



ON-SITE COURSE

Recipe formulation course with the B•Concept method

On-site course

Get started in recipe formulation, begin with a overall knowledge of pastry ingredients and techniques, and learn how to formulate:

- Recipes such as mousses, creamies and compotes
- Recipes balanced in terms of fat and sugar content
- Recipes that can undergo a freeze and thaw process
- Modern and tasty elaborations apt for any pastry business

Key features

**Modality**

Live a 100% on-site experience

**Available spots**

15 (to guarantee the quality of the training)

**Location**

Jordi Bordas Pastry School, Viladecans, Spain

**Format**

We combine theory and practical examples

**Length**

32 hours distributed into 4 training sessions

**Instructors**

Learn with Jordi Bordas and Adrianna Jaworska

**Schedule**

From 8:00 to 17:30 with breakfast and lunch breaks

**Includes**

Breakfast, lunch, recipe dossier, and product tasting

**Price**

1200 € + 480 € pre-registration

**Certificate**

Training Certificate issued by Jordi Bordas Pastry School

Aimed at

This course is for you if you are passionate about pastry, if you work or would like to work in a pastry business, coffee shop, or hotel, or if you are engaged in the food sector R&D&i. It is also for you if...

- ✓ You want to learn all about the **ingredients** that guide the future of pastry.
- ✓ You want to learn all about **texture creating techniques**.
- ✓ You want to learn the fundamentals of the **B-Concept** recipe formulation method.
- ✓ You are encouraged to create a **healthier, lighter and tastier pastry**.
- ✓ You want to live a unique **immersive experience** into the world of pastry.

Syllabus

In this course you will learn the **basics of formulating pastry recipes** from scratch using the B-Concept method, especially those that are water-based, such as **mousses, creams and compotes**. We will work with essential ingredients, such as chocolates, nuts or fruits, and from them we will start to build textures using the **four basic pastry techniques**.

We will always work from our personal perspective of pastry; healthier, lighter, and tastier. Also, the B-Concept method will allow you to create your own recipes to suit your needs, whatever they may be.

In addition to acquiring all this **theoretical knowledge**, during the days of the course you will work in a team to put into practice what you have learnt and **create new recipes**. Finally, you will be able to enjoy a **full buffet of 8 pastry preparations**.



Syllabus

Introduction: healthier, lighter, and tastier pastry

A brief introduction about the three fundamental pillars of our pastry. You will have access to this online content, so that you are able to re-watch it whenever you want to and from anywhere.

Theory: Ingredients and their composition

We will begin the on-site course by learning which are the traditional and most used pastry ingredients and the importance of understanding their molecular composition.

Theory: texture creating techniques

We will continue by explaining the four texture creating techniques: emulsification, thickening, gelation, and aeration.

Theory: the step-by-step method

Next, we will share a brief introduction about the B-Concept method and the step-by-step process to formulate recipes from scratch. We will compare classic recipes with recipes formulated by our team, to understand the differences between them and the improvements we have achieved.



Syllabus

Theory and practice: gelled textures and gelling agents

From the second day of the course on, we will work with gelling agents. We will go through the different gelling agents that we can find in the market, and we will formulate recipes from scratch by working in teams.

Theory and practice: creamy textures and emulsifying and thickening agents

On the third day of the course, we will learn about creamy textures, which we mainly achieve when using two texture creating techniques: emulsification and thickening. We will learn about the texturizing agents involved in creamy textures, and we will also put the theory into practice.

Theory and practice: airy textures and foaming agents

On the last day of the course, we will learn about airy textures, and we will experiment with classic and modern meringues, made with different ingredients (eggs, dairy, vegetable proteins, etc.) and sweetened with different types of sugars and fibers.

Buffet with 8 elaborations

To finish the course, we will taste the recipes (within the final products) that we worked with during the course. We will comment the results, and we will turn in the Training Certificates.



