



Adv. Patisserie & Display Cakes

Chef Tim



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VICKY SHI
Student number 0408989

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INTRODUCTION

This course will teach us how to make:

- ✓ Plating dessert (hot and cold)
- ✓ Even portion
- ✓ Mousse cake
- ✓ Different types of butter cream
- ✓ Rolling fondant
- ✓ Gum paste
- ✓ How to cover a cake with fondant
- ✓ Preparing diagrams
- ✓ Petit fours (small bakes)
- ✓ Wedding cakes

Week 1

WARM SPICY DONUTS WITH VANILLA PARFAIT & LAYERED HOT CHOCOLATE

Components

- λ **Spicy raised donuts**
- λ **Chocolate donuts**
- λ **Spiced sugar**
- λ **Layered hot chocolate**
- λ **Vanilla bean parfait**
- λ **Dark chocolate plaques**



RASPBERRY CRÈME BRÛLÉE MACARON

Components

- λ **Vanilla creme brulee**
- λ **Special macaron**
- λ **Fresh raspberries and mint**
- λ **Raspberry foam**
- λ **Powdered sugar**



**KEY POINTS FOR WARM SPICY DONUTS
WITH VANILLA PARFAIT & LAYERED HOT
CHOCOLATE**

- λ *The donuts should not be over proof*
- λ *Donuts should be equal sizes*
- λ *Use chopstick to check the hot oil temperature, when bubbling means ready.*
- λ *When the donuts are still hot sprinkle the spice sugar*
- λ *For layered chocolate the top milk foam should done at the last minute.*
- λ *Parfait can be slice, keep in frozen until uses*
- λ *The plate should be room temperature*
- λ *Donuts should be serves in warm*
- λ *Hot chocolate should be serves in hot*

KEY POINTS FOR REAPBERRY CREAM BRULEE MACARON

- λ Before baking macaron it should be set in room temperature for at least 1 hours to let the foot form*
- λ The egg white should not whip too stiff, the surface will crack during baking, also it will not get round surface.*
- λ Lecithin is a fat can be found in soy bean and egg yolks*
- λ If the foam is too less, add little amount of lecithin*

Time line and plating diagrams for week 1

Day 1 time line

12:30 -Get the ingredient for donuts - Stephanie

-Get the ingredient for vanilla parfait- Vicky

12:45- Make the sponge for donuts- Stephanie

-Make vanilla parfait and freeze- Vicky

*1;00- Get ingredient for spice sugar and toasted-
Stephanie*

1:00- Get ingredient for macaron and bake- Vicky

2:00- Make the final dough- Stephanie

2:30- Bake macaron- Vicky

*2:30- Get the ingredients for layer hot chocolate and
labeled with names- Stephanie*

*3:00- Make vanilla creme brulee and freeze over night -
Vicky*

3:30- Make raspberry foam- Stephanie

4:00- Clean up

Day 2 time line

12:00- Quiz

12:45-Shape the donut and proof- Stephanie

12:45- Slice the vanilla parfait and freeze- Vicky

1:15- Deep fry donut - Vicky and Stephanie

2:00- Make the chocolate deco- Vicky

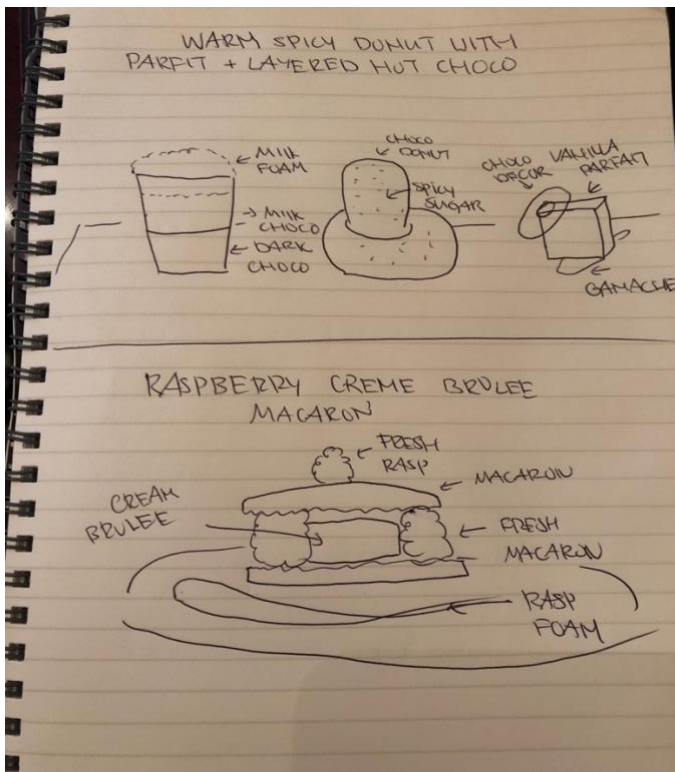
2:00- Make chocolate deco- Stephanie

2:45- Serve macaron

3:45- Sever donut with hot chocolate and vanilla parfait

4:00- Clean up

Plating diagrams



Week 2

BABA SAVARIN

Components

- λ **Baba savarin**
- λ **Baba syrup**
- λ **Vanilla Ice cream**
- λ **Chantilly cream**



PROFITEROLES

Components

- λ **Eclair paste**
- λ **Shortbread tart dough**
- λ **Pastry cream**
- λ **Chocolate caramel sauce**
- λ **Chocolate rings**
- λ **Mango coulis**
- λ **Fresh berries**



