

SYLLABUS



B·Concept Pastry and Formulation Program

jordibordas
INNOVATIVE PASTRY EDUCATION

Presentation

Learn remotely with our new course with previously unpublished content and discover all the secrets of the B·Concept method. Learn how to formulate recipes from scratch from the World Pastry Champion himself.

- ✓ You will understand the **role of each ingredients** according to their molecular structure.
- ✓ You will master the **texture creating techniques**.
- ✓ You will be able to **formulate** your own **recipes from scratch**.
- ✓ You will learn to make **healthier, lighter, and tastier products**.



Key features



Jordi Bordas Training certificate

Get a B·Concept pastry certificate issued by Jordi Bordas' Pastry School.



100 % online

Study from anywhere using any device with internet access.



Guided instruction

We will guide you during the first 9 months of training.



14 months access

Access the Virtual Campus during more than one year.



Live Webinars

Join 7 webinars with members of our team (online and live).



Recipes and downloadable material

Download all the documents and PDFs and print them.



High-quality video classes

Watch over 50 hours of high-resolution videos.



Theory dossier of 400 pages

Download our exclusive dossier with all the B·Concept theory.



Self-evaluation tests

Test your knowledge at the end of each class.



Thematical forums

Share your experience and doubts with other students.



Personalized assistance

Our team will be here to guide you and answer all your questions.



Expert Instructors' team

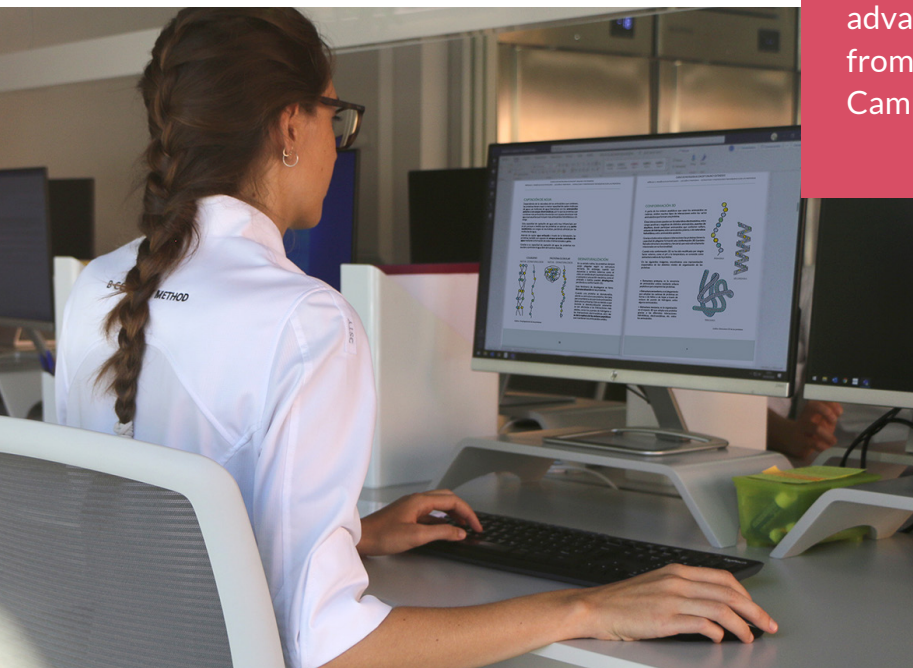
Jordi Bordas, Adrianna Jaworska, and their R&D team.

Aimed at

Whether you are a pastry student, a pastry lover, a professional pastry chef or not, this course is for you if...

- ✓ You love pastry and you want to **master all the technical aspects** of your recipes.
- ✓ You own or work at a pastry shop, a restaurant or a hotel and want to **express your values through your pastry elaborations**.
- ✓ You are looking to **re-design and adapt your recipes** so that they are in line with your customers' needs (food intolerances, norms and regulations, market trends).
- ✓ You need to **modify and balance your recipes** in regard to flavor, texture or stability issues.
- ✓ You want to **save time and resources** and avoid endless trial-and-error attempts.