Course schedule

	DAY 1	DAY 2	DAY 3	DAY 4
08:00-09:00	B-Concept Method <i>Philosophy and key formulation parameters</i>	Creamy textures theory <i>Emulsifying agents and emulsification technique</i>	Airy textures theory <i>Aeration technique</i>	Formulation of airy textures
09:00 - 09:30	Breakfast			
09:30 - 11:30	Gelled textures theory <i>Gelation and thickening technique</i>	Formulation of creamy textures	Meringues test Foaming agents and their functionality	Airy recipe practice <i>Elaboration of the recipes formulated throughout the course</i>
11:30-13:30	Formulation of gelled textures		Formulation of airy textures	Tasting and balancing airy recipes
13:30 - 14:15	Lunch			
14:15 - 17:00	Gelled recipe practice <i>Elaboration of the recipes formulated throughout the course</i>	Tasting and balancing gelled recipes Creamy recipe practice <i>Elaboration of the recipes formulated throughout the course</i>	Tasting and balancing creamy recipes Airy recipe practice <i>Elaboration of the recipes formulated throughout the course</i>	Course wrap-up Q & A session Final buffet Awarding of certificates
17:00 - 17:30	Tasting of pastry elaborations	Tasting of pastry elaborations	Tasting of pastry elaborations	Tasting of pastry elaborations

Registration

Course price:

Initial payment of 480 €

to reserve your spot

Remaining payment of 1.200 €

to be paid 15 days before the start of the course

Enrollment and more information on our website:

www.jordibordas.com



Frequently asked questions

ABOUT THE COURSE

How long is the course?

This course is 32 hours long, distributed into 4 training days.

What is the schedule?

The schedule is from 8:00 to 17:30, with breakfast and lunch breaks.

Do I need to have previous experience or knowledge?

It is not necessary for you to have previous experience or knowledge, although it is important that you are eager to learn!

Is this course for pastry professionals?

It is an ideal course for those who are getting started into the pastry world; and also, it is a perfect course for those pastry professionals who wish to improve and reinvent themselves within the pastry sector, by acquiring new knowledge and valuable abilities.

Is it a theoretical or a practical course?

The course is based on theoretical and practical explanations by the chef, while he/she prepares the recipes with the help of the students.

Which ingredients will be used?

We will use basic ingredients like chocolate couvertures, nuts, fruits and fruit purées, and also technical ingredients such as fibers (pectins, citrus fiber, chicory root fiber...) and other texturizing agents. In all cases, accessible ingredients or alternatives will be provided for all people and markets.

What do I have to bring to the course?

Comfortable work clothes. We will provide you with an apron at the beginning of the course.

Frequently asked questions

Will I be able to interact with the instructors and make questions?

Of course! Spots are limited so that we can guarantee an immersive and close experience with our team.

Are breakfasts and lunches included?

Yes, breakfast and lunch on all days of the course are included.

I have a food allergy or intolerance; will food be adapted to my needs?

A few days prior to the start of the course, we will ask you about your food allergies or intolerances in order to adapt the menus.

Where does the course take place?

The course takes place at Jordi Bordas Pastry School, located in Viladecans (Barcelona, Spain). The exact location will be informed on a date closer to the start of the course.

How can I get there?

You can come to Viladecans by train, bus, or taxi, depending on where you come from or where you stay. In any case, we will inform you in detail how to get here during the days prior to the course.

Where can I stay?

There are several hotels and tourist apartments in Viladecans and its surroundings. If you have any doubt, we will be pleased to help you choose.

Frequently asked questions

ABOUT THE REGISTRATION

When and how should I make the payment of the course?

Payment is made in two installments. The first payment is for the pre-registration, and it is done immediately to reserve your spot on the course. (Remember that spots are limited). The second installment will be paid 15 days before the start of the course.

What does the price include?

The price includes breakfast, lunch, recipe dossier, and product tasting.

Can I cancel my registration?

You have 15 days to cancel your registration, as long as there is at least one month left before the start of the course.

What happens if the course gets canceled?

If the course gets canceled for our school's reasons, such as some type of indisposition or illness of the instructors, or because the minimum number of participants is not reached, the school returns the amount paid for the price of the course. In any case, we recommend contracting cancellation insurance for flights and/or accommodation, since under no circumstances will the school be responsible for these expenses.

I am having problems when making the payment, what do I do?

If you have any problem while enrolling, you can contact us to find the best solution by sending an email to info@jordibordas.com or by calling +34 93 611 20 70.

jordibordas

www.jordibordas.com

info@jordibordas.com

+34 936 112 070

@jordi_bordas