



# INTRODUCTION TO PASTRY ARTS WITH THE FRENCH PASTRY SCHOOL

## PROGRAM HIGHLIGHTS

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Learn the basics of pastry, baking and decorating with support from the esteemed French Pastry School

60 HOURS

20 UNITS

220+ TASKS

OVER 100  
INSTRUCTIONAL VIDEOS

100% ONLINE & SELF-  
PACED

CERTIFICATION UPON  
COMPLETION

*Recognized by the  
American Culinary  
Federation Education  
Foundation as an  
approved program*

Unit 1: Orientation

Unit 2: Introduction to French  
Pastry & Baking

Unit 3: Prepare Your Kitchen

Unit 4: Kitchen Basics

Unit 5: Basic Baking & Pastry Skills

Unit 6: Cookies: Basic

Unit 7: Quick Breads & Breakfast Items

Unit 8: Sweet Snacks: Pound Cakes

Unit 9: Sweet Snacks: Bars

Unit 10: Cookies: Decorated

Unit 11: Introduction to Bread: Loaf Pan Bread

Unit 12: French Breads & Italian Breads

Unit 13: Breakfast Pastries: Yeasted Enriched Dough,  
Yeasted Laminated Dough, Laminated Dough

Unit 14: Tarts & Pies: Fruit Pies, Apple Tarts, Almond  
Cream Tarts

Unit 15: French Pastries: Crepes & Chouquettes

Unit 16: Cookies: Macarons

Unit 17: French Pastries: Dark Chocolate Mousse &  
Vanilla Creme Brulee

Unit 18: Frozen Desserts

Unit 19: Candies & Confections

Unit 20: Brunch Celebration Buffet