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Week 01 – January 08-09, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 100%

This week's objective:

- Raspberry Crème Brûlée Macaron: Vanilla Crème Brûlée, Special Macaron.
- Warm Spicy Donuts: Dough for Spicy Raised Donuts, Spiced Sugar, Layered Hot Chocolate, Vanilla Bean Parfait.
- Petit Four Glace: Joconde Spongecake, Simple Syrup.
- Pâte Sucrée, Lemon Crémeux.

Products information, demos, activities, etc

DAY 1

- Today was the first day of Advance Patisserie, it started nice. We have Chef Alexey again so it is good to work with a teacher we already know.
- We started the day with the introduction of Chef Alexey, each student and the course layout. Chef then explained the week's products and how to execute them.
- We started with preparing Sponge for Spicy Raised Donuts, kept it aside to ferment.
- We prepared Vanilla Bean Parfait and kept it in freezer to use for day 2.
- Then we made Vanilla Crème Brûlée. We made the brûlée with Agar Agar instead of Gelatin. This was the experiment Chef did so we can see the difference between the Gelatin & Agar Agar.
- We then did the final dough for Spicy Raised Donut with using the sponge we fermented earlier. Kept it under room temperature for 30 mins before storing in refrigerator to use on day 2.
- We prepared 6 Special Macarons and made small ones with the leftover batter for Petit Four.
- Regular kitchen cleanup.

DAY 2

- I was sous-chef today so I came 30 mins earlier. Prepared the kitchen by turning on stoves & ovens, removing from refrigerator Spicy Raised Donuts for every group and put them on their tables, filled sinks and arranged Yuri and I's tables for the day.
- Most of the work today was assembling preparing and assembling of the final plates.
- Chef distributed the products to the groups so we could finish the work on time. Tracy/Wendy got Joconde, Phoung/Trang got Layered Chocolate, Juice/Alvin got Simple Syrup and Yvonne/Spring got extra batch of small macarons to make. Yuri and I got to help every group.
- Once things were ready, Chef Alexey did demo of Raspberry Crème Brûlée Macaron, we all prepared ours by following Chef's steps.
- Then we fried our Spicy Raised Donuts. Once they were ready, chef did the demo of arranging them on the plate and using layered chocolate (2 types) plus raspberry foam by using lecithin.
- We all prepared our plates accordingly and presented to Chef Alexey for grading.
- Did regular clean up.
- At the end, chef explained about the quiz; also explained where to find answers.

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Week 01 – January 08-09, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 100%

Raspberry Crème Brûlée Macaron

Macarons (mini)

Warm Spicy Donuts

Chef's critique, recommendations and my own observation

- ✓ Raspberry Crème Brûlée Macaron
  - Vanilla Crème Brûlée: Our brûlée was overcooked hence got curdled, plus, as an experiment, we used agar agar powder. The end result wasn't as good as it should be. The brûlée was more like custard/buttercream in texture.
  - Special Macaron: Our macarons came out good, both big ones and small ones.
- ✓ Warm Spicy Donuts
  - Dough for Donuts: Dough didn't rise as compared to other groups. They were fried nice and even golden brown but were uncooked from inside.
  - Spiced Sugar: We used from the leftover of previous class instead of making new. This actually saved us a little time as well as avoided wastage.
  - Layered Hot Chocolate: It wasn't prepared as expected due to some mistake by the group. Chef Alexey though managed to rescue it and fixed the problem.
  - Vanilla Bean Parfait: It was very much like frozen pastry cream/vanilla ice cream.
- ✓ Petit Four Glace
  - Joconde Spongecake: Since it was baked uneven, Chef showed us how to assemble it to make it even. That was such a good idea.
  - Simple Syrup: Was a little thicker than usual, but it did worked just fine.
- ✓ Pâte Sucrée: Didn't have time to make it, will make it next week.
- ✓ Lemon Crémeux: " " " " " "

Personal thoughts

I find this class a little confusing. Unlike previous classes, this one had so many products to prepare. As Chef Alexey said, time management is very important. We need to organize ourselves according to the requirement of the products.

CUL204 Advance Patisserie & Display Cakes

Week 1

Raspberry Crème Brûlée Macaron

CUL204 Advance Patisserie & Display Cakes

Warm Spicy Donuts

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Week 02 – January 15-16, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 97%

This week's objective:

- Baba Savarin, Orange Milk Chocolate Mousse and Profiteroles the Modern Way.
- Petit Fours
- Plate all Desserts.