ORANGE MILK CHOC MOUSSE W/ ORANGE SORBET

Components

- λ **Chocolate mousse cake**
- λ **Tuile batter**
- λ **Orange sorbet**
- λ **Dried lemon slice**
- λ **Chocolate tart dough**
- λ **Nougatin curls**
- λ **Chocolate caramel sauce**
- λ **Baked streusel for crumbs**



KEY POINTS FOR BABA SAVARIN

- λ *When adding raisins in to the dough the speed need to be slow*
- λ *Spray the molds with oil*
- λ *Should not deposit too much batter in to the mold*
- λ *The baba syrup needs to be warm when soaking the baba savarin*
- λ *Ice cream should not be over mixed it will crystalized*
- λ *Ice cream based need to be cold before placing in to the machine*
- λ *Let the baba savarin cooled before remove mold*

KEY POINTS FOR PROFITEROLES

- λ *When eclair is baked place upside down and poke a hole to prevent soggy inside*
- λ *Pastry cream should be re whip before using*
- λ *Dark chocolate should be warm to 49c then cool to 30c*
- λ *Use hand when whisking Chantilly cream, very easy over whipped*
- λ *When baking the pate sable it will very easy to burn*
- λ *Always test the sauce on the plate before plating*
- λ *If the mango coulis are too thick add little simple syrup*

KEY POINTS FOR ORANGE MILK CHOC **MOUSSE W/ ORANGE SORBET**

- λ *When making the chocolate mouse cake, gelatin should be warm in microwave before adding in with the chocolate*
- λ *Lemon dried slice need long time of low baking, if the temperature too high it will burn*
- λ *The caramel sauce should be brown*
- λ *Tuile batter needs to be thin*
- λ *Chocolate tart dough needs to be cold before baking*
- λ *Sorbet need to be cold before place in ice cream machine*

