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COURSE BROCHURE

Baking and Patisserie Fundamentals Training Course

19 – 23 April 2027
New York

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Registered in the United Kingdom and Saudi Arabia

Baking and Patisserie Fundamentals Training Course

Ref: 756_28476 **Date:** 19 – 23 April 2027 **Location:** New York **Fees:** 9500 GBP

Baking and Patisserie Fundamentals is a 1-week training course for commis pastry cooks, bakery staff and hotel kitchen teams, and each participant builds a costed bakery production sheet. Guests expect consistent bread, pastry and desserts at every service, while ingredient costs and food safety scrutiny keep rising. Jupiter Prime Training treats these baking and patisserie fundamentals as the base of reliable pastry kitchen output.

Why Baking and Patisserie Fundamentals Matters Now

Three forces shape bakery work today. Guests compare breakfast pastries, plated desserts and celebration cakes with what they see online, so consistency matters at every outlet. Flour, butter, chocolate and dairy prices move often, so careless scaling and waste quickly erode margins. Inspectors and clients also expect documented food safety, so the course rests on Hazard Analysis and Critical Control Points HACCP, applied to proving, baking, cooling and cream storage. Handled badly, these forces bring collapsed sponges, wasted batches and safety findings.

Who Gains Most from Baking and Patisserie Fundamentals

- Cooks who prepare morning breads, viennoiserie and breakfast pastries for hotel buffets
- Bakery staff who mix, prove, shape and bake doughs for retail counters
- Pastry cooks who assemble cakes, tarts and plated desserts for banquets
- Kitchen staff who store, label and hold creams, custards and fillings
- Junior team members who weigh ingredients and record batch yields

The pastry brigade of a hotel, resort or catering kitchen gains most when several members attend together and agree one set of base recipes.

Baking and Patisserie Fundamentals Capabilities

Participants explain why a dough rises, a sponge holds and a custard sets, then produce each to a written standard.

- Apply baker's percentages to scale doughs and batters — production volume for each service
- Assess gluten development, proving and oven spring — loaf and roll quality on the counter
- Build laminated pastry with even butter layers — croissant and puff pastry yield
- Weigh mixing methods for cakes and sponges — texture, volume and shelf life
- Specify cooking, cooling and holding limits for creams and custards — guest safety and waste
- Calculate recipe cost and yield per portion — menu pricing set by the pastry chef

Key Baking and Patisserie Fundamentals Terms

- Baker's percentage — a recipe format stating every ingredient as a share of total flour weight.
- Gluten development — the network formed when wheat proteins are hydrated and mixed, giving dough strength.
- Lamination — folding a block of butter into dough repeatedly to create the thin alternating layers of croissant and puff pastry.
- Creaming method — beating fat and sugar together to trap air, giving cakes a light crumb.
- Crème pâtissière — a custard thickened with starch and egg, cooked to a boil and used to fill tarts, choux and pastries.
- Critical control point — a step in production where a control is applied to prevent or reduce a food safety hazard.

Baking and Patisserie Fundamentals Day by Day

Day 1: Ingredients and the Science of the Bakery

- Flour Types, Protein Content and Ash — Matching Flour to Product
- Sugar Functions in Browning and Moisture — Sweetness and Shelf Life
- Fats, Shortening and Butter Behaviour — Tenderness and Flakiness Choices
- Eggs, Leavening Agents and Yeast — Structure and Rise Decisions
- Baker's Percentages and Scaling Sheets — Accurate Batch Sizes

Day 2: Doughs, Proving and Bread Production

- Straight Dough and Pre-Ferment Methods — Flavour and Timing Trade-Offs
- Mixing Stages and Windowpane Test — Gluten Readiness Judgement
- Bulk Fermentation and Final Proof Control — Volume and Crumb Quality
- Shaping Rolls, Loaves and Enriched Breads — Buffet Presentation Standards
- Oven Loading, Steam and Core Temperature — Bake Completion Checks

Day 3: Laminated Pastry and Choux

- Butter Block Preparation and Locking In — Layer Consistency
- Single and Double Turns with Resting — Croissant and Puff Pastry Lift
- Viennoiserie Shaping and Egg Wash — Breakfast Pastry Appearance
- Choux Paste Cooking and Piping — Éclair and Profiterole Shells
- Shortcrust and Sweet Paste Tart Cases — Blind Baking Choices

Day 4: Cakes, Sponges, Creams and Bakery Food Safety

- Creaming, Whisking and All-in-One Methods — Cake Texture Selection
- Genoise and Chiffon Sponge Production — Layer Cake Assembly
- Crème Pâtissière, Crème Anglaise and Ganache — Filling and Sauce Stability
- HACCP Hazard Analysis for the Bakery — Critical Control Point Selection
- Cooling, Chilling and Holding Records — Cream Product Safety

Day 5: Practising the Costed Bakery Production Sheet

- Recipe Costing and Yield Testing — Portion Cost per Item
- Scaled Dough and Sponge Batch Plans — Daily Volume for Outlets
- Mise en Place and Oven Schedule — Shift Sequencing
- Allergen and Labelling Checks on Fillings — Guest Information Accuracy
- Costed Bakery Production Sheet Build — Pastry Chef Sign-Off

Applying Baking and Patisserie Fundamentals After the Course

- Rewrite three house recipes in baker's percentages and test one scaled batch against its recorded yield.
- Map the critical control points for creams and custards in the pastry section and start a cooling and holding log.

Baking and Patisserie Fundamentals Questions FAQ

What are baking and patisserie fundamentals and why do they matter now?

Baking and patisserie fundamentals are the ingredient science, dough, pastry, cake and cream methods behind every bakery product. They matter now because guests expect consistent quality while ingredient costs and food safety checks keep rising.

Which roles gain most from baking and patisserie fundamentals?

Commis pastry cooks, bakery staff and hotel kitchen team members gain most. Anyone who mixes doughs, laminates pastry or holds creams uses these methods every shift.

How does a baking and patisserie fundamentals course differ from an advanced pastry arts course?

This core course builds the base methods and the reasons behind them. An advanced pastry arts course moves on to chocolate and sugar showpieces, entremets and plated dessert design, which rely on the fundamentals taught here.

What do you bring back from baking and patisserie fundamentals training?

You bring back scaled base recipes, HACCP records for creams and custards and a costed production sheet for your outlet.

Baking and Patisserie Fundamentals: The Way Forward

The costed bakery production sheet sets out each product's scaled recipe, yield, portion cost and oven slot. Its first use is deciding next week's batch quantities for each outlet. Pastry chefs, bakers and purchasing staff use it daily. After its first month, revisit the yields and waste figures to see which recipes need rescaling or a cheaper ingredient choice.