Products information, demos, activities, etc

DAY 1

- We had quiz today but because of many products, Chef Alexey postponed it to day 2.
- Instead of group of twos, Chef Alexey made two groups of 6 & 5. This way we could cover more products in short time. As suggested by Chef, we distributed products among us. Yuri - Éclair Paste, Yvonne - Baba Savarin, Spring - Orange Milk Chocolate Mousse, Juice - Chocolate Tart Dough, Alvin - Pâte Sablée & Tuile Batter and I - Baked Streusel for Crumble.
- We all did our products and kept helping each other in every step. This way we got to know what was going on with each product.
- Once ready, we stored them accordingly, either in refrigerator, freezer and in room temperature.
- For Raspberry Gelée, Chef experimented by using other recipe with pectin, raspberry puree and sugar. He did this for me so I could eat it ☺.
- Regular kitchen cleanup.

DAY 2

- Today was the day to prepare our remaining items and assemble them for plating.
- Just like day 1, we distributed products among our group members & started working on them.
- Each of us participated in all production, this was we learned everything.
- First we prepared our Baba Savarin by soaking them in hot Simple Syrup infused with lemon zest. For plating, it was put in a small glass, topped with whipped cream and a piece of strawberry.
- Next we plated Orange Milk Chocolate Mousse by shaping into rectangular and digging two holes for Chocolate Caramel Sauce. It was put on top of same size Chocolate Tart, decorated with Raspberry Puree, Nougatine Curls, Baked Streusel and Parfait.
- Third was Profiteroles the Modern Way. It had rectangular Pâte Sablée, topped with three pieces of Pastry Cream filled Éclairs, drizzled with Chocolate Sauce. Decorated with Raspberry Puree, fresh Blue Berries and Chocolate Rings.
- Did regular clean up.
- At the end, we had our first quiz.

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Week 02 – January 15-16, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 97%

(proofing)

(baked, shape 1)

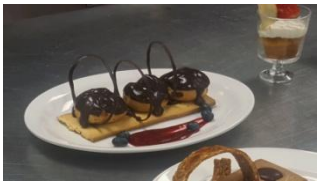
(baked, shape 2)

Baba Savarin

Orange Milk Chocolate Mousse

Orange Milk Chocolate Mousse

Éclair Paste


Profiteroles the Modern Way

Our Group's platings

Chocolate Mousse for Petit Four

Chef's critique, recommendations and my own observation

- ✓ Baba Savarin: Chef Alexey made it without alcohol especially for me so it was very nice of him. I ate a couple of them after soaking in simple syrup and they were amazing when warm.
- ✓ Orange Mousse: I didn't try it but it was a nice presentation on plate
- ✓ Profiteroles: They were nice, chocolate sauce and pastry cream gave them good taste.
- ✓ Petit Four: We made small sizes of Chocolate mousse for our petit fours. Froze them to use in future.

Personal thoughts

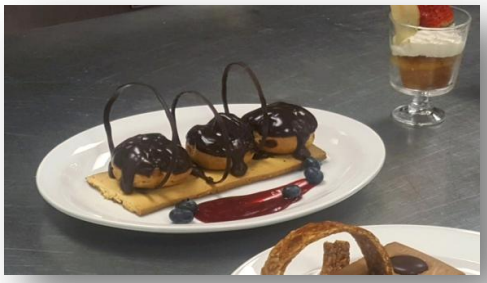
I still find this class confusing, there is always so much going on. It is good that we are working as a group which helps in distributing the work, but then it gets out of control too because everybody is doing different things. Hopefully I will get the hang of it.

CUL204 Advance Patisserie & Display Cakes

Week 2

Our Presentation

Baba Savarin



Profiteroles the Modern Way

Orange Milk Chocolate Mousse

Orange Milk Chocolate Mousse

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Week 03 – January 22-23, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 89% ☹

This week's objective:

- Panna Cotta
- Reduced-Fat Strawberry and Mango Trifle
- Petit Four: Lemon Crémeux, Biscuit Viennois, White Chocolate Mousse

Products information, demos, activities, etc

DAY 1

- Today we started our kitchen 30 mins earlier. Chef Alexey made us back to groups of 2s, but we still helped each other in preparing our products.
- It was comparatively less busy than the last week, yet we had many elements to prepare.
- We started with dried strawberries and mangoes by slicing them thin, coating them with powder sugar and baking them at 175°F/80°C between two silicon mats.
- Then I prepared Reduced-Fat Lemon Pound Cake, while Yuri prepared Panna Cotta. We used vegetarian Gelatin for Panna Cotta as an experiment. It was rather runny so we will add almost double quantity of Gelatin next time.
- We also prepared Reduced-Fat Trifle Cream Strawberry & Mango purée and chucks for Trifle which we arranged in Parfait glass for presentation on day 2.
- We already had Tuiles batter from week 2 so Chef decided to add coffee & nutmeg to it and use it. This saved us some time and also avoided wastage.
- Regular kitchen cleanup.
- At the end Chef explained the day 2's work and the quiz.