Time line and plating diagrams for week 2

Day 1 time line

12:30- Make the baba savarin- Stephanie

12:30- Make the pate sable -Vicky

1:15- Make eclair- Stephanie

1:20- Make chocolate tart dough- Vicky

1:45- Make vanilla ice cream- Stephanie

1:50- Make Chocolate mousse cake and gelee

2:15- Make pastry cream- Stephanie

2:30- Make orange sorbet- Vicky

3:00- Make Chocolate decor- Vicky and Stephanie

3:30- Make baba syrup- Vicky

3:45- Bake lemon slice-Stephanie

Clean up

Day 2 time line

12:15-Quiz

12:45-Place vanilla ice cream in machine- Stephanie

1:00- warm the baba syrup and soak- Vicky

1:00- Re bake elacir

1:30- make tuile batter- Stephanie

1:30- Make Chantilly cream- Vicky

2:00- Serve baba savarin

2:15-Re whip Pastry cream and fill- Vicky

2:30-Serve profiteroles

2:30-Place sorbet in machine- Stephanie

2:30- Make caramel sauce- Vicky

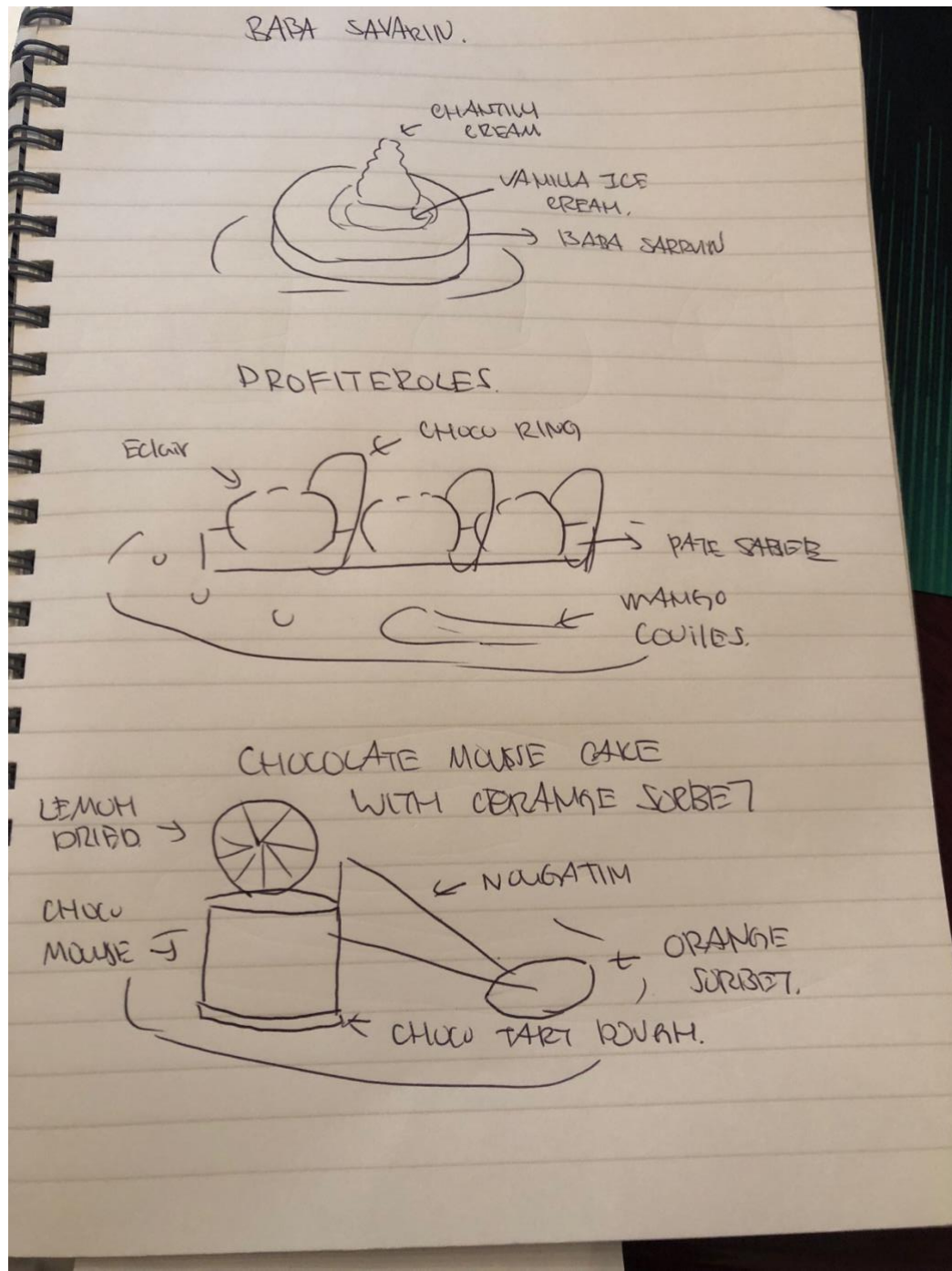
3:00- Make mango coulis- Stephanie

3:30- Serve Chocolate mousse cake

Clean up

Time line and plating diagrams for week 2

Plating diagram for week 2



REDUCE-FAT STRAWBERRY AND MANGO TRIFLE

Week 3

Components

- λ **Fresh strawberry quartered**
- λ **Sugar**
- λ **Mango, cubed**
- λ **Reduced-Fat Trifle Cream**
- λ **Reduced-Fat Lemon Pound cake**
- λ **Dried strawberries**
- λ **Chocolate rings**
- λ **Isomalt Lace**



PANNA COTTA

Components

- λ Chevre panna cotta
- λ Tawny port sauce
- λ Vanilla granny smith apple
- λ Nutmeg tuiles
- λ Thyme gelee



KEY POINTS FOR REDUCE FAT POUND CAKE

- λ *Pound cake should be soak with syrup*
- λ *Watch out for serving portion*
- λ *Before bake the dried strawberry, use paper to take off extra moist*
- λ *Dried strawberry should be bake in low temperature to provide burning or changing color*
- λ *Strawberry contain more moist, need longer baking time*
- λ *Use the components to create high volume*
- λ *Always clean the plate before serving*
- λ *Chocolate ring decos should not be too much*

KEY POINTS FOR PANNA COTTA

- λ *Tawny sauce should be reduced to right consistency*
- λ *Panna cotta should be freeze at lest 4hours before serving or unmold*
- λ *Always test the sauce before plating*
- λ *Shapes the netmeg tuiles when is still hot*
- λ *Place the sliced apple immediately to prevent changing color*
- λ *Before plating the granny apple, dry out the moist*