It is ideal if you want to enjoy all the advantages of online learning: learn from anywhere with a 14-month Virtual Campus access.





Instructors

The course is taught by Jordi Bordas and his Research and Development team, made up of great professionals who contribute different talents to this unique training program.



Jordi Bordas

World Pastry Champion,
Jordi Bordas' Pastry School founder
and the creator of the B·Concept method.

Adrianna Jaworska

Head of the R&D&i Department and Pastry
Instructor at Jordi Bordas' Pastry School.



Syllabus

This pastry course combines all the knowledge acquired over more than 10 years of research and investigation. It is divided into 4 distinct modules, designed so you can acquire the necessary theoretical and practical knowledge and learn to formulate recipes with the B·Concept method in a progressive manner.

MODULE 1. PASTRY MOLECULES

1. Water
2. Lipids
3. Proteins
4. Carbohydrates
 - 4.1. Sugars
 - 4.2. Starch
 - 4.3. Fibers

MODULE 2. PASTRY TECHNIQUES

1. Emulsification
2. Aeration
3. Thickening
4. Gelling

MODULE 3. RECIPE FORMULATION

1. B·Concept method
2. Recipe formulation by texture
3. Comparatives
4. Recipe formulation
 - 4.1. Recipes with acidic fruits
 - 4.2. Recipes with less acidic fruits
 - 4.3. Infusions recipes
 - 4.4. Dairy recipes
 - 4.5. Nuts recipes
 - 4.6. Chocolate recipes
 - 4.7. Alcohol recipes
 - 4.8. Vegan mousses

MODULE 4. PASTRY CREATIONS

1. Annex recipe
2. Chocococo
3. Festuc
4. Cheesecake
5. Hazelnut Tiramisu
6. Ferro
7. Framboisier Pearl
8. Macadamia
9. Mont Fuji
10. Banana and pecan crumble tart
11. Bourdaloue tart
12. Coco&Carrot cake
13. Chocolate Paris-Brest
14. Apple entremets
15. Lime, lemon and pistachio tartlet

MODULE 1. PASTRY MOLECULES

To understand how a recipe works, it is essential to know the molecular composition of the ingredients you are working with. For this reason, the course begins with this first, theoretical module in which our R&D&i team introduces you to the four basic food molecules: water, lipids, proteins, and carbohydrates.

Introduction to molecules in pastry

Introduction to molecules in pastry with Pere Castells

1. Water

1. Physico-chemical and functional properties of water
2. Physical states of water
3. Water and recipe stability

Readings. Water

Self-evaluation test. Water

2. Lipids

1. Structure and physico-chemical properties of lipids
2. Functional properties of fats and oils

Readings. Lipids

Self-evaluation test. Lipids

3. Proteins

1. Structure and physico-chemical properties of proteins
2. Functional properties of proteins
3. Proteins and recipe stability

Readings. Proteins

Self-evaluation test. Proteins

4. Carbohydrates

Introduction to carbohydrates

4.1. Sugars

1. Structure and classification of sugars
2. Physico-chemical properties of sugars
3. Functional properties of sugars

Readings. Sugars

Self-evaluation test. Sugars

4.2. Starch

1. Structure and classification of starch
2. Physico-chemical properties of starch
3. Functional properties of starch

Readings. Starch

Self-evaluation test. Starch

4.3. Fibers

1. Structure and classification of fiber
2. Functional properties of fiber

4.3.1. Functional fibers used in pastry

1. Functional fibers used in pastry
2. Pectins
3. Gums
4. Citrus fibers
5. Fructans

Readings. Fibers

Self-evaluation test. Fibers



MODULE 2. PASTRY TECHNIQUES

The next step in the process of learning to formulate recipes from scratch is to understand the interactions between the molecules studied in the first module of the course. In the second module, we will cover all the textures that we can create as the result of different combinations of the basic food molecules: creams, mousses, gelled compotes, or jellies. In order to build these textures, we use four basic pastry techniques: emulsification, aeration, thickening and gelling.

