

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Adv Certificate in Artisan Breads & Fine Patisserie

Practitioner Level



LAPT — London Academy of Professional Training

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Reference FD-PPB-P • Culinary Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	FD-PPB-P
AWARD	Certificate
ASSESSMENT	440 marks — 264 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1

Advanced Bread Techniques

5 chapters · 30 classes

90 marks

• 1 Foundation of Artisan Breads — 6 classes

› 1.1 Understanding Gluten: The Protein Framework in Artisan Breads

› 1.2 Exploring Levain: The Role and Management of Sourdough Starters

› 1.3 Mastering Dough Fermentation: Timelines and Temperature Control

› 1.4 Perfecting Hydration: Balancing Water Content for Ideal Dough Texture

› 1.5 Developing Dough Structure: Kneading Techniques for Strength

› 1.6 Shaping and Scoring: Crafting Aesthetic and Functional Finishes

• 2 Advanced Sourdough Techniques — 6 classes

› 2.1 Understanding Wild Yeast and Lactic Acid Bacteria

› 2.2 Cultivating a Stable Sourdough Starter

› 2.3 Mastering Hydration Levels in Sourdough Dough

› 2.4 Developing Complex Flavours through Fermentation

› 2.5 Perfecting the Sourdough Crumb Structure

› 2.6 Troubleshooting Common Sourdough Issues

• 3 Mastering Fermentation and Proofing — 6 classes

› 3.1 Understanding Fermentation: Microorganisms and Their Role

› 3.2 Exploring Dough Autolysis: Benefits and Techniques

› 3.3 Controlling Fermentation Variables: Temperature and Time

› 3.4 Identifying Perfectly Proofed Dough: Signs and Tests

› 3.5 Utilizing Poolish and Biga: Pre-Fermentation Methods

› 3.6 Mastering Retardation: Extending Fermentation for Flavor

• 4 Innovative Bread Shaping and Scoring — 6 classes

› 4.1 Exploring Contemporary Bread Shaping Techniques

› 4.2 Mastering Traditional Scoring Patterns

› 4.3 Crafting Unique Enriched Bread Shapes

› 4.4 Innovating with Patterned Scoring Designs

› 4.5 Experimenting with Non-traditional Dough Shapes

› 4.6 Personalizing Artisan Loaves with Custom Scores

• 5 Cultural Bread Styles and Techniques — 6 classes

› 5.1 Exploring the Origins of Global Bread Styles

› 5.2 Analyzing Ingredients in Cross-Cultural Breads

› 5.3 Mastering Shaping Techniques from Around the World

› 5.4 Comparing Fermentation Methods Across Cultures

› 5.5 Evaluating Baking Techniques: A Cultural Perspective

› 5.6 Innovating with Fusion Bread Recipes

• 1 Understanding Fundamental Techniques in Fine Patisserie — 6 classes

- › 1.1 Exploring Key Ingredients in Patisserie
- › 1.2 Mastering Basic Doughs: Puff, Choux, and Shortcrust
- › 1.3 Understanding the Science of Baking
- › 1.4 Techniques for Creating Classic Pastry Creams
- › 1.5 Precision in Assembling and Finishing Pastries
- › 1.6 Applying Decorative Techniques in Fine Patisserie

• 2 Mastering Dough and Batter Varieties — 6 classes

- › 2.1 Differentiating Dough and Batter Types
- › 2.2 Understanding Functional Ingredients
- › 2.3 Exploring Techniques for Yeast Doughs
- › 2.4 Mastering Shortcrust and Pastry Doughs
- › 2.5 Crafting Perfect Cake Batters
- › 2.6 Analyzing Common Baking Challenges

• 3 Advanced Pastry Creams and Fillings — 6 classes

- › 3.1 Exploring Essential Ingredients for Pastry Creams
- › 3.2 Mastering the Techniques for Perfect Creme Patissiere
- › 3.3 Crafting Rich and Silky Ganache Fillings
- › 3.4 Incorporating Flavour Variations in Pastry Creams
- › 3.5 Understanding the Science of Stability and Texture in Fillings
- › 3.6 Designing Unique Filling Applications for Fine Patisserie

• 4 Art of Presentation and Garnishing — 6 classes

- › 4.1 Assessing the Importance of Visual Appeal in Patisserie
- › 4.2 Exploring Classic and Modern Garnishing Techniques
- › 4.3 Selecting and Preparing Ingredients for Garnishing
- › 4.4 Mastering Techniques for Plating and Presentation
- › 4.5 Experimenting with Color and Texture in Dessert Design
- › 4.6 Creating Show-Stopping Pieces with Edible Artistry

• 5 Innovative Flavor Combinations and Techniques — 6 classes

- › 5.1 Exploring Unconventional Sweet and Savory Pairings
- › 5.2 Understanding the Science of Flavor Balance
- › 5.3 Applying Techniques for Infusing Unique Flavors
- › 5.4 Experimenting with Textural Contrasts
- › 5.5 Crafting Patisserie with Seasonal Ingredients
- › 5.6 Innovating Signature Flavor Profiles

