

Winter 2024

# CULINARYLAB

COOKING SCHOOL

## PROFESSIONAL PASTRY DIPLOMA PROGRAM

### Cohort:

P22 // Winter 2024

### Location:

Santa Ana

### Kitchen Sessions:

Wednesdays & Thursdays

7:00 am - 2:30 pm

(students arrive 15 minutes early)

### Start:

1/10/2024

### Orientation:

1/5/2024

### Holidays:

Monday - 1/15/24

Martin Luther King Jr. Day

Monday - 2/19/24

Presidents' Day

Monday - 5/27/24

Memorial Day

### LEVEL 1: SKILLS

kitchen fundamentals | safety & sanitation | kitchen vocabulary |  
professional etiquette | foundational skills

Wk 1: Pantry Preserves & Milk Crafting

Wk 2: Quick Breads & Yeasted Breads

Wk 3: Cookies & Custards

Wk 4: Pies, Tarts, & Vegan/GF

Wk 5: Pate a Choux & Basic Cakes

**Wk 6: Review & Exit Exam**

### LEVEL 2: CRAFT BAKING & PASTRY

kneading & proofing bread | scoring & advanced shaping | tempering  
chocolate | sugar cooking

Wk 1: Yeasted Breads

Wk 2: Specialty Yeasted Breads

Wk 3: Laminated Doughs

Wk 4: Candies & Confections

Wk 5: Artisan Chocolates

**Wk 6: Review & Exit Exam**

### LEVEL 3: MODERN TECHNIQUES

modern decorating | contemporary plating | portfolio development |  
advanced techniques

Wk 1: Entremet & Chocolate Applications

Wk 2: 3-D Cakes and Cupcakes

Wk 3: Tiered & Fondant Cakes

Wk 4: Modern Plated Desserts

Wk 5: Plated Desserts & Food Photography

**Wk 6: Review & Exit Exam**



### **LEVEL 4: SPECIALTY**

pastry for chefs | plated desserts | hors d'oeuvres food displays |  
the big test | friends & family event

Wk 1: Pastry 1: Breads

Wk 2: Pastry 2: Fundamentals

Wk 3: Pastry 3: Plated

**Wk 4: Final Exit Exam**

Wk 5: Small Bites + Buffet Design

**Wk 6: Final Presentation**

### **LEVEL 5: APPRENTICESHIP**

professional skill building | production cooking or baking | time  
management | industry operations | food sourcing | leadership |  
paid apprenticeship

**Module 1: Culinary Career Paths**

4 hours

**Module 2: Interview Skills + Apprenticeship Orientation**

4 hours

**Module 3: Farm Field Trip**

3 hours

**Module 4: Vendor Relations Field Trip**

2 hours

**Module 5: Menu Development + Costing**

4 hours

**Module 6: Inventory + Purchasing**

4 hours

**Module 7: Team Building + Leadership**

4 hours

## **PROGRAM SNAPSHOT**

**52**

Weeks

**5**

Levels

**7**

Apprenticeship Modules

**1,000**

Hour Apprenticeship  
(paid)



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