Time line and plating diagrams for week 3

Day 1 time line

12:15- Make the pound cake-Vicky

12:15- Make the panna cotta and freeze- Stephanie

1:00-Make the thyme gelee- Vicky

12:50-Make the dried strawberry-Stephanie

2:00-Make the isomalt lace-Vicky

2:00-Make granny smith apple-Stephanie

3:00-Make nutmeg tuile batter and place in fridge-Vicky

Clean up

Day 2 time line

12:15-Quiz

1:00- Make tawny sauce- Vicky

1:00- Re bake dry strawberry slice- Stephanie

1:30-Make chocolate rings-Stephanie

1:30- Make reduce fat cream-Vicky

2:00- Slice the pound cake- Vicky and Stephanie

2:45- Serve the reduce fat pound cake

3:00- Shape the gelee- Vicky

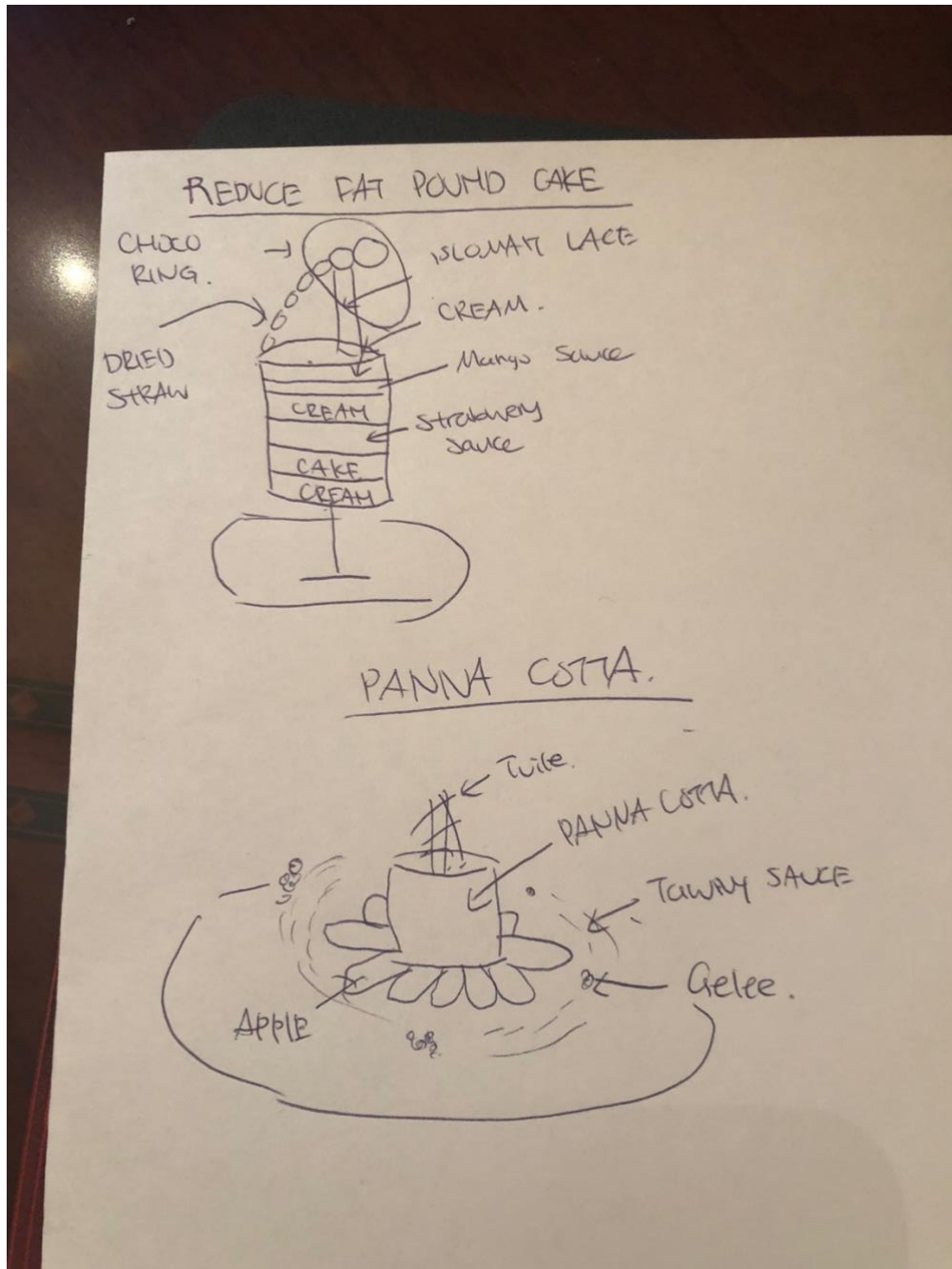
3:00- Pipe and bake tuiles- Stephanie

3:45- Serve panna cotta

Clean up

Time line and plating diagrams for week 3

Plating diagrams for week 3



Week 4

ROASTED PEAR WITH CHAMOMILE

Components

- λ **Chamomile jus**
- λ **Pear chip**
- λ **Chamomile sugar**
- λ **Pear sorbet**
- λ **Sugar garnish**
- λ **Roasted pear with chamomile**
- λ **Hazelnut financier**



BAKED ALASKA

- λ Components
- λ **Vanilla Spongecake**
- λ **Simple Syrup**
- λ **Raspberry liqueur**
- λ **Vanilla Ice Cream**
- λ **Red Currant Sorbet**
- λ **Italian Meringue**



KEY POINTS FOR ROASTED PEAR WITH CHAMOMILE

- λ *Sugar garnish should be golden*
- λ *Left over sugar add cream can make caramel sauce*
- λ *Left over cake can use for crumbs*
- λ *The juice from roasted pear can use for deco*

KEY POINTS FOR BAKED ALASKA

- λ *Place ice cream in mold to prevent melting and over touch*
- λ *Meringue should be all cover*
- λ *Evenly brown for outside*
- λ *The meringue is a protect surface to prevent ice cream melts*

