

PASTRY ARTS



INTRODUCTION TO PASTRY ARTS

This six week introductory course is designed for those who are learning to bake for the first time – or for those who want to expand the skills they already have. After completing this course, you will be able to incorporate basic scientific techniques into the art of baking as well as form a strong foundation to build upon in more advanced Pastry Arts classes.

Curriculum:

- Week 1: French Bread
- Week 2: Fruit Tarts
- Week 3: Muffins and Quick Breads
- Week 4: Cake Baking and Icing
- Week 5: Mousses
- Week 6: Cookies

Dates:

Winter: Thursdays, 1/14, 1/21, 1/28, 2/4, 2/11 & 2/18
Spring: Thursdays, 3/3, 3/10, 3/17, 3/24, 3/31 & 4/7

Time: 7:00 pm – 9:30 pm

Tuition: \$340.00

INTERMEDIATE PASTRY ARTS

This sequential six week course builds on the techniques taught in the *Introduction to the Pastry Arts* course, but is also open to those individuals who are comfortable with their baking skills and want to enhance their repertoire.

Curriculum:

- Week 1: Enriched Breads
- Week 2: Breakfast Pastry: Biscuits, Scones and Cinnamon Buns
- Week 3: Plated Desserts: Crêpes and Dessert Sauces
- Week 4: Decorating Cakes
- Week 5: French Desserts: Soufflés and Crème Brûlée
- Week 6: Chocolate: Ganache and Chocolate Tarts

Dates: Mondays, 2/29, 3/7, 3/14, 3/21, 3/28 & 4/4

Time: 7:00 pm – 9:30 pm

Tuition: \$350.00

MAKE YOUR OWN ARTISAN BREADS

True Artisan breads can only be made by hand. In this six week “Bread Boot Camp” students will learn how to make everything from baguettes to pizza dough to English muffins. What’s more, all of the bread mixes created in this course will be made by hand. No mixers. No bread machines. Just you and a 450 degree oven. Every class is guaranteed to be a workout. So, do you think you’re tough enough?

Dates: Mondays, 5/2, 5/9, 5/16, 5/23, 6/6 & 6/13
No class on Monday, May 30th

Time: 7:00 pm – 9:30 pm

Tuition: \$330.00

CAKE POPS FOR BEGINNERS

Cake Pops make great additions to special events and holidays! Students will learn how to roll, dip and decorate their pops for any occasion as well as learn different recipes and methods for making these tiny treats.

Date: *Monday, April 11, 2016*

Time: 7:00 pm – 9:30 pm

Tuition: \$65.00

EASTER CANDY WORKSHOP

Learn how to create tasty confections perfect for the Easter holiday! We will cover chocolate eggs with various fillings, truffles and other holiday favorites! We will also be showcasing some chocolate tempering techniques sure to help you further your candy-making skills at home.

Date: Sunday, March 20, 2016

Time: 11:00 am – 4:00 pm

Tuition: \$95.00



KID'S CUPCAKE WORKSHOP

This class encourages Mommy/Daddy/Caregivers to accompany their children in the kitchen to learn how to make fantastic traditional and contemporary cupcakes. Wow your friends with your creations or gift that special someone with a batch sure to satisfy a sweet tooth!

Date: Sunday, June 5, 2016

Time: 11:00 am – 4:00 pm

Tuition: \$130.00 per Guardian/Child Pair

Children aged 9 and up are welcome to attend this class with a guardian!

EVERYTHING DONUTS WORKSHOP

Want to create better donuts than those two chain donut shops that seem to be on every corner? Let's do it! Students of this workshop will learn the basic mechanics of making yeast and cake donuts before diving into the creation of customized flavors and combinations.

Date: Sunday, June 26, 2016

Time: 11:00 am – 4:00 pm

Tuition: \$130.00

CHOCOLATE LOVER'S WORKSHOP

In this two-part workshop, students will learn how chocolate is grown and produced, as well as the science and techniques used to temper chocolate, using both the table and seeding methods. Students will also learn chocolate garnishing, ganache filling and how to create dipping and molded chocolates. This workshop is a definite must for any amateur chocolatier! **Students must bring an instant-read thermometer to this class.**

Dates: Sunday, May 15 (Part 1) and
May 22 (Part 2), 2016

Time: 11:00 am – 4:00 pm

Tuition: \$275.00

CAKE DECORATING WORKSHOP

This two part workshop covers everything you need to know to create spectacular cake decorations. Students enrolling in this course should already know how to bake cakes or have completed the *Introduction to Pastry Arts* course. This course will review making buttercream roses and flowers as well as other decorating tips. **Students are required to bring the following additional items in their tool kits: 2 or more disposable pastry bags, both a small and large offset spatula and a standard assortment of pastry tips.**

Dates: Sundays, February 21 (Part 1) and
February 28 (Part 2), 2016

Time: 11:00 am – 4:00 pm

Tuition: \$275.00

AFTERNOON TEA WORKSHOP

One lump or two? This class will instruct students in creating scones and other tasty tea party treats and includes a special tea presentation from an expert that will demystify the ins and outs of a traditional High Tea.

Date: Sunday, June 12, 2016

Time: 11:00 am – 4:00 pm

Tuition: \$125.00

SPRING TARTS & PIES WORKSHOP

Learn how to make fantastic traditional and contemporary seasonal desserts. Start from the basics of creating Pâte Brisée and flavored Pastry Creams and work up to treats like Pecan Pies and Honey Ginger Pear Tart.

Date: Sunday, May 1, 2016

Time: 11:00 am – 4:00 pm

Tuition: \$125.00

GLUTEN-FREE BAKING WORKSHOP

Gluten free snack options are in high demand, but are often hard to find. While there are many big brand baking mixes available in the grocery store, this class will teach you how to make your own gluten-free tarts from scratch in your home kitchen. Finally, tasty treat options for the gluten-intolerant sweet tooth!

Date: Monday, June 20, 2016

Time: 7:00 pm - 9:30 pm

Tuition: \$70.00

WHAT TO BRING TO YOUR PASTRY CLASS

Additional items may be assigned in the class description.

- 2-4" Paring Knife
- Bench Scraper
- Mixing Spoon
- Pastry Brush
- Measuring Cups
- Tasting Set (a fork, knife & spoon)
- Measuring Spoons
- Apron
- Whisk
- Flexible Spatula

Most students already have these consumer items in their own kitchens. Don't have them? Don't worry! These items and many more can be purchased at our College Store located at 4100 Walnut Street, Philadelphia, PA 19104 during business hours.

All classes are for students age 18 and over, unless otherwise stated.

All program offerings are subject to change. Classes contingent on enrollment minimums.

New Date!
New Price!
REGISTER TODAY



GOURMET TEAM BUILDING

Book your corporate event today!

communityed@walnuthillcollege.edu

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