examination (30 hours)

This is the culminating Final Exam for the program. Over the course of 4 days, students will create a wide variety of breads, desserts, pastries, cakes, cookies, chocolates and garnishes based upon a specific criteria set forth by the Chef Instructor.