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COURSE BROCHURE

Plated Desserts, Chocolate and Sugar Work Training Course

25 – 29 October 2027
London

Plated Desserts, Chocolate and Sugar Work Training Course

Ref: 765_28834 **Date:** 25 – 29 October 2027 **Location:** London **Fees:** 5900 GBP

Plated Desserts, Chocolate and Sugar Work is a 1-week training course for pastry chefs de partie, dessert menu developers and banqueting pastry teams, and each participant builds a seasonal plated dessert menu. Diners now judge a restaurant or banquet by its final course, while cocoa and sugar costs and service speed squeeze every plate. Jupiter Prime Training approaches plated desserts, chocolate and sugar work as the craft that turns a dessert station into a signature.

Why Plated Desserts, Chocolate and Sugar Work Matters Now

Three pressures meet at the dessert pass. Guests photograph and share the final plate, so composition and height carry a venue's reputation. Couverture, isomalt and fresh fruit prices swing with harvests, so a menu that ignores cost per cover loses money on every celebration and gala dinner. Banquet volumes also demand desserts that hold their shape for hundreds of covers, and Hazard Analysis and Critical Control Points HACCP governs how mousses, glazes and cream components are chilled, frozen and held before service.

Who Gains Most from Plated Desserts, Chocolate and Sugar Work

- Chefs who run the dessert section and plate à la carte sweets during service
- Developers who write seasonal dessert menus and test new plate concepts
- Banqueting pastry cooks who produce entremets and petits fours for large events
- Chocolate and confectionery specialists who temper, mould and finish pralines
- Pastry leads who cost dessert recipes and brief service staff on allergens

A hotel pastry brigade serving restaurants and banqueting gains most when its section leads attend together.

Plated Desserts, Chocolate and Sugar Work Capabilities

Participants move from single components to finished plates, judging texture, temperature and balance.

- Design plated desserts that balance crunch, cream, acidity and temperature — the à la carte dessert list
- Apply tempering curves to dark, milk and white couverture — gloss and snap for moulded pieces
- Build pulled, poured and blown sugar and isomalt décor — showpiece and plate garnish choices
- Assemble glazed entremets and petits fours at banquet volume — event production schedules
- Calculate cost per cover and menu mix for desserts — pricing set with the executive chef
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Specify chilling, freezing and holding limits for mousse components — guest safety and service timing

Key Plated Desserts, Chocolate and Sugar Work Terms

- Tempering — controlled heating and cooling of chocolate so cocoa butter forms stable crystals, giving gloss, snap and clean release.
- Couverture — chocolate with a high cocoa butter content, made for coating, moulding and fine pastry work.
- Isomalt — a sugar substitute that resists humidity and crystallisation, favoured for pulled and poured décor.
- Entremets — a layered dessert of mousse, insert, sponge and crunch, often finished with a mirror glaze.
- Petits fours — bite-sized confections and pastries served after a meal or on banquet dessert tables.
- Menu engineering — rating each dessert by popularity and contribution margin to decide what stays, changes or goes.

Plated Desserts, Chocolate and Sugar Work Day by Day

Day 1: Dessert Trends, Plate Composition and Flavour

- Seasonal Produce Calendars and Flavour Pairing — Menu Direction Choices
- Texture Contrast and Temperature Layering — Plate Structure Decisions
- Colour, Height and Negative Space — Visual Balance on the Plate
- Sauces, Gels, Tuiles and Crumbs — Component Selection for Each Dish
- Restaurant Versus Banquet Plating Logic — Service Speed Trade-Offs

Day 2: Chocolate Tempering and Moulding

- Seeding, Tabling and Tempering Machines — Method Choice by Volume
- Tempering Curves for Dark, Milk and White — Crystal Stability Checks
- Shell Moulding and Ganache Fillings — Praline Shelf Life
- Chocolate Décor, Transfers and Cigarettes — Garnish Consistency
- Fat Bloom and Sugar Bloom Diagnosis — Storage Condition Decisions

Day 3: Sugar Work and Showpiece Décor

- Sugar Cooking Stages and Thermometer Control — Correct Syrup Selection
- Isomalt and Poured Sugar Pieces — Humidity Resistance Choices
- Pulled and Blown Sugar Ribbons and Spheres — Showpiece Feasibility
- Caramel Cages, Spun Sugar and Nougatine — Plate Garnish Options
- Showpiece Assembly and Transport Stability — Banquet Display Risk

Day 4: Entremets, Petits Fours and Banquet Production

- Mousse Bases, Inserts and Bavarois — Freeze-Thaw Stability
- Mirror Glazes and Velvet Spray Finishes — Surface Quality Standards
- Petits Fours Sec, Glacé and Frais — Banquet Table Assortment
- HACCP Controls for Frozen and Chilled Desserts — Holding Time Limits
- Batch Scheduling for Large Covers — Freezer and Blast Chiller Capacity

Day 5: Practising the Seasonal Plated Dessert Menu

- Dessert Menu Engineering by Margin and Popularity — Keep or Replace Decisions
- Cost per Cover for Chocolate and Sugar Components — Final Pricing
- Plating Trials with Chocolate and Sugar Garnish — Presentation Sign-Off
- Allergen Matrix and Service Briefing Notes — Front-of-House Accuracy
- Seasonal Plated Dessert Menu Presentation — Executive Chef Approval

Applying Plated Desserts, Chocolate and Sugar Work After the Course

- Rate the current dessert list with menu engineering and replace one low-margin plate with a seasonal design tested in service.
- Set a tempering log and bloom check routine for the chocolate station, and train one colleague to run it.

Plated Desserts, Chocolate and Sugar Work Questions FAQ

What are plated desserts, chocolate and sugar work, and why do they matter now?

They are the finishing crafts of the pastry kitchen: composing desserts on the plate, tempering couverture and shaping sugar décor. They matter now because guests share dessert images widely and ingredient costs make careless menus unprofitable.

Which roles gain most from plated desserts, chocolate and sugar work training?

Pastry chefs de partie, dessert menu developers and banqueting pastry cooks gain most.

How does plated desserts, chocolate and sugar work training differ from a baking fundamentals course?

A fundamentals course covers doughs, breads, laminated pastry and base creams. This course assumes those bases and moves to plate composition, tempering, isomalt décor, glazed entremets and dessert menu engineering for restaurants and banqueting.

What do you bring back from plated desserts, chocolate and sugar work training?

You bring back a costed seasonal dessert menu, tempering and bloom routines for your chocolate station, and banquet schedules for entremets and petits fours.

Plated Desserts, Chocolate and Sugar Work: The Way Forward

The seasonal plated dessert menu sets out each dish with its components, garnish, cost per cover and allergen notes. Its first use is deciding which desserts launch next season and which retire. Pastry chefs, executive chefs and banquet planners rely on it. After one season, its sales mix and plate waste deserve a second look.