



## Patisserie short course



\$295 (including equipment and ingredients)

\*Fees are approximate, subject to change and exchange rates

Location Central Otago  
Duration Five weeks (Thursdays, 6.00pm-9.30pm)  
Delivery On campus in our training kitchen

Start Starting 23 July

Do you want to learn basic techniques to create simple French pastries at home?

Our new evening short course will enable you to produce a range of pastry goods and fillings including tarts, mille feuille, financiers, croquembouche and more.

You will learn

During this short course, you will learn about:

- > Various types of pastries and uses
- > Patisserie equipment
- > Simple gateaux
- > The do's and don'ts of working with pastry
- > Organisational workflow with pastry
- > Pastry fillings.

What do I need to bring?

Nothing, we'll provide all the equipment and ingredients.

For more information

Please email [central@op.ac.nz](mailto:central@op.ac.nz) or phone 0800 765 9276.

Disclaimer

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