



Puff and Danish Pastry

Course program

Monday:

8.30h	Welcome and Introductions
9.00h	Product classifications Product samples discussion
10.00h	Coffee Break
10.15h	Lamination process
11.15h	Formulation & Building blocks, brief introductions <input checked="" type="checkbox"/> Flour Leavening <input checked="" type="checkbox"/> Fat Salt <input checked="" type="checkbox"/> Water Laminating <input checked="" type="checkbox"/> Enzymes Mixing
12.30h	Lunch
13.30h	Practical session: Dutch or Scottish Pastry Mixing and Laminating
17.00h	Result discussion

Tuesday:

8.30h	Flours and starch
9.15h	Fats
10.00h	Coffee break
10.15h	Mixing and Methods
12.30h	Lunch
13.30h	Practical session:

	French Pastry Mixing and Laminating
17.00h	Result discussion

Wednesday:

8.30h	Yeast and Leavening
10.15h	Coffee Break
10.30h	Enzymes and other additives
12.30h	Lunch
13.30h	Practical session: Quick and Blitz Pastry Mixing and Laminating
17.00h	Result discussion

Thursday:

8.30h	Water and Salt
10.15h	Coffee Break
10.30h	Practice: Danish pastry Mixing, Proofing and Laminating
12.45h	Lunch
13.30h	Practice: Ingredient interactions
17.00h	Result discussion

Friday:

8.30h	Practice: Troubleshooting
10.15h	Coffee Break
10.30h	Rework
11.30h	Practice: Troubleshooting
12.30h	Lunch
13.30h	Practice: Troubleshooting
16.00h	Result discussion
17.00h	End of course