1. Emulsification

1. Introduction to the emulsification technique
2. Emulsifiers
3. How to choose an emulsifier?

Readings. Emulsification

Self-evaluation test. Emulsification

2. Aeration

1. Introduction to the aeration technique
2. Foaming agents
3. How to choose a foaming agent?

Readings. Aeration

Self-evaluation test. Aeration

3. Thickening

1. Introduction to the thickening technique
2. Thickening agents
3. How to choose a thickener?

Readings. Thickening

Self-evaluation test. Thickening

4. Gelling

1. Introduction to the gelling technique
2. Gelling agents
3. How to choose a gelling agent?

Readings. Gelling

Self-evaluation test. Gelling



MODULE 3. RECIPE FORMULATION

This is the module you have been waiting for: recipe formulation with the B·Concept method. Once you have mastered the pastry molecules and techniques, you have the essential theoretical base to start creating your own recipes. You only need pen and paper. In this module, Jordi Bordas will explain the B·Concept method, step by step, constructing an example recipe from start to finish. He will also make some recipe comparatives so you can appreciate the difference between classic recipes and those developed with the B·Concept method. Finally, he will show you more than 30 different recipes designed from scratch.

Introduction to step-by-step recipe formulation

1. STEP-BY-STEP METHOD

1. Define the needs
2. Flavor: how to choose flavors
3. Flavor: sweetness and sweetness calculation
4. Textures and texture creating techniques
5. Balancing the recipe
6. What do you need to start formulating your recipes?

2. RECIPE FORMULATION BY TEXTURE

1. Introduction to formulating recipes by textures
2. Gelled recipe formulation step by step
3. Creamy recipe formulation step by step
4. Mousse recipe formulation step by step

Self-evaluation test

3. COMPARATIVES

1. Traditional chocolate creamy vs. creamy developed with the B·Concept method
2. Traditional chocolate mousse vs. mousse developed with the B·Concept method
3. Traditional coconut mousse vs. mousse developed with the B·Concept method
4. Traditional strawberry creamy vs. creamy developed with the B·Concept method
5. Traditional mango mousse vs. mousse developed with the B·Concept method

4. RECIPE FORMULATION

4.1. RECIPES WITH ACIDIC FRUITS

- 1.** Introduction to acidic fruits
- 2.** Passion fruit creamy
- 3.** Blueberry gelled compote
- 4.** Lemon mousse

Self-evaluation test

4.2. RECIPES WITH LESS ACIDIC FRUITS

- 1.** Introduction to less acidic fruits
- 2.** Mandarin creamy
- 3.** Mango and passion fruit gelée
- 4.** Pear mousse

Self-evaluation test

4.3. INFUSIONS RECIPES

- 1.** Introduction to infusions
- 2.** Earl Grey creamy
- 3.** Coffee and cocoa gelée
- 4.** Cinnamon mousse

Self-evaluation test

4.4. DAIRY RECIPES

- 1.** Introduction to dairy ingredients
- 2.** Vanilla and cream creamy
- 3.** Tiramisu mousse
- 4.** Cream cheese mousse

Self-evaluation test

4.5. NUTS RECIPES

- 1.** Introduction to nuts
- 2.** Pistachio creamy
- 3.** Hazelnut praliné creamy
- 4.** Peanut mousse

Self-evaluation test

4.6. CHOCOLATE RECIPES

1. Introduction to chocolate
2. Crème anglaise-based dark chocolate creamy
3. Milk chocolate and pectin creamy
4. Dark chocolate mousse with water-based crème anglaise and whipped cream

Self-evaluation test

4.7. ALCOHOL RECIPES

1. Introduction to recipes with alcohol
2. Bailey's creamy
3. Red wine and pear gelled compote
4. Mojito mousse

Self-evaluation test

4.8. VEGAN MOUSSES

1. Introduction to vegan mousses
2. Vegan passion fruit mousse
3. Pistachio mousse
4. Dark chocolate mousse

Self-evaluation test



MODULE 4. PASTRY CREATIONS

This is the last module of the course. After 3 intense, theoretical modules, we can move on to the more visual and practical part. Jordi Bordas will teach you how to make a high-end pastry collection showcasing 12 pastry products from his recipe collection. Among them, you will find recipes made with a variety of ingredients (chocolate, fruit, nut or dairy), as well as numerous gluten and lactose-free recipes or 100 % vegan recipes. A module to enjoy and learn alongside the World Pastry Champion.

