Professional Baking and Patisserie Fundamentals Training Course

1 – 5 March 2027
London

AGILE LEADERS
Training Center

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Ref: 1551_214491 **Date:** 1 – 5 March 2027 **Location:** London **Fees:** 5700 Euro

Overview

Professional Baking and Patisserie Fundamentals Training Course is a one-week course for bakery and pastry staff, culinary professionals, production supervisors, and food-service leaders who leave with a Baking and Patisserie Production File. Participants connect ingredient function, doughs, batters, creams, fermentation, baking control, finishing, food safety, yield, and quality evaluation to consistent production. Agile Leaders Training Center presents baking and patisserie fundamentals through applied production tools.

Who Should Attend

- Bakery teams responsible for dough preparation, fermentation, and baking
- Pastry teams responsible for creams, fillings, cakes, and finishing
- Production supervisors responsible for schedules, yields, and consistency
- Culinary trainers responsible for demonstration and skills feedback
- Food-service leaders responsible for safety, waste, cost, and quality
- Product-development teams responsible for recipes and specifications

The course assumes participants support professional food production and leaves entry-level kitchen orientation, specialist sugar sculpture, and formal qualification assessment outside scope.

Departments and Industries

The course supports departments and industries producing bakery and patisserie items at professional scale.

- Hotel and resort pastry kitchens
- Artisan and commercial bakeries
- Restaurant and café dessert sections
- Contract catering and institutional food services
- Event and banquet production kitchens
- Culinary education and food-product development

Learning Objectives

By the end of this course, participants will be able to:

- Analyze ingredient functions and formula balance
- Apply mixing, fermentation, lamination, and baking controls
- Build standardized recipes and production schedules
- Evaluate dough, batter, cream, and finished-product quality
- Prioritize food safety, yield, and waste controls
- Design consistent finishing and release checks

Course Agenda

Day 1: Ingredients and Formula Control

- Ingredient Function and Interaction Map
- Baker Percentage and Formula-Balance Sheet
- Scaling, Yield, and Portion-Control Record
- Mixing Method Selection Matrix
- Food Safety and Allergen Control Checklist

Day 2: Doughs and Fermentation

- Gluten Development and Dough Diagnostic Tool
- Yeast Fermentation Control Log
- Enriched Dough Production Method
- Lamination and Butter-Plasticity Guide
- Proofing, Baking, and Cooling Control Sheet

Day 3: Batters, Cakes, and Pastry

- Cake Batter Aeration and Emulsion Method
- Shortcrust and Sweet-Dough Handling Guide
- Choux Pastry Expansion Control Chart
- Sponge Structure and Doneness Checklist
- Tart Assembly and Bake-Quality Standard

Day 4: Creams, Finishing, and Quality

- Custard Ratio and Cooking Control Sheet
- Meringue and Foam Stability Matrix
- Chocolate Tempering Control Curve
- Piping, Glazing, and Finishing Standard
- Sensory Quality and Defect Review

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Day 5: Baking and Patisserie Practice

- Suggested Exercise: Formula and Yield Adjustment
- Suggested Exercise: Fermentation and Bake Diagnosis
- Suggested Exercise: Cream and Structure Evaluation
- Suggested Exercise: Finishing Standard Verification
- Capstone Exercise: Baking and Patisserie Production File

Practical Exercises

The course uses suggested activities drawn from hotels, bakeries, restaurants, catering operations, and training kitchens.

- Suggested activity: adjust a formula for target yield while preserving ingredient balance.
- Suggested activity: diagnose dough, fermentation, baking, and cooling defects from production evidence.
- Suggested activity: compare creams, foams, and baked structures against defined quality criteria.
- Suggested activity: assemble recipes, schedules, controls, and release checks into a production file.

FAQs

Who is baking and patisserie fundamentals training designed for, and what does it assume?

Baking and patisserie fundamentals training suits bakery, pastry, culinary, production, and food-service professionals who already support kitchen work and need stronger process and quality controls.

How do baking and patisserie fundamentals differ from advanced decorative pastry training?

Baking and patisserie fundamentals focus on ingredient behavior, formulas, doughs, batters, creams, fermentation, baking, safety, yield, and consistency; decorative training concentrates on specialized visual finishing.

Why are ingredient functions important in professional baking?

Ingredient functions determine structure, tenderness, aeration, moisture, flavor, color, fermentation, and shelf behavior, so formula changes must be evaluated as connected production decisions.

How is fermentation controlled in bakery production?

Fermentation is controlled through formula, dough temperature, yeast activity, time, humidity, proof development, handling, and recorded adjustments.

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How is patisserie quality evaluated consistently?

Patisserie quality is evaluated against recipe accuracy, size, weight, structure, texture, flavor, color, doneness, finishing, safety, yield, and defect limits.

Conclusion

Participants take back a Baking and Patisserie Production File containing formula, ingredient, mixing, fermentation, baking, cream, finishing, safety, yield, and quality tools. The file creates a controlled production path from scaling to release. It helps teams diagnose variation, protect product standards, and reduce avoidable waste and rework.