Create and indulge in patisserie delights

Learn the fundamental techniques to making French pastry! This is a hands-on workshop where you will learn to prepare and cook delicious pastries, breads and baked delights with teacher Max Chong.

Throughout this course students will be guided on making bread, butter croissants, pate sucree (sweet pastry), coconut tarts, pate choux (choux pastry) profiteroles, cream puffs, éclairs, Paris breast, hot soufflés, organic vegan chocolate mousse, green tea sponge with custard base, crème chantilly, chocolate chantilly and crème patisserie. Throughout this course.

LOCATION/S
Gold Coast - Southport

DURATION
Part time: 5 sessions / 1 day per week

Course delivery options
WORKLOAD LOCATION DELIVERY
Part time Gold Coast - Southport Classroom

Key dates
For key start dates for each location visit the online brochure for this course (under the course details tab).

Resources required
- Included are all recipes and all the food ingredients.
- Please bring the following baking utensils -

Important Information
Course commencement is subject to

What are my financial options?
No matter what your circumstances, TAFE Queensland Gold Coast has a financial option to suit you. If you are unsure of what's right for you, call us on 07 5581 8300. We're here to help.

Full Fee: $475
This is the total cost of the course.

Got a question?
Enquire about your full fee study options

...more online

Accurate as at 16 October 2017. For the latest information see:
tafegoldcoast.edu.au/course/15667

RTO 0275
CRICOS 03020E
Outcome

Students receive demonstration and hands-on tuition on how to produce a varied range of French Patisserie sweets using ingredients that are readily available today.

Units

Disclaimer

Not all electives available at all campuses

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

HOW TO ENROL

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CRICOS 03020E