1. ANNEX RECIPES

1. Gelatine mass

2. CHOCOCOCO

1. Chocococo: entremets presentation

2. Mould elaboration

3. Bean-to-bar chocolates

4. Dark chocolate 65 % biscuit

5. Almond and cocoa crumble

6. Cocoa praliné

7. Almond and cocoa crunchy

8. Dark chocolate 82 % ganache

9. ChocoCoco 40 % and coconut creamy

10. Yuzu gelée

11. Dark chocolate 65 % mousse

12. Dark glaze

13. Decorative caramelized cocoa disc

14. Entremets assembly













15. Decorations



3. FESTUC











1. Festuc: entremets presentation
2. Passion fruit gelée  
3. Pistachio biscuit  
4. Pistachio emulsion coating
5. Pistachio emulsion  
6. Pistachio crumble  
7. Pistachio pralin  
8. Pistachio crunchy
9. Pistachio mousse  
10. Passion fruit air  
11. Passion fruit glaze  
12. Entremets assembly
13. Decorations

4. CHEESECAKE















1. Cheesecake: entremets presentation
2. Almond dacquoise  
3. Strawberry and raspberry gelled compote  
4. Lime and basil creamy  
5. Almond crumble 
6. Almond crunchy
7. Cream cheese mousse 
8. White paint  
9. Neutral glaze  
10. Entremets assembly
11. Decorations














5. HAZELNUT TIRAMISU

1. Hazelnut Tiramisu: entremets presentation
2. Cold brewed coffee
3. Hazelnut praliné 80 %  
4. Hazelnut, cocoa and coffee dacquoise  
5. Hazelnut and coffee creamy  
6. Cocoa gelée  
7. Mascarpone mousse 
8. Mascarpone creamy 
9. Entremets assembly
10. Decorations

6. FERRO













1. Ferro: entremets presentation
2. Coconut biscuit  
3. Mango creamy  
4. Strawberry, cactus flower and ginger gelled compote  
5. Coconut crumble  
6. Almond and coconut praliné  
7. Almond and coconut crunchy
8. Mandarin mousse  
9. Raspberry glaze  
10. Entremets assembly
11. Decorations

7. FRAMBOISIER











1. Framboisier: entremets presentation
2. Basil biscuit  
3. Raspberry and basil mousse  
4. Raspberry creamy  
5. Almond and raspberry crumble  
6. Raspberry gelled compote  
7. Raspberry glaze  
8. Entremets assembly
9. Decorations











8. MACADAMIA

1. Macadamia: entremets presentation
2. Macadamia praliné 80 %  
3. Almond and cocoa crumble  
4. Cocoa biscuit  
5. Almond, macadamia and cocoa crunchy
6. Salted butter caramel 
7. Macadamia creamy  
8. Milk chocolate 48 % mousse 
9. Dark paint  
10. Chocolate decoration
11. Entremets assembly
12. Decorations

9. MONT FUJI

1. Mont Fuji: entremets presentation
2. Sudachi gelée  
3. Yuzu, sudachi and chestnut mousse  
4. Candied chestnuts
5. Almond crumble  
6. Almond and coconut oil crunchy  
7. Chestnut creamy  
8. Neutral glaze
9. Entremets assembly
10. Decorations

10. BANANA & PECAN CRUMBLE TART







1. Banana & Pecan crumble tart presentation
2. Almond and cocoa sablée  
3. Pecan cream  
4. 70 % Dark chocolate ganache  
5. Almond and cocoa crumble  
6. Assembly













11. TARTA BOURDALOUE

1. Bourdaloue Tart presentation
2. Candied pear  
3. Caramelized almonds  
4. Almond sablée  
5. Almond cream  
6. Pear and vanilla creamy  
7. Assembly