Time line and plating diagrams for week 4

Day 1 time line

12:15- make the hazelnut financier- Stephanie

12:15-Make the pear chip- Vicky

12:45-make the pear sorbet and store in fridge-Vicky

*12:45-make the vanilla ice cream and store in fridge-
Stephanie*

1:30-Make the red currant sorbet-Vicky

1:30-Make the chamomile jus-Stephanie

2:00-Make the chamomile sugar-Vicky

2:00-Make Sponge cake- Stephanie

*2:00-Put the vanilla ice cream, 2 sorbet in machine-
Vicky*

*3:30- Layer the ice cream and keep in fridge- Vicky and
Stephanie*

Clean up

Day 2 time line

12:10-Quiz

12:45- Bake the pear chips-Vicky

12:45-Make the sugar garnish-Stephanie

1:30-Make raspberry syrup-Vicky

1:30-Toasted the pear-Stephanie

2:15-serve the roasted pear

*2:30-Layer the sponge cake and ice cream-Vicky and
Stephanie*

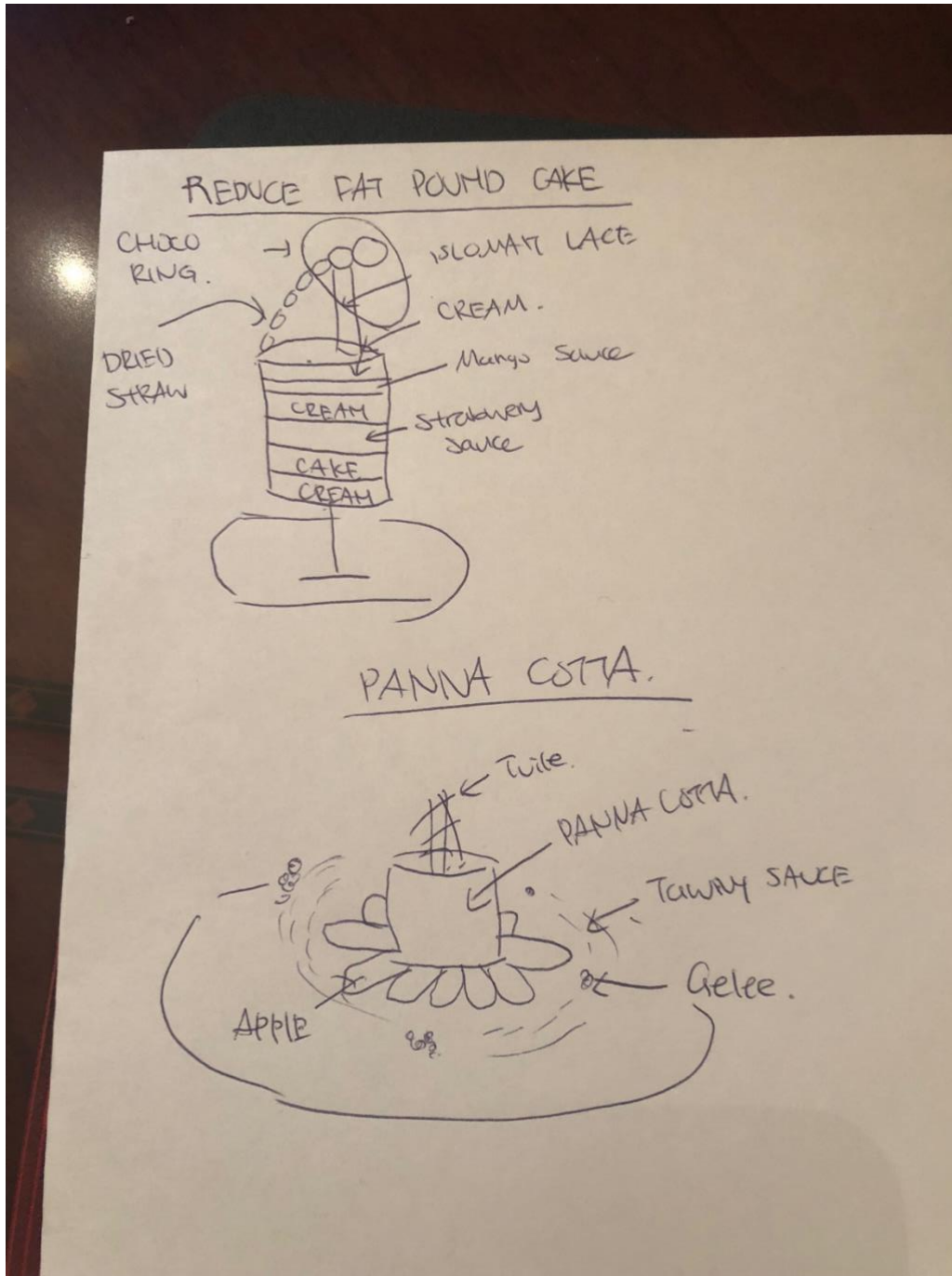
3:15-Make the meringue and pipe

3:45-Serve baked Alaska

Clean up

Time line and plating diagrams for week 4

Plating diagram for week 4



PETIT FOUR GLACE

Components

- λ Joconde sponge cake
- λ Simple syrup
- λ Raspberry liquer
- λ Fondant
- λ Fresh raspberry



GRAPFRUIT WITH MOUSSELINE CREAM MACARON

Components

- λ **Vanilla macaron**
- λ **Fresh Grapefruit slices**
- λ **Ginger sugar square**
- λ **Mousseline cream**



KEY POINTS FOR PETIT FOUR GLACE

- λ *Joconde should be soaked with syrup*
- λ *Heat fondant should not over 38C*
- λ *Measure before slice*
- λ *Evenly portion*
- λ *Always have a bain marine beside*

KEY POINTS FOR GRAPEFRUIT MACARON

- λ *Macaron should be equal sizes*
- λ *Keep in room temperature at least 1 hour before baking to form foot*
- λ *Fresh grapefruit slices should be moist out*
- λ *Always have a ice bath beside prevent mousseline cream melt*

