



LESTER B. PEARSON

Continuing Education

Pastry Making

Competency Code	Competency Description	Competency Hours
909301	To determine their suitability for the occupation and the training process	15
909312	To apply preventive measures related to hygiene, health and safety in the	30
909324	To work with basic ingredients	60
909338	To prepare creams, fillings and toppings	120
909344	To prepare products made with pâtes friables	60
909355	To prepare puff pastry products	75
909363	To prepare petits fours secs	45
909374	To decorate pastries	60
909387	To prepare traditional entremets	105
909395	To prepare additional decorations	75
909405	To prepare chocolate products	75
909416	To prepare modern entremets	90
909423	To prepare chilled and frozen desserts	45
909435	To prepare viennoiseries	75
909443	To prepare plated desserts to order and à la carte	45
909457	To enter the work force	105
909464	To prepare brioches and sweet breads	60
909477	To make small fancy cakes and petits fours frais	105
909487	To prepare whipped rising batters	105
	Total Program Hours	1350

Available at:



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Pearson Adult and Career Centre