



FBI
Chef School &
Pâtisserie Academy

PROGRAM 6:
SKILL PROFICIENCY CERTIFICATE -
TOP 10 BAKES

PROGRAM SUMMARY

This program is under the guidance of chef pâtissier Vincent Maytham Bernhardt, presents an exciting training program in patisserie studies that can be completed in the evenings under his professional guidance.

A one year, 10 Saturdays - Part time program, no theory or practical examination.

MINIMUM ENTRY REQUIREMENTS Grade 10 and/or 18 years of age

INTAKES commence any time of the year

DURATION One Year Part Time

TUITION OVERVIEW

Macaron Variation

Dark Chocolate Cake, mousse, peanut brittle, mirror glaze & chocolate rose

Naked Light Madeira cake, Italian butter cream, pallet knife flowers

Hot & Cold Desserts

Meringues: French, Italian, Swiss & Japonaise

Artisanal Breads

Tortes & Tarts

Choux Pastry: different shapes & fillings

Biscuit variation

Laminated Pastries & Pies

CERTIFICATION

City & Guilds Certificate in Food Preparation and Culinary Arts with Patisserie Techniques (7107-22)

PROGRAM INCLUDES:

- Chef's Attire, excluding footwear
- All ingredients
- FBI attendance Certificates



CONTACT US

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