



FRAN COSTIGAN'S ESSENTIAL VEGAN DESSERTS

BY ROUXBE

ESSENTIAL VEGAN DESSERTS COURSE OVERVIEW AND HIGHLIGHTS

- › 8 units | More than 200 tasks | 90 recipes
- › 100% online & self-paced
- › Personalized instructor support and grading
- › Certificate upon graduating

UNIT 1 ORIENTATION & COURSE OVERVIEW

Lesson 1: Course Orientation

UNIT 2 NAVIGATING THE VEGAN PASTRY KITCHEN

Lesson 1: Unit Orientation

Lesson 2: Why Vegan Pastry?

Lesson 3: Setting Yourself Up

Lesson 4: The Pastry Tools

Lesson 5: Unit Review & Assessment

UNIT 3 KEY INGREDIENTS AND FUNCTIONALITY

Lesson 1: Unit Orientation

Lesson 2: Flours

Lesson 3: Fats

Lesson 4: Sweeteners and Sugars

Lesson 5: Acids: Vinegars, Alcohol & Citrus

Lesson 6: Working with Fruits

Lesson 7: Dairy Alternatives

Lesson 8: Gels and Thickeners

Lesson 9: Replacing Eggs and Leaveners

Lesson 10: Unit Review & Assessment

UNIT 4 CHOCOLATE, CREAMS, PUDDING AND MOUSSE

Lesson 1: Unit Orientation & Objectives

Lesson 2: Choosing Quality Chocolate

Lesson 3: Chocolate Staples

Lesson 4: Non Dairy Creams

Lesson 5: Aquafaba

Lesson 6: Pudding, Mousse and Finishing Accents

Lesson 7: Unit Review

UNIT 5 QUICK BREADS, COOKIES AND BARS

Lesson 1: Unit Orientation & Objectives

Lesson 2: An Introduction to Quick breads

Lesson 3: Scones and Biscuits

Lesson 4: Rustic Fruit Desserts

Lesson 5: A World of Cookies

Lesson 6: Bars and Brownies

Lesson 7: Unit Review

UNIT 6 CAKES, GLAZES AND FROSTINGS

Lesson 1: Unit Orientation & Objectives

Lesson 2: Preparing Cakes

Lesson 3: Fillings, Glazing and Frosting

Lesson 4: Cakes

Lesson 5: Unit Review

UNIT 7 PIES AND TARTS

Lesson 1: Unit Orientation & Objectives

Lesson 2: The Fundamentals of Pie Crust

Lesson 3: The Core Recipes

Lesson 4: Unit Review

UNIT 8 FINAL SHOWCASE AND ASSESSMENT

Lesson 1: Celebrating with Desserts

Lesson 2: Final Assessment