Time line and plating diagrams for week 5

Day 1 time line

12:15-Make Joconde sponge- Stephanie

12:15-Make macaron- Vicky

1:15-Make raspberry liqueur- Stephanie

1:15-Layer the jconde- Stephanie and Vicky

2:15- Heat the fondant- Stephanie and Vicky

3:00- Glaze the layer sponge cake

3:30- Cut grapefruit slices and dried with paper towel

Clean up

Day 2 time line

12:10-Quiz

12:45-Portion the petit four glaze- Stephanie

12:45- Make the mousseline cream- Vicky

1:30- Draw diagrams on portion petit four glaze and top with raspberry- Vicky

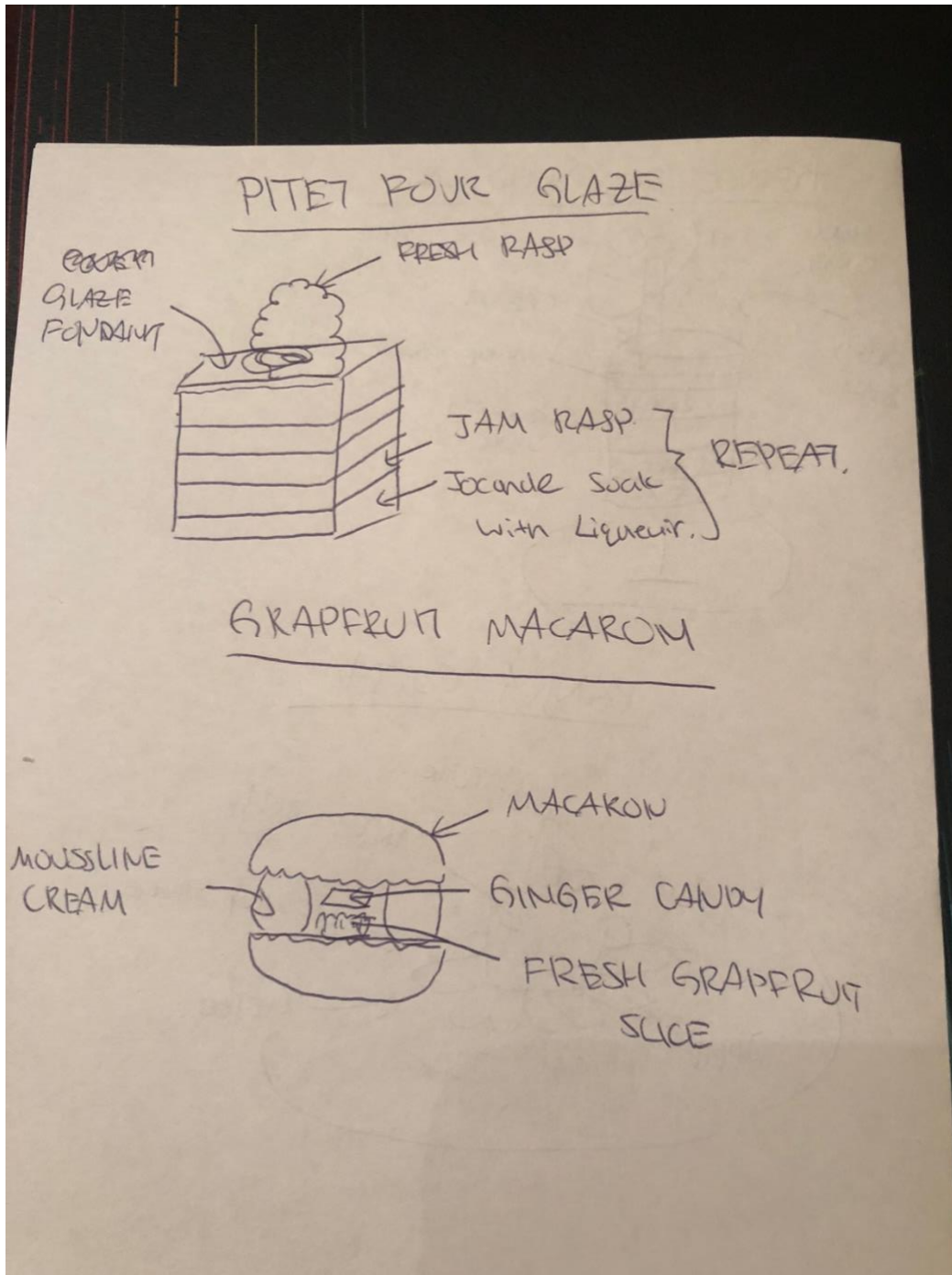
1:30- Slice the ginger candy

2:00- Pip the mousseline cream in to macaron

3:00- Serve buffet

Time line and plating diagrams for week 5

Plating diagrams for week 5



PASTILLAGE SHOW PIECES

Components

- λ Icing sugar
- λ Vinegar
- λ Gelatin
- λ Cornstarch

Pastillage are like gum paste, but when it dried out it will be hard. Usually is for show piece, not recommend for tasting.



DEVIL'S FOOD CAKE

Components

- λ Devil's food cake
- λ Dark Modeling Chocolate
- λ Silky ganache
- λ Italian butter cream



KEY POINTS FOR DEVIL CAKE

- λ *The cake should be evenly sliced*
- λ *The butter cream filling should be same thickness as the cake*
- λ *Use correct tips for piping rose*
- λ *Always clean your tip after each piping*
- λ *Have a ice water beside prevent butter cream melt*
- λ *Always practice before placing on*
- λ *Have a nice edge of cake*
- λ *Pipe the leaves at the end*