12. COCO & CARROT CAKE



















1. Coco & Carrot cake presentation
2. Carrot cake batter  
3. Coconut milk and carrot creamy  
4. Carrot glaze  
5. Assembly

13. PARIS-BREST

1. Paris-Brest presentation
2. Choux paste  
3. Cocoa craquelin  
4. Hazelnut and dark chocolate creamy  
5. Caramelized hazelnuts with chocolate  
6. Salt praliné  
7. Assembly



14. APPLE ENTREMETS

1. Apple entremets presentation
2. Lime sponge cake  
3. Hazelnut praliné creamy  
4. Apple puree  
5. Apple and lime gelled compote  
6. Dehydrated apple  
7. Pecan nut and apple granola  
8. Granola and pecan nut crunchy  
9. Apple and lime mousse  
10. Neutral glaze  
11. Assembly

13. LIME, LEMON AND PISTACHIO TARTLET

1. Lime, lemon and pistachio tartlet presentation
2. Pistachio sablée  
3. Pistachio cake batter  
4. Lime and lemon creamy  
5. Meringue  
6. Assembly





Grading and Certificate

In order to get the **Training Certificate** issued by Jordi Bordas' Pastry School, you need to complete and the **self-evaluation tests** from Module 1, 2 and 3.

Module 4 is optional and is not being graded, but we encourage you to watch all the videos and replicate the recipes at home in order to put into practice everything that you have learned.



We will **accompany** you throughout the course so you can follow the study plan and reach your learning goals.



Enrolment

PRICE

Option 1. Residents in Spain (peninsula and Balearic Islands), and private individuals from countries of the European Union (VAT Inc.):

- Initial payment of € 800 to reserve your place
- Remaining payment of € 1,570 divided into easy installments

Option 2. Companies from the European Union countries, residents in countries outside the European Union, and the Canary Islands, Ceuta, and Melilla (tax-free):

- Initial payment of € 800 to reserve your place
- Remaining payment of € 1,160 divided into easy installments

You can enroll through our website **www.jordibordas.com**. If you have any questions, write us at **info@jordibordas.com** or call us at: **+34 93 611 20 70**.

Each edition has a limited number of places available in order to provide the highest quality of education.

YOUR ENROLMENT INCLUDES

- | | |
|---|------------------------------------|
| ✓ Training Certificate by Jordi Bordas | ✓ Theory dossier of over 400 pages |
| ✓ 14-month access to the Virtual Campus | ✓ 250 videos (more than 50 hours) |
| ✓ 7 webinars (live) | ✓ Self-evaluation tests |
| ✓ Recipes and downloadable material | ✓ Thematical Forums |
| ✓ High quality video classes | ✓ Personalized assistance |

Frequently asked questions

ABOUT THE MODALITY

How long does the course take?

The course lasts 14 months counting from the start date for which you have enrolled. The theoretical part consists of Modules 1, 2 and 3, is carried out during the first 9 months. From here on, you will be able to view all the content again and fully enjoy Module 4 of pastry creations.

At the end of the 14-month period, you will be able to prolong your access to the content by enrolling into the Alumni program.

Can I start whenever I want?

You will be able to access the content only on the start date of the edition you have enrolled for.

What happens if I do not submit the assignments on the indicated dates?

If you cannot submit the tests and exercises on the dates indicated in the study plan, you will need to present us with some justification. It is extremely important to meet the deadlines in order to ensure the proper functioning and flow of the course. In the event that you do not submit the assignments and fail to justify it, you will not be awarded the training certificate.

ABOUT THE CONTENT

Will I be able to download the videos?

We try to offer the highest quality for each of more than 250 videos that you will find in the Virtual Campus, therefore, it is impossible to send them or provide the option to download them. However, the platform is adapted so that you can watch the videos from different devices with an internet connection, always keeping the highest quality.

Will I be able to download the recipes and the theoretical material?

Yes, you can download all the documents in PDF so that you can save them on your devices or print them whenever you want.

Do I need previous experience or knowledge?

You do not need to have previous experience or knowledge, although it is important that you are very motivated to learn.

