

# ACADEMIC SKILLS PREREQUISITES for French Baking & Pastry at École Nationale Supérieure de Pâtisserie

## I. JWU Students

Completion of all sophomore Baking & Pastry Arts labs by the program start date.

## II. Non-JWU Students

Non-JWU students interested in participating in the French Baking & Pastry Arts at École Nationale Supérieure de Pâtisserie (ENSP) program, must be matriculating students at a university or college seeking the transfer of credit back to their home institution. To qualify for this program, in addition to meeting the general study abroad program requirements, applicants must demonstrate that they have the knowledge and skills outlined below. Applicants must provide the following materials through the on-line study abroad application process:

1. Current Transcript
2. Syllabus for each relevant course or lab related to the Baking & Pastry Arts skills below
3. Resume

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### Requirements:

Two years industry baking and pastry experience and/or ability to demonstrate academic lab experience to:

- Properly organize work setting and identify appropriate methodology
- Receive, handle, and store fresh, frozen, canned and dried products used in baking and pastry production
- Properly scale ingredients and mise en place for production
- Cake mixing methodology as applied to creaming, blending, two-stage, whipping, warm/cold foaming, and two-step foaming methods
- Apply the baker's percentage system
- Knowledge of the ingredients, their classification and function in viennoiserie production
- An understanding of the interactions of ingredients in formulas
- Identify the properties and characteristics of rolled fondant; develop the skill of using it as a medium for enrobing a cake
- Identify the proper textures, shapes, flavors, and colors of all components to create a desirable plated dessert presentation

Demonstrated academic lab experience in the following skills:

- Proper knife skills, piping skills and mixing methods
- Tempering chocolate
- Traditional methods of producing puff pastry, pâte à choux, creams and custards
- Produce mealy, short flake and long flake pie dough
- Pan and pre-bake pie crust for non-baked pie fillings
- Produce classic cookies to include a variety of tea cakes
- Use of marzipan in the finishing of petits fours
- Produce royal icing and utilize it in applications for finishing specialty cakes
- Produce entremets and petits gâteaux
- Produce jaconde, lady fingers and pâte dacquois as applications for large and small entremets
- Produce mousse and Bavarian as inserts in the assembling of an entremets
- Produce cakes, butter creams and icings
- Pipe a variety of borders, writing on cakes, and the piping of buttercream roses
- Make various flowers out of modeling chocolate, marzipan and gum paste