Time line and plating diagrams for week 7

Day 1 time line

12:15- Make the devil cake-Stephanie

12:15-Make the butter cream

1:15-Make the ganache- Stephanie

1:15-Pratice piping roses

2:15- Level cake and crumb coat- Stephanie and Vicky

Clean up

Day 2 time line

12:10-Quiz

12:45- Final coating for cake- Stephanie and Vicky

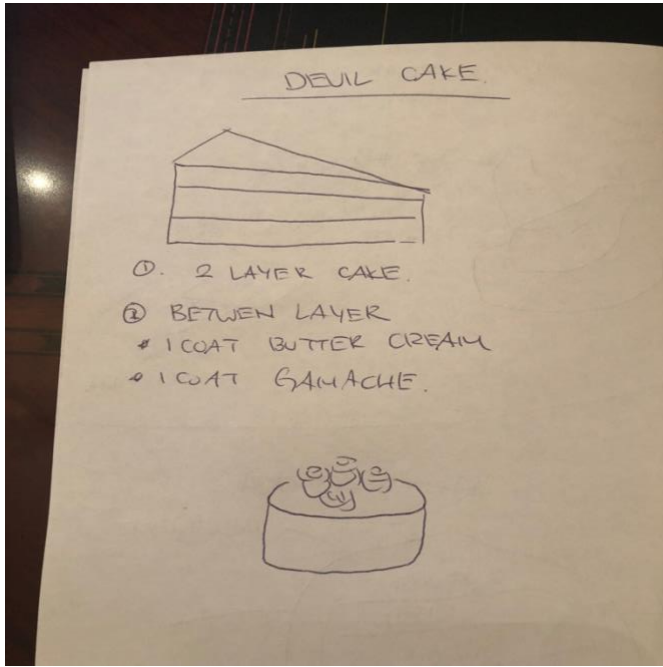
2:45- Pipe roses- Stephanie and Vicky

3:45- Serve

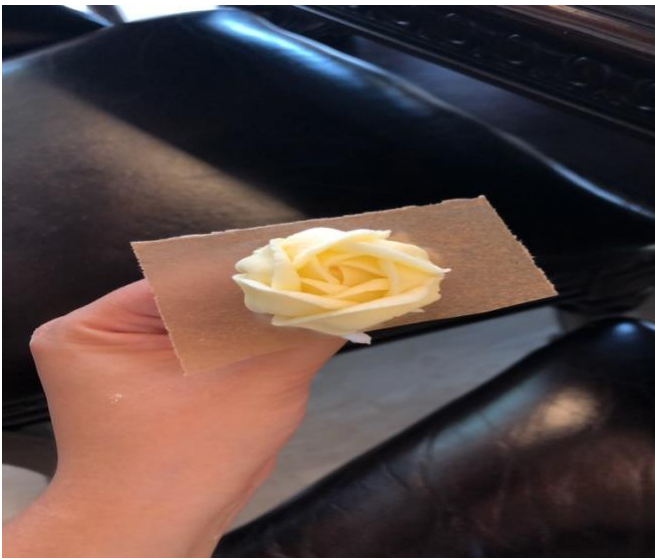
Clean up

Time line and plating diagrams for week 7

Plating diagram for week 7



Practicing piping rose at home



Week 8

VANILLA RASPBERRY WEDDING CAKE WITH WHITE CHOCOLATE BUTTERCREAM

Components

- λ **Vanilla cake**
- λ **Diplomat cream**
- λ **White chocolate butter cream**
- λ **Royal icing decoration**



KEY POINTS FOR WEDDING CAKE

- λ *Each layers of cake and butter cream should be same thickness*
- λ *Finish all final coat and piping before built*
- λ *Royal icing should not be too thick for scoring*
- λ *Each layer needs wooden in to hold the weight*
- λ *Bottom layer needs 5, middle need 4*
- λ *Placing butter cream flower last*
- λ *Wooden pieces should be same height as the cake*
- λ *Each tier of cake should have a cake board under*
- λ *If royal icing is too stiff add little egg white*

Time line and plating diagrams for week 8

Day 1 time line

12:15- Make vanilla cake-Stephanie

1:30-Make butter cream - Vicky

2:30-Make pastry cream for diplomat cream

3:00-Make simple syrup- Stephanie

3:15- practice scoring - Vicky and Stephanie

Clean up

Day 2 time line

12:10-Quiz

12:45-Layer cake -Vicky and Stephanie

1:45-Make diplomat cream - Stephanie

2:15- Crumb coat-Stephanie and Vicky

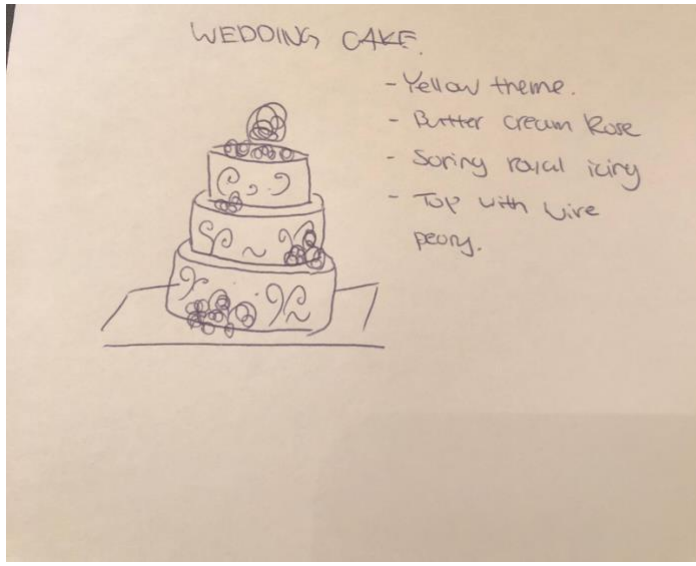
3:00- Final coat-Vicky and Stephanie

3:30-Scoring and combine and final touch-Vicky and Stephanie

Clean up

Time line and plating diagrams for week 8

Plating diagram for week 8



Making peony flower at home



Week 9

HIGH-RATIO YELLOW CAKE

Components

- λ Yellow cake
- λ Italian butter cream
- λ Gum paste
- λ Royal icing



KEY POINTS FOR YELLOW CAKE

- λ *Fondant should be roll out same thickness*
- λ *Trim the edge of cake helps covering fondant*
- λ *Use hand to smooth out the surface of fondant*
- λ *Use cornstarch is too stick*
- λ *Serve when fondant are still soft*
- λ *Gum paste should knead with hand*
- λ *Do not put all the tylose*
- λ *Gum paste should be cover and store in room temperature over night before using*

