



INTRODUCTION TO PASTRY ARTS

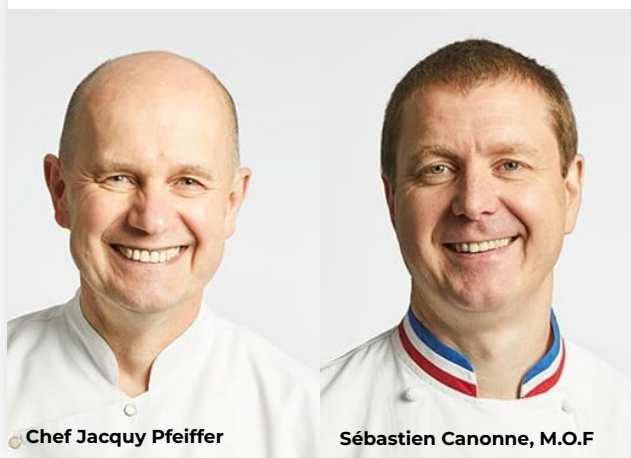
BY ROUXBE

[ROUXBE.COM/PAGES/ENTERPRISE-PASTRY](https://rouxbe.com/pages/enterprise-pastry)

PROGRAM OVERVIEW & HIGHLIGHTS

A new and comprehensive online pastry, baking and decorating course curriculum through the Rouxbe platform

- › 60 Hours | 20 units | 220+ tasks
- › More than 100 high-definition instructional videos
- › 100% online & self-paced
- › Student dashboard for progress and engagement reporting
- › Quick set-up for one or multiple cohorts
- › Modularized curriculum to select content that best fits with the need of your program
- › Certification upon completion
- › Recognized by the American Culinary Federation Education Foundation as an approved program



Chef Jacquy Pfeiffer

Sébastien Canonne, M.O.F

"Rouxbe has a proven track record of providing a solid culinary education online, and we believe the platform will provide even more opportunities for students to learn fundamental pastry skills to help them both establish and enhance their careers."

Sebastien Canonne
M.O.F., at The French Pastry School



Think Rouxbe would be helpful as a training resource



Recommend Rouxbe as a training tool



Think Rouxbe is better or way better than training offered on the job

INTRODUCTION TO PASTRY ARTS CURRICULUM

Introduction & Orientation



Introduction to French Pastry & Baking



Prepare Your Kitchen



Kitchen Basics



Basic Baking & Pastry Skills



Cookies: Basic



Quickbreads & Breakfast Items



Sweet Snacks: Pound Cakes



Sweet Snacks: Bars



Cookies: Decorated



Introduction to Bread: Loaf Pan Bread



Breads: French Breads & Italian Breads



Breakfast Pastries



Tarts & Pies



French Pastries: Crepes & Chouquettes



Cookies: Macarons



French Pastries: Dark Chocolate Mousse & Vanilla Creme Brulee



Frozen Dessert



Candies & Confections



Brunch Celebration Buffet