DAY 2

- We started our day with Chef Alexey briefings for the day's works. Today we had to finish our products and do the plating.
- Chef asked us to plate our Panna Cotta first and then the Trifle so we worked accordingly.
- First we prepared the Tuiles by adding nutmeg and coffee to our batter. Chef did demo of preparing nest after baking tuile stripes. We then prepared our tuiles the same way.
- We assembled our Panna Cotta and put it on the table for marking.
- Then we started our Trifle. First Priscilla tempered chocolate for all the class and we did our chocolate rings. Then we prepared Isomalt Lace after following Chef's demo. Once our preparation was done, we assembled our trifle and kept it on table for marking.
- For the Petit Four, Chef suggested to distribute recipes to among groups. Yvonne & Spring got White Chocolate Mousse, Dev, Priscilla & Phoung got Biscuit Viennois, Wendy & Tracy got pastry tarts, Juice & Alvin got cleaning and Yuri & I got Lemon Crémeux. Once done, we stored them to use for week 5.
- Did regular clean up.
- At the end of the class, we had our quiz.

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Week 03 – January 22-23, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 89% ☹

Panna Cotta

Panna Cotta

Dried Fresh Fruits

Strawberry & Mango Trifle

Lemon Pound Cake

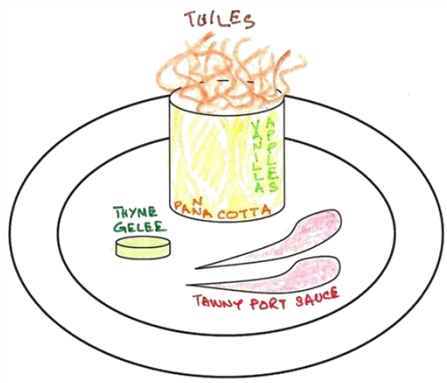
Tarts for Petit Four

Chef's critique, recommendations and my own observation

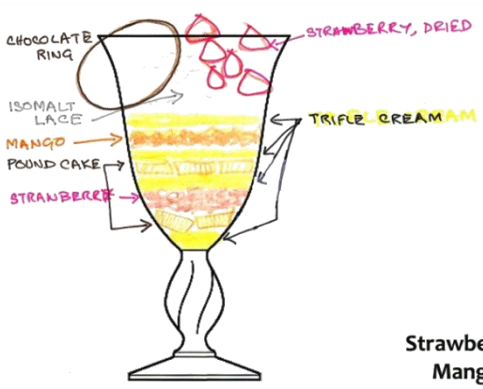
- ✓ Panna Cotta: We used the vege Gelatin, our Panna Cotta did hold its shape well. It needed more Gelatin. Texture was grain too.
- ✓ Strawberry & Mango Trifle: It had nice layer and was presentable; but had very strong mint taste. We put much more Peppermint Oil than needed.
- ✓ Petit Four:-
  - Lemon Crémeux: Our egg white got bit curdled during cooking. After straining and using emulsion mixer, it was hardly recognizable. It got survived.
  - Biscuit Viennois: It was made well. We all cut stripes and arranged them in mini pans, added little bit of Raspberry Puree and then covered with White Chocolate Mousse.
  - White Chocolate Mousse: It was made beautiful, had very smooth texture.

Personal thoughts

We had nice class this week. We did all our tasks but at the very end time. Hope to manage our time wisely and work in an organized way.