Is it a course for professionals?

It is an ideal course for those who are just starting in the world of pastry, as well as the professionals who want to improve and reinvent themselves, acquiring new knowledge and skills of great value.

Is it a theoretical or practical course?

Being faithful to our educational philosophy, the course is prominently theoretical, and its main objective is that you acquire the knowledge that will allow you to be free when designing your own pastry recipes. Still, Module 4 is focused on putting everything you learned in the previous Modules into practice.

ABOUT THE COURSE MODALITY

How can I access the course?

A few days before the start of the course, you will receive an email with the instructions on how to register on the Virtual Campus and access the course. From then on, you will be able to access the Virtual Campus using a button located in the upper right corner of the website.

Can I do the modules in the order I want?

The course consists of 4 modules. To ensure the best acquisition of knowledge, each of the modules will be unlocked successively according to the dates indicated in the study plan.

What happens if I want to access the content of the Visual Campus after the first 14 months?

Once the 14 months of access to the Virtual Campus have passed, you can prolong your access through the Alumni program.

Do I need a computer to take the course?

You can use a smartphone, a tablet or a computer with an internet connection, although our personal recommendation is that you use a computer to have the optimal conditions for the visualization of the course' content.

ABOUT THE ENROLMENT

How do I enroll?

In the enrolment section of this page, you must select the language in which you want to take the course and click on the "Enroll" button that will redirect you to the payment page. Then, you need to follow the steps to enroll for the course.

I have a problem with the payment. What do I do?

Given the fact that we receive students from all over the world, it can sometimes happen that the system blocks payment due to a security issue raised by our bank or the bank of our clients. If this happens, you can contact us through email: info@jordibordas.com or telephone: +34 93 611 20 70 and we will help you resolve the issue.

Do the prices include taxes?

Depending on the place of residence of each student, the corresponding tax will be applied according to current regulations.

Can I get an invoice?

You will receive an invoice upon completing the subscription process. If you wish to change any data in the invoice, you can contact our administration at: admin@jordibordas.com.

Can I cancel my enrolment?

You have the right to cancel your enrolment up to 15 days following the enrolment. However, as it is a digital product, it is not possible to cancel the enrolment once the course has started.

Testimonials



Ana Juncal

Madrid, Spain

I've had the amazing opportunity to participate in the first Extended online B·Concept Pastry Course taught by Jordi Bordas and his great team of professionals. Through this course you not only understand the reasons behind everything that happens in pastry, but you also learn a different way of conceptualizing desserts. It gives you solid tools to create your own recipes from scratch and adapt them to specific diets or make their healthier versions. All this knowledge is learned through a very friendly platform, with high-quality content, videos with clear and complete explanations, etc. The live webinars and the discussion forums were very practical tools that allowed to resolve any possible doubts. The communication, from the first request for information to the very end (certificate delivery) was informative, responsive and friendly. I highly recommend taking this course. For me it was an enriching experience and a very important professional challenge. Thanks to the whole team and my course classmates.



Nicole Benavides

Miami, United States of America

For me, discovering the Jordi Bordas Pastry School implied beginning to recognize that, when making a recipe, I knew and at the same time didn't know what I was doing, it implied beginning to question everything I did and the invention of a new dream: traveling to Barcelona to take the B·Concept course.

I think that the pandemic produced really unexpected facts and events, including the launch of the B·Concept Online and Extended Course. As soon as the start date of classes was announced, I didn't hesitate to register.

I think I could sum up my experience by saying that the wait was completely worth it. The details of the content are incredible and it is organized in a way that is totally understandable and entertaining. In addition, the entire team is attentive to any doubts, questions and suggestions that may arise from the students.

I am grateful and satisfied to have been able to learn from the entire school team and to have fulfilled a dream in the least planned time and place.



Carola Banyuls

Madrid, Spain

The B·Concept course is highly recommended! It is not compared to any other, since it is not only learning how to make a healthier pastry, but also creating a recipe from scratch. Now, I understand how many work things, including what role different ingredients play, emulsions, the ability to not mask flavors, how to get down to sweetness, or how