

Grand Pastry Diploma in Pastry & Chocolate art

Last update August 2019



Francois Royal[®]
Pastry & Confectionery arts academy
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Table of contents

Fundamental level

Term 1

[Introduction to pastry](#)

[Hygiene, health](#)

[Hazardous & Safety](#)

Intermediate level

Term 2

Baking

[Shortbread \(La pâte sablée\)](#)

[Broken dough \(La pâte brisée\)](#)

[Sweet dough \(La pâte sucrée\)](#)

[Puff pastry \(La pâte feuilletée\)](#)

[Phyllo paste \(La pâte phyllo\)](#)

[Puff pastry \(La pâte à choux\)](#)

[Brioche dough \(La pâte à brioche\)](#)

[Bread dough \(La pâte à pain\)](#)

[Baba dough \(La pâte à savarin ou baba\)](#)

[Croissants dough \(La pâte à croissants\)](#)

[Madeline \(La pâte à madeleine\)](#)

[Sponge cake \(La pâte à biscuits\)](#)

[Biscuit cake \(La pâte à biscuits\)](#)

[Cake dough \(La pâte à cake\)](#)

Creams

[Whipped cream \(La crème fouettée\)](#)

[Chantilly \(La crème chantilly\)](#)

[English custard English custard \(La crème anglaise\)](#)

[Sabayon \(Le sabayon\)](#)

[Fruit curd \(La crème de fruits\)](#)

[Bavarian custard \(La crème bavaroise\)](#)

[Pastry cream \(La crème pâtissière\)](#)

[Muslin cream \(La crème mousseline\)](#)

[Frangipane cream](#)

[Almond cream](#)

Fruits techniques

[Shelf life](#)

[Coloring](#)

[Ganache](#)

[Pralines](#)

[Chocolates](#)

[Tempering by seed](#)

[Tempering by table](#)

[Tempering by pro machines](#)

[Decoration](#)

Advance level

Term 3

[Birthday Cakes](#)

[Wedding Cakes](#)

[Tempering Chocolates](#)

[Tempering by seed](#)

[Tempering by table](#)

[Tempering by pro machines](#)

[Advance Decoration](#)

[Traditional french pastry](#)

[Recipes Practice France best Traditional Pastries Exclusive](#)

[Modern Entremet](#)

[Recipes Practice 2020 modern entremet Exclusive](#)

[Rubik's cube NEW](#)

[Modern Contemporary Plated Desserts](#)

[Modern Small Buffet Items \(Catering\)](#)

[Molecular Recipes](#)

[Fundamental of Boutique Pastry](#)

[Fundamental of Restaurant Pastry](#)

[Business](#)

[Career](#)

[Entrepreneur](#)

[Fundamental level](#)

[Term 1](#)

[Introduction to Chocolatier](#)

[Hygiene, health](#)

[Hazardous & Safety](#)

[Intermediate level](#)

[Term 2](#)

[Tasting techniques](#)

[Ganache](#)

[Fundamentals of Dry fruits](#)

[Fundamentals of herbs](#)

[Fruits technique](#)

[Fruit puree](#)

[Tempering](#)

[Tempering by seeding](#)

[Tempering by cooling](#)

[Tempering by pro machines](#)

[Enrobing](#)

[Enrobing manually](#)

[Enrobing with enrobing machine](#)

[Moulding](#)

[Framing](#)

[Storage](#)

[Chocolate machinery review](#)

[Praline](#)

[Advance level](#)

[Term 2](#)

[Advance Practice](#)

[Recipes Practice France best Traditional chocolates Exclusive](#)

[Ganache base](#)

[Praline base](#)

[Caramel base](#)
[Fruit base](#)
[Infusion technique Exclusive](#)
[Coloring & spray technique](#)
[Shelf life optimization](#)
[Advance Decoration](#)
[Chocolate bakery & pastry](#)
[Recipes Practice France best Traditional Pastries Exclusive](#)
[Modern Contemporary Plated Desserts](#)
[Modern Small Buffet Items \(Catering\)](#)
[Molecular Recipes](#)
[Fundamental of Boutique Chocolatier](#)
[Fundamental of Restaurant Chocolatier](#)
[Sculpture & Modeling New](#)
[Business](#)
[Career](#)
[Entrepreneur](#)