Time line and plating diagrams for week 9

Day 1 time line

12:15- Make the yellow cake- Stephanie

12:15-Make the butter cream- Vicky

1:30-Make the gum paste- Vicky

2:00-Pratice scoring and flowers

Clean up

Day 2 time line

12:10-Quiz

12:45- Level the cake and crumb coat-Vicky and Stephanie

1:45-Cover with fondant- Vicky and Stephanie

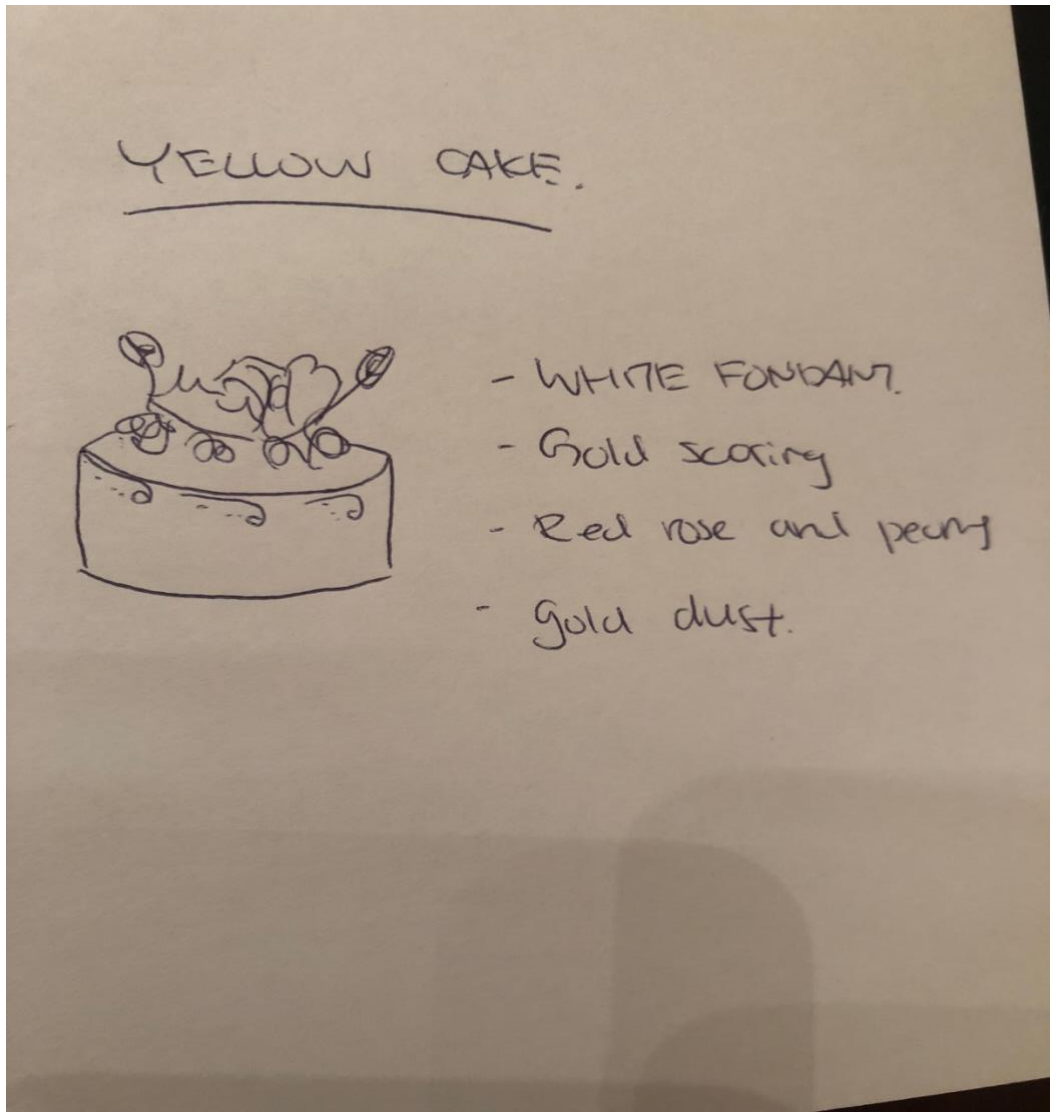
2:30- Make gum paste flower- Vicky and Stephanie

3:15- Scoring royal icing and final decoration-Vicky and Stephanie

4:00-Clean up

Time line and plating diagrams for week 9

Plating diagrams for week 9



RESUME

Vicky Shi

315# 8200 Jones road
Richmond BC
Cell: 604-782-8566
E-mail: vickylol926@qq.com

Education

A.R.MacNeill secondary school, Richmond, BC (2010-2014)

Work and Volunteer Experiences

-Jun- Oct 2013 Richmond Night Market

Part-time sales

-Jun- Oct 2014 Richmond Night Market

Part-time cashier

-Jun- Oct 2012 Richmond Night Market

Part-time sales

- June-August 2015-Now Mango yummy Restaurant

Full-time cashier and kitchen staff

Skills

-Proficient in Mandarin Chinese, Cantonese, Shanghainese, and English

-Proficient with Microsoft Word, Excel, and PowerPoint.

CONDCLUSION

Though this semester I learned a lot that is very helpful for my career. I like to make wedding cakes and I enjoy of making gum paste flower, I feel like time past so fast when I making them. Plating dessert is very important for working in a professional kitchen. Each portion needs to be same also making a large portion is more difficult than small amount. I think this course is my favorite class through all the year.