• 1 Understanding Basic Baking Ingredients — 6 classes

- › 1.1 Exploring the Role of Wheat Flour in Baking
- › 1.2 Understanding Sugars and Their Functions
- › 1.3 Examining the Impact of Fats on Texture and Flavor
- › 1.4 Investigating Leavening Agents and Their Effects
- › 1.5 Analyzing the Contribution of Dairy Ingredients
- › 1.6 Applying Knowledge of Minor Ingredients in Recipes

• 2 Role of Sugars and Sweeteners — 6 classes

- › 2.1 Understanding the Chemical Composition of Sugars
- › 2.2 Exploring Natural and Artificial Sweeteners
- › 2.3 Analyzing the Role of Sugars in Fermentation
- › 2.4 Examining the Impact of Sugars on Dough Texture
- › 2.5 Evaluating Sugar Alternatives for Dietary Needs
- › 2.6 Applying Sweetener Knowledge to Recipe Development

• 3 Dairy and Fats in Baking — 6 classes

- › 3.1 Explore the Role of Dairy in Baking
- › 3.2 Understand Different Types of Dairy Products
- › 3.3 Examine How Fats Influence Texture and Flavor
- › 3.4 Compare the Melting Points of Common Baking Fats
- › 3.5 Analyze the Effects of Fats on Dough and Batters
- › 3.6 Adapt Recipes with Alternative Fats and Dairy Substitutes

• 4 Leavening Agents and Their Functions — 6 classes

- › 4.1 Exploring the Role of Leavening Agents in Baking
- › 4.2 Investigating Chemical Leaveners: Baking Powder and Baking Soda
- › 4.3 Understanding Biological Leaveners: Yeast and Sourdough
- › 4.4 Examining Mechanical Leavening: Air and Steam Techniques
- › 4.5 Analyzing the Effects of Temperature and Timing on Leavening
- › 4.6 Applying Leavening Knowledge to Artisan Breads & Patisserie

• 5 Exploring Flavor Enhancers and Additives — 6 classes

- › 5.1 Understanding the Role of Flavor Enhancers in Baking
- › 5.2 Identifying Common Additives Used in Artisan Breads
- › 5.3 Examining the Impact of Salt on Dough Development
- › 5.4 Exploring Sweeteners and Their Effects on Pastry Texture
- › 5.5 Analyzing the Function of Acidity and Alkalinity in Flavor Balance
- › 5.6 Applying Flavor Enhancers to Create Signature Breads and Patisserie

• 1 Understanding Modern Consumer Preferences — 6 classes

- › 1.1 Explore: Trends in Artisan Bread and Patisserie Consumption
- › 1.2 Analyze: The Impact of Health Consciousness on Baking Preferences
- › 1.3 Research: Demographic Influences on Baking Choices
- › 1.4 Identify: Key Flavor and Ingredient Trends in Modern Baking
- › 1.5 Evaluate: The Rise of Sustainability and Ethical Considerations in Baking
- › 1.6 Apply: Adapting Baking Recipes to Meet Modern Consumer Demands

• 2 Innovative Ingredients and Techniques — 6 classes

- › 2.1 Exploring Novel Ingredients in Artisan Baking
- › 2.2 Understanding the Science of Alternative Flours
- › 2.3 Integrating Ancient Grains for Modern Bakes
- › 2.4 Leveraging Fermentation Techniques for Flavor Enhancement
- › 2.5 Mastering Plant-Based and Gluten-Free Baking Innovations
- › 2.6 Applying Cutting-Edge Techniques to Create Signature Breads

• 3 Sustainable and Ethical Baking Practices — 6 classes

- › 3.1 Understanding Sustainability in Baking
- › 3.2 Exploring Ethical Ingredient Sourcing
- › 3.3 Reducing Waste in the Baking Process
- › 3.4 Implementing Energy-Efficient Baking Techniques
- › 3.5 Utilizing Local and Seasonal Ingredients
- › 3.6 Crafting an Eco-Friendly Bakery Business Model

• 4 Artisanal Aesthetics and Presentation — 6 classes

- › 4.1 Understanding the Principles of Artisanal Aesthetics
- › 4.2 Exploring Color Theory in Artisan Baking
- › 4.3 Crafting Textures for Visual and Tactile Appeal
- › 4.4 Designing Pastry Shapes: Form and Function
- › 4.5 Enhancing Presentation with Innovative Techniques
- › 4.6 Applying Artisanal Aesthetics to Create Signature Pieces

• 5 Digital Influence and Market Adaptation — 6 classes

- › 5.1 Understanding Digital Transformation in Artisan Baking
- › 5.2 Analyzing Consumer Trends Through Online Data
- › 5.3 Leveraging Social Media for Bakery Brand Growth
- › 5.4 Exploring E-commerce Strategies for Artisan Breads
- › 5.5 Innovating Product Lines Based on Digital Feedback
- › 5.6 Adapting to Digital Marketplaces: Best Practices