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- ❖ Hazardous & Safety

Intermediate level

Term 2

❖ Baking

- ❖ Shortbread (La pâte sablée)
- ❖ Broken dough (La pâte brisée)
- ❖ Sweet dough (La pâte sucrée)
- ❖ Puff pastry (La pâte feuilletée)
- ❖ Phyllo paste (La pâte phyllo)
- ❖ Puff pastry (La pâte à choux)
- ❖ Brioche dough (La pâte à brioche)
- ❖ Bread dough (La pâte à pain)
- ❖ Baba dough (La pâte à savarin ou baba)
- ❖ Croissants dough (La pâte à croissants)
- ❖ Madeline (La pâte à madeleine)
- ❖ Sponge cake (La pâte à biscuits)
- ❖ Biscuit cake (La pâte à biscuits)
- ❖ Cake dough (La pâte à cake)

❖ Creams

- ❖ Whipped cream (La crème fouettée)
- ❖ Chantilly (La crème chantilly)
- ❖ English custard English custard (La crème anglaise)
- ❖ Sabayon (Le sabayon)
- ❖ Fruit curd (La crème de fruits)
- ❖ Bavarian custard (La crème bavaroise)
- ❖ Pastry cream (La crème pâtissière)
- ❖ Muslin cream (La crème mousseline)
- ❖ Frangipane cream
- ❖ Almond cream

❖ Fruits techniques

❖ Shelf life

❖ Coloring

- ❖ Ganache

- ❖ Pralines

- ❖ Chocolates

- ❖ Tempering by seed

- ❖ Tempering by table

- ❖ Tempering by pro machines

- ❖ Decoration

Advance level

Term 3

- ❖ Birthday Cakes
- ❖ Wedding Cakes
- ❖ Tempering Chocolates
 - ❖ Tempering by seed
 - ❖ Tempering by table
 - ❖ Tempering by pro machines
- ❖ Advance Decoration
- ❖ Traditional french pastry
 - ❖ Recipes Practice France best Traditional Pastries Exclusive
- ❖ Modern Entremet
 - ❖ Recipes Practice 2020 modern entremet Exclusive
 - ❖ Rubik's cube NEW
- ❖ Modern Contemporary Plated Desserts
- ❖ Modern Small Buffet Items (Catering)
- ❖ Molecular Recipes
- ❖ Fundamental of Boutique Pastry
- ❖ Fundamental of Restaurant Pastry
- ❖ Business
 - ❖ Career
 - ❖ Entrepreneur

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Term 1

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- ❖ Hygiene, health
- ❖ Hazardous & Safety

Intermediate level

Term 2

- ❖ Tasting techniques
- ❖ Ganache
- ❖ Fundamentals of Dry fruits
- ❖ Fundamentals of herbs
- ❖ Fruits technique
- ❖ Fruit puree
- ❖ Tempering
 - ❖ Tempering by seeding
 - ❖ Tempering by cooling
 - ❖ Tempering by pro machines
- ❖ Enrobing
 - ❖ Enrobing manually
 - ❖ Enrobing with enrobing machine
- ❖ Moulding
- ❖ Framing
- ❖ Storage
- ❖ Chocolate machinery review
- ❖ Praline

Advance level

Term 2

- ❖ Advance Practice
 - ❖ Recipes Practice France best Traditional chocolates **Exclusive**
 - ❖ Ganache base
 - ❖ Praline base
 - ❖ Caramel base
 - ❖ Fruit base
- ❖ Infusion technique **Exclusive**
- ❖ Coloring & spray technique
- ❖ Shelf life optimization
- ❖ Advance Decoration
- ❖ Chocolate bakery & pastry
 - ❖ Recipes Practice France best Traditional Pastries **Exclusive**
- ❖ Modern Contemporary Plated Desserts
- ❖ Modern Small Buffet Items (Catering)
- ❖ Molecular Recipes
- ❖ Fundamental of Boutique Chocolatier
- ❖ Fundamental of Restaurant Chocolatier
- ❖ Sculpture & Modeling **New**
- ❖ Business
 - ❖ Career
 - ❖ Entrepreneur