Panna Cotta



Strawberry and Mango Trifle

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Week 3

Panna Cotta

Strawberry & Mango Trifle

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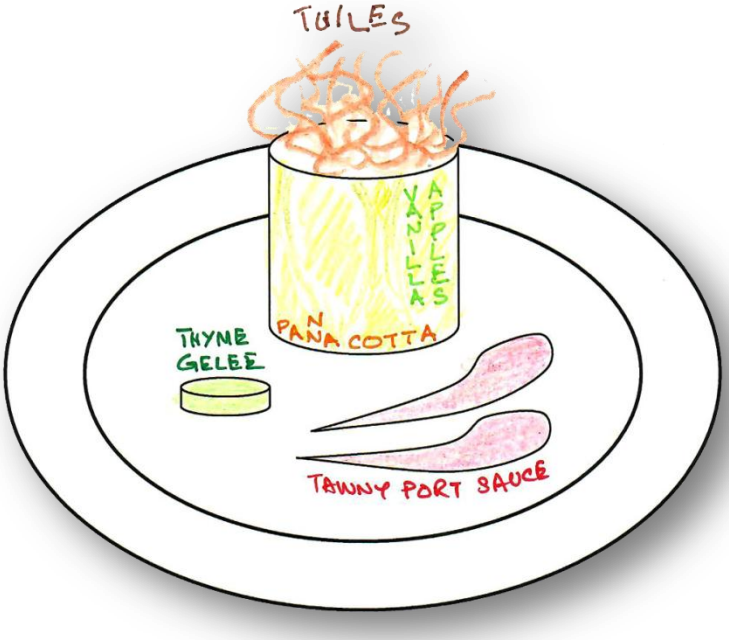
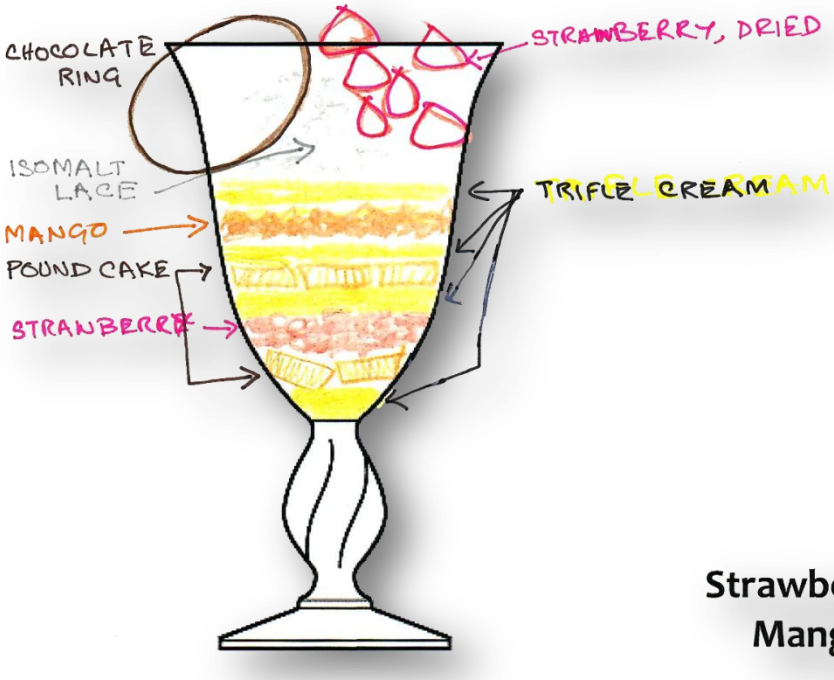
CUL204 Advance Patisserie & Display Cakes

Week 3



Panna Cotta



Strawberry and Mango Trifle

My plating layout

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Week 04 – January 29-30, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 86% ☹

This week's objective:

- Baked Alaska
- Lemon Curd Tart
- Roasted Pear with Chamomile
- Petit Four: Praline Cream with Salted Caramel Macaron, Parisian Macarons

Products information, demos, activities, etc

DAY 1

- We started our day at 12:30 pm, this will be now our regular timing.
- Firstly, Chef Alexey explained us the two days work and what to prepare. He switched the groups as it was decided in first week. Now I have Yvonne as my group-mate.
- We did almost everything individually except for few items that we all shared (Pastry Cream, Pear Chips, Lemon Curd, Macarons).
- We started with Roasted Pear with Chamomile, prepared Hazelnut Financier, Roasted Pears, Pear Sorbet. Once ready, kept them in refrigerator to plate on day 2.
- Then we cut the circles of sponge cake to use for Baked Alaska, brushed them with Simple Syrup that had Raspberry Liqueur and kept in freezer to use and plate on day 2.
- We also prepared our Hazelnut Sable and baked it. When cold, poured Lemon Curd and kept in refrigerator as well to use on day 2.
- Regular kitchen cleanup.
- At the end Chef explained the day 2's work and the quiz.

DAY 2

- We started our day with Chef Alexey briefings for the day's works. Today we had to finish our products and do the plating.
- Chef asked us to plate our Baked Alaska first, then the Lemon Curd Tart and at the end, Roasted Pear with Chamomile. So we worked accordingly.
- For Baked Alaska, we sandwiched Vanilla Ice Cream between our sponge cakes, topped with Raspberry Sorbet and kept in freezer to set.
- Meanwhile, we prepared our Italian Meringue. I left my sugar on stove and went to do some washing, when I came back; I saw that my sugar was burned. So I did it again, Yvonne helped me this time. Once our Italian Meringue was ready, we piped our Baked Alaska, torched it and presented our first plate to Chef.
- After that, we piped our Lemon Curd Tart, torched it too and presented to Chef.
- Lastly, we prepared our Roasted Pears and presented to Chef.
- Did regular clean up.
- At the end of the class, we had our quiz.