• 1 Project Management Principles in Culinary Arts — 6 classes

- › 1.1 Understanding Project Management: Core Concepts in Culinary Arts
- › 1.2 Identifying Project Goals: Setting Objectives for Culinary Success
- › 1.3 Exploring Project Constraints: Navigating Time, Cost, and Quality in the Kitchen
- › 1.4 Developing Effective Plans: Crafting Roadmaps for Culinary Projects
- › 1.5 Coordinating Team Efforts: Enhancing Collaboration in Culinary Projects
- › 1.6 Evaluating Project Outcomes: Measuring Success in Culinary Arts

• 2 Planning and Scheduling for Bakery Projects — 6 classes

- › 2.1 Understanding Bakery Project Requirements
- › 2.2 Identifying Key Milestones in Bakery Projects
- › 2.3 Crafting a Realistic Bakery Project Timeline
- › 2.4 Allocating Resources Effectively for Bakery Success
- › 2.5 Implementing Scheduling Techniques in Bakery Projects
- › 2.6 Monitoring Progress and Adjusting Plans in Bakeries

• 3 Risk Management in Artisan Baking — 6 classes

- › 3.1 Understanding Risk in Artisan Baking
- › 3.2 Identifying Common Risks in Bread and Patisserie Production
- › 3.3 Analyzing the Impact of Ingredients and Techniques on Risk
- › 3.4 Developing Risk Mitigation Strategies for Baking Operations
- › 3.5 Implementing Quality Control Measures in Artisan Baking
- › 3.6 Evaluating Risk Management Success through Case Studies

• 4 Budgeting and Cost Control for Culinary Projects — 6 classes

- › 4.1 Understanding the Role of Budgeting in Culinary Projects
- › 4.2 Identifying Key Costs and Expenses in Artisan Baking
- › 4.3 Calculating Ingredients and Overhead Costs Accurately
- › 4.4 Analyzing Techniques for Effective Cost Control
- › 4.5 Implementing Budget Monitoring Tools in Culinary Arts
- › 4.6 Evaluating Project Budgets for Financial Sustainability

• 5 Quality Assurance and Continuous Improvement in Pastry Projects — 6 classes

- › 5.1 Understanding Quality Standards in Pastry Projects
- › 5.2 Identifying Key Quality Indicators in Fine Patisserie
- › 5.3 Implementing Quality Assurance Processes for Pastry Creations
- › 5.4 Analyzing Feedback for Continuous Improvement in Pastries
- › 5.5 Developing a Quality Improvement Plan for Artisan Breads
- › 5.6 Evaluating Outcomes and Refining Techniques in Pastry Projects

• 1 Understanding Quality Standards in Artisan Bakery — 6 classes

- › 1.1 Introduction to Quality Standards in Artisan Bakery
- › 1.2 Identifying Key Quality Metrics in Bread and Patisserie
- › 1.3 Understanding Ingredients and Their Impact on Quality
- › 1.4 Analyzing Production Techniques for Consistent Quality
- › 1.5 Implementing Quality Control Procedures in Bakery Processes
- › 1.6 Evaluating Finished Products to Meet Artisan Standards

• 2 Ingredient Quality and Its Impact on Final Product — 6 classes

- › 2.1 Understanding Ingredient Quality Standards
- › 2.2 Evaluating Flour Types for Consistent Results
- › 2.3 Assessing the Role of Fresh Yeast and Starters
- › 2.4 Identifying Impact of Dairy Freshness on Dough
- › 2.5 Analyzing the Effects of Sugar and Salt Variations
- › 2.6 Implementing Quality Control Checks in Production

• 3 Process Control Techniques for Consistent Quality — 6 classes

- › 3.1 Understanding Process Control in Bakery Production
- › 3.2 Identifying Key Variables in Dough Mixing
- › 3.3 Monitoring Fermentation: Techniques for Consistency
- › 3.4 Implementing Quality Checks During Baking
- › 3.5 Utilizing Sensory Evaluation for Quality Assurance
- › 3.6 Analyzing Results and Adjusting Techniques for Improvement

• 4 Quality Assessment and Testing in Bakery Production — 6 classes

- › 4.1 Understanding Quality Metrics in Bakery Products
- › 4.2 Identifying Common Defects in Artisan Breads
- › 4.3 Exploring Tools for Quality Testing in Patisserie
- › 4.4 Implementing Sensory Evaluation Techniques
- › 4.5 Analyzing Quality Control Case Studies in Baking
- › 4.6 Designing a Quality Assessment Plan for Bakery Production

• 5 Implementing Continuous Improvement in Bakery Operations — 6 classes

- › 5.1 Understanding Continuous Improvement Principles in Baking
- › 5.2 Identifying Key Areas for Improvement in Bakery Operations
- › 5.3 Analyzing Performance Metrics for Bakery Efficiency
- › 5.4 Implementing Process Adjustments for Enhanced Quality
- › 5.5 Engaging Staff in Continuous Improvement Strategies
- › 5.6 Evaluating the Impact of Improvements on Bakery Outcomes