Summary

Throughout this course I have learned a lot. They are the following:

* The proper assembly and making process
  + The mousse is the last product to make. You cannot make the mousse if the other components are not done or ready (for example: insert)
  + Preparing the molds or sheet pans ready before starting
* Make sure to test the gelee before proceeding with finishing it
  + Freeze a plate or sheet try and place the product on it – depending on how it looks, more gelatin might be needed
* A timeline is important it helps you organize your time and you will understand which products are at a higher propriety.
* It is important not to place two trays in one oven – it is better to place them in separate ovens or in the deck ovens.
* It is important to mix/make sure the mouse is properly mixed – if streaks are present – the mouse or product is not properly combined
* Temperature is important – knowing what temperature the glaze needs to be when glazing a cake. – it cannot be too hot or it will melt the mousse underneath.
* When cutting or slicing a cake (with a mouse/insert filling) a hot clean dry knife is needed. Make sure to wipe the knife before and after making a cut.
  + When slicing a cake, cut down and pull out rather than pulling straight up. If you pull straight up – it will cause streaks in the cake.