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Week 04 – January 29-30, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 86% ☹

Baked Alaska

Lemon Curd Tart

Roasted Pear w Chamomile

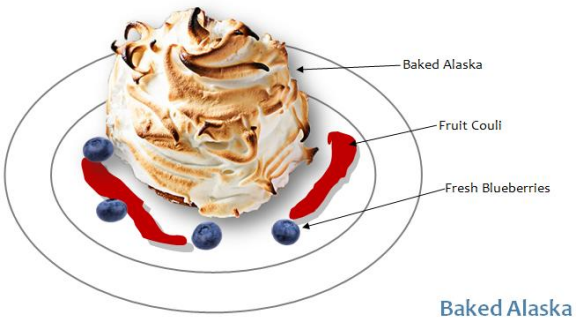
Macarons

Chef's critique, recommendations and my own observation

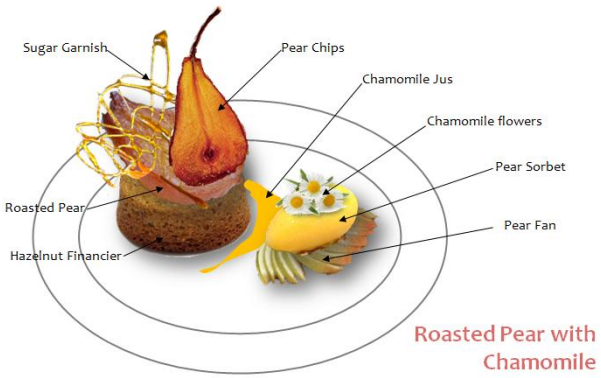
- ✓ Baked Alaska: It looked nice. Our meringue was good so it piped neatly. We used previously made sponge, ice cream and sorbet so it was mostly assembly.
- ✓ Lemon Curd Tart: It looked nice too. We used the same meringue so it piped well. I think I torched it a little more as meringue started showing black at the edges. We had nice layers. Alvin's sable was very nice.
- ✓ Roasted Pear with Chamomile
  - Chamomile Jus: Jus made by Juice and Spring, it was nice and tangy, had a bright colour.
  - Pear Sorbet: We had nice sorbet, it tasted really good.
  - Pear Chip: Made by Chef. They got little over baked but Chef spread some chamomile jus on it which gave it a nice shine.
  - Sugar Garnish: Made by Chef as well. They had really nice shapes. I chose the best one.
  - Chamomile Sugar: We didn't have dried chamomile, so Chef told us to use chamomile tea with sugar. It worked equally in my opinion.
  - Roasted Pear: Our pears baked nice & tender but firm enough to retain their shape.
- ✓ Petit Four: We had Praline Cream with Salted Caramel Macaron, Parisian Macarons. We prepared them and stored them to use for next week, which is our Petit Four presentation week.

Personal thoughts

Day 1 was a little messy for me but we almost did everything needed. Day 2 got better; we were able to plate and present to Chef all the three products in time. I hope everybody bring their own recipe cards.



Baked Alaska



Roasted Pear with Chamomile

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CUL204 Advance Patisserie & Display Cakes

Week 4

Baked Alaska

Lemon Curd Tart

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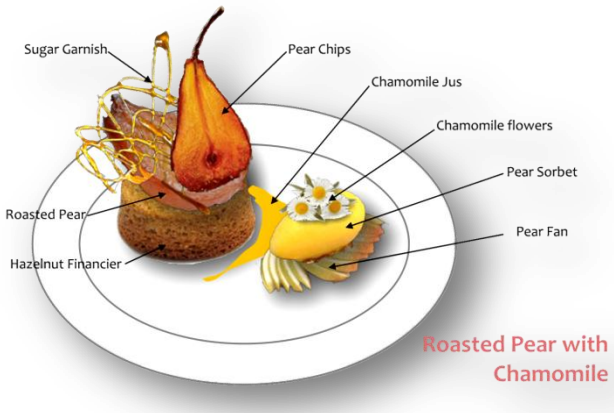
CUL204 Advance Patisserie & Display Cakes

Week 4

Roasted Pear w Chamomile



My plating layout

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Week 05 – February 05-06, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 91%

This week's objective:

- Devil's Chocolate Cake
- High-Ratio Chocolate Cake
- Petit Four: Macarons, Lemon Curd Tarts, Éclair Paste, Raspberry Petit Four, Dark Chocolate Mousse, White Chocolate Mousse, Baba Savarin.

Products information, demos, activities, etc

DAY 1

- Our day started with Chef Alexey's briefing about week 5's work and products to prepare.
- We had two cakes to prepare for the coming weeks and complete the preparation for petit four.
- First we made High-Ratio Chocolate Cake and put it in oven.
- Then we did Devil's Food Cake and put it in oven too.
- While our cakes were baking, we made almond sable cookies for our petit four. They were round and oval. Chef Alexey showed a nice and easy way to make oval shape by simply rolling the round cookie in one way.
- We prepared ganache. Chef Alexey tried to use spraying the chocolate to our petit fours but they were too little to stay in place by the pressure of spray, so he used ganache on them instead.
- Juice, Alvin & Spring prepared another batch of white macarons to use for Petit four.
- Regular kitchen cleanup.
- At the end Chef explained the day 2's work and reminded us about quiz # 4.

DAY 2

- Today was comparatively less busy than day 1. To prepare for our petit four presentation, we only did few things. Chef rolled some rolling fondant and spread it on Joconde Spongecake. He used it instead of Fondant Glaze. It looked much neater. Also prepared Whipping Cream for Baba Savarin.
- Rest of the day, we assembled our Petit Fours. Yvonne, Dev and I got the Raspberry Petit Four to which Chef Alexey prepared the Rolling Fondant and spread over the cake. Then we cut it to small squares of 4x4 cm, decorated with a little mint leave and a fresh Raspberry.
- Yuri & Wendy: Dark Chocolate Dipping, Tracy & Phuong: White Chocolate Mousse and Lemon Tarts, Prisilla & Alvin: Filling Macaroons and prepared Babavarian and Juice & Spring: Pate Choux.
- Once our presentation was done, Chef Alexey invited Chef Claire and her class as guests who came and gave their opinions.
- We had fun because we achieved our goal. Not to the fullest but we did most of the products.
- Did regular clean up.
- At the end of the class, we had our quiz #4. After the quiz, we cleaned by removing all the extra leftover items from the freezers and refrigerators.

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Week 05 – February 05-06, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 91%

Raspberry Petit Four

Petit Four presentation

Petit Four presentation

Our Group

Chef's critique, recommendations and my own observation

✓ Macarons:	Beautiful two colour macarons, salted caramel & pistachio. They both tasted good. Macarons were nut as smooth as they should be.
✓ Lemon Curd Tarts:	Nice shapes of the tarts and good, smooth lemon curd.
✓ Éclair Paste:	They were good. We used mixed batched from different groups so the sizes were not all uniform.
✓ Raspberry Petit Four:	They looked really nice because of rolled fondant. Chef gave the fondant a nice marble touch by adding raspberry jam.
✓ Dark Chocolate Mousse:	They had two different shapes, I like the thin and long ones more. Each group decorated their own patterns on them with white chocolate. Spring did beautiful design.
✓ White Chocolate Mousse:	They came out okay. Unfortunately, they all had different sizes, but they were not visible because of the marzipan skirts designed by Chef.
✓ Baba Savarin:	They were soft and juicy with a little touch of orange.

Personal thoughts

I enjoyed week 5. We got to learn different things specially using rolling fondant and making rose from gum paste. Hopefully in coming week, we will be making our own roses and other flowers. So I am very excited.

CUL204 Advance Patisserie & Display Cakes

Week 5

Petit Four presentation

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Week 06 – February 12-13, 2019

CUL204 Advance Patisserie & Display Cakes

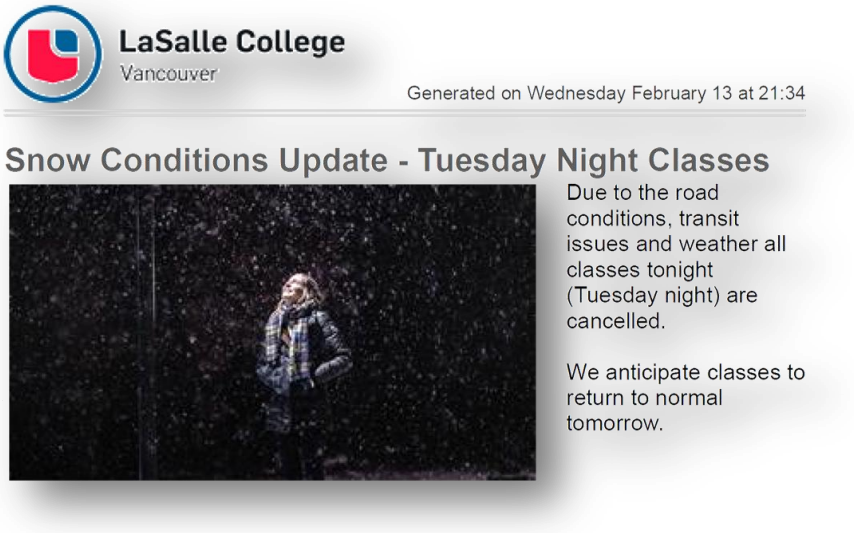
Current Grade: 91%

This week's objective:

- High-Ratio Chocolate Cake.
- Simple Buttercream.
- Italian Buttercream.
- White Modeling Chocolate.

Products information, demos, activities, etc

DAY 1



DAY 2

- We started our day by bringing frozen cakes and cold butter to kitchen to defrost.
- Today there was award ceremony and few other students and I were to receive our award at the same time of our class. But Chef Alexey let all of us go there and he also came to the ceremony. This was so nice of him and we all were very thankful to him.
- Chef Alexey divided us in two groups, one group made Italian Buttercream and other did Simple Buttercream. Once our buttercreams were done, we added cocoa powder to half of each.
- Then Chef did the demo of slicing cake and icing with chocolate buttercream using warm offset spatula. Then made patterns over it with white buttercream. We individually did our cakes accordingly and made our own patterns.
- In the beginning, Chef gave us printed patterns to be designed on the cake. Unfortunately we all ignored them and made our own patters. This was a bad idea because we did not follow the instructions.
- Did regular clean up.

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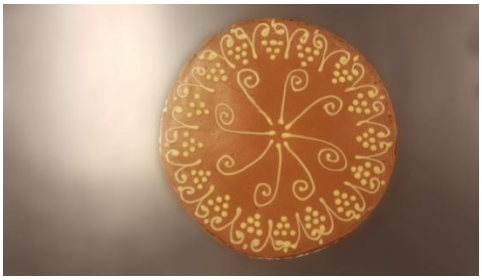
Week 06 – February 12-13, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 91%



High-Ratio Chocolate Cake

High-Ratio Chocolate Cake

Chef's critique, recommendations and my own observation

- ✓ High-Ratio Chocolate Cake: It was nice and light chocolate cake. Though a little dry, we used simple syrup to moisten it.
- ✓ Simple Buttercream: It was nice and smooth, but had few air bubbles while spreading on cake.
- ✓ Italian Buttercream: It was smooth as usual.
- ✓ White Modeling Chocolate: We didn't make it due to limited time.

Personal thoughts

It was a nice class. We all finished our cakes on time although we missed a whole day plus almost an hour. Phoung did amazing job, while everybody was trying to cover their cakes with buttercream, she finished her cake and added few roses as well. Then she did another cake and made beautiful patterns on it. That was so impressive.

CUL204 Advance Patisserie & Display Cakes

Week 6

High-Ratio Chocolate Cake

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Week 07 – February 19-20, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 91%

This week's objective:

- Devil's Food Cake.
- Silky Ganache Deluxe.
- Dark Modeling Chocolate.
- Gum Paste.

Products information, demos, activities, etc

- This week, we had almost everything ready to finish our product.
- We started our day by bringing frozen cakes to kitchen to defrost.
- Then we melted dark chocolate to prepare modeling chocolate, added corn syrup, mixed, wrapped in saran and kept in refrigerator to set.
- Then we started preparing our Devil's Food Cake. First we sliced the cake in half, spread ganache on a layer and topped it with the second layer. Applied more ganache and put slice of second layer. Then ganache again and the final slice of cake. Spread a little ganache all around, smooth it with offset spatula and kept it refrigerator to set. Meanwhile, we warmed the remaining ganache to pouring consistency. Once ready, we got our cake out, kept it on wire rack and poured melted ganache all over it, smoothing with spatula on the top and sides. Then we piped flowers on cake.
- Our modeling chocolate was bit hard when we brought it from refrigerator. It took a little while to make it soft. Once ready, Chef Alexey showed us how to make roses with it. So we made roses and decorate our cake with it.
- Did regular clean up.
- Before the end, Chef Alexey explained us the next 4 week's schedule and how to manage the products that we will be doing in the coming weeks.

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Week 07 – February 19-20, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 91%

Devil's Food Cake ①

Devil's Food Cake ②

Devil's Food Cake ③

Devil's Food Cake ④

Devil's Food Cake

Devil's Food Cake

Modeling Chocolate Rose

Chef's critique, recommendations and my own observation

✓ Devil's Food Cake:	It was nice and moist, had lovely chocolate flavour.
✓ Silky Ganache Deluxe:	Our ganache was very smooth and had beautiful texture.
✓ Dark Modeling Chocolate:	It came out fine. It was too early to use it. Usually it requires at least 6 hour of resting time, while we used it within two.
✓ Gum Paste:	It was crumbly and wasn't smooth. Chef told us that it will be fine once we use it later at home and after kneading it further.

Personal thoughts

Today's class was fun. We had nice cake and we learned how to use modeling chocolate. I thought it was easier to use, but it kept melting with the heat of hands and got difficult to shape into object. We will try it during the week at our homes.

CUL204 Advance Patisserie & Display Cakes

Week 7

Devil's Food Cake

Modeling Chocolate Rose

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Week 08 – February 26-27, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 90%

This week's objective:

- Vanilla Raspberry Wedding Cake
- Diplomat Cream Filling
- White Chocolate Buttercream
- Royal Icing

Products information, demos, activities, etc

DAY 1

- Today we had wedding cake to make from scratch. So first thing in the morning, Chef Alexey explained us the day's work. He decided for each group to make half of the recipe for cake and make separate cakes per person so that every student can have their own cake with their own design.
- Yvonne and I started doing our cake. Instead of using shortening, we used butter and followed the recipe. Our batter at the end was so runny and had pieces of butter in it which just refused to mix in with other ingredients. The reason Chef told us was to follow the creaming method if we were using butter. We had to make new batch which turned out good. Put our cakes in oven to.
- Next we made Pastry Cream for our Diplomat Cream Filling. Once Pastry cream got cold, we prepared Diplomat Cream Filling and kept it aside to use later.
- When our cakes got baked and cooled down, we split them in half. My cake had better height so Chef told me to slice three layers. We applied sugar syrup to bottom layer, spread Diplomat Cream filling, added fresh raspberries and then spread more filling before placing cake layer on it. Did the same to second layer and covered it with third layer. This procedure was done for both small and large cake tiers. When our cakes were ready, we saran wrapped and stored them in refrigerator to finalize on day 2.
- Did regular clean up.
- Before the end, Chef Alexey explained us day 2's work.

DAY 2

- I came much early today because we had to make royal cream and then patterns of it which needed like 6 hours of drying time. It was Chef Mandy's class when I arrived; it was very kind of her to let me use the kitchen while her class was in progress. Trang, Phuong and I made Royal Icing and made patterns. Kept them to drying on parchment paper.
- Then our class started at 12:30 pm. Chef Alexey explained to us today's work which included making White Chocolate Buttercream and finalizing our wedding cake.
- We made Buttercream, iced the cake and decorated it with the fondant/gum paste roses and royal icing patterns. Unfortunately I lost my roses so Chef made buttercream roses for my cake which looked beautiful. When our cake was done, we presented to Chef.
- Did regular cleaning followed by briefing of next weeks' work and final project.

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Week 08 – February 26-27, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 90%

Vanilla Raspberry Wedding Cake with White Chocolate Buttercream

Chef's critique, recommendations and my own observation

✓ Vanilla Raspberry Wedding Cake:	The second batch came out good. It was a tasty cake.
✓ Diplomat Cream Filling:	Nice filling. We used Agar powder instead of Gelatin powder. The end result was better this time.
✓ White Chocolate Buttercream:	It was a nice smooth buttercream and spread nicely on the cake.
✓ Royal Icing:	Was a little thick in the beginning so I had to add some extra egg whites. Designs were fragile, which is the usual case with royal icing.

Personal thoughts

My cake looked okay, I cannot say it was perfect but it wasn't bad either. I enjoy learning the designing part of cake decoration.

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Week 8

Vanilla Raspberry Wedding Cake with White Chocolate Buttercream

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Week 8

Vanilla Raspberry Wedding Cake – Top Tier

Vanilla Raspberry Wedding Cake – Bottom Tier

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Week 09 – March 05-06, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 91%

This week's objective:

- Dummy Cake
- Flowers for decoration

Products information, demos, activities, etc

DAY 1

- Today we had dummy cakes to prepare and make them ready for decoration. Our project is to make a two tiered wedding cake and to finalize it on day 1 of week 10 (March 12).
- Chef Alexey first showed us how to cover the Styrofoam cakes with saran wrap and then to bake them in a very hot oven. It was 400°F/200°C and we kept the dummy cake for only 5-7 seconds. This made the saran wrap stick to the cake and make a kind of sealing. We all did the same to our dummy cakes and kept them aside.
- Next, Chef showed us how to knead and roll fondant, and then how to cover the cake with it.
- We all then did the same. It took 3-4 tries for us all to cover the cake.
- Once our cakes were covered with fondant, we loosely wrapped them with saran and stored them to use for March 12.
- Did regular clean up.
- Before the end, Chef Alexey explained us day 2's work.

DAY 2

- Today we had to prepare flowers for our wedding cake project. Chef Alexey handed over the document which outlined the requirements of our final product.
- We all started working on our flowers.
- I made six calla lilies and one rose. I made 4 roses earlier at home. We need 20 flowers in total.
- Chef also informed us that we are supposed to make a plaque out of Pastillage.
- Did regular cleaning followed by briefing of next weeks' work and final project.

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Week 09 – March 05-06, 2019

CUL204 Advance Patisserie & Display Cakes

Current Grade: 91%

Rolling Fondant over Dummy Cake

Rolling Fondant over Dummy Cake

Two cakes ready

Roses' Petals

Roses

Calla Lilly

Personal thoughts

This is something I really like doing. Making roses is so much fun, but tiring too. I'm trying to make Calla Lily for the first time, hoping them to be good. I still need to make many other things for the cake, like plaque, cutouts, some objects with molds, etc.

CUL204 Advance Patisserie & Display Cakes

Week 9

Rolling Fondant over Dummy Cake

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Week 9

Roses' Petals

Roses

Calla Lilly

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Week 10

Wedding Cake Layout Drawing

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Week 10

Final Wedding Cake Project

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Week 10

Plaque – Hand painted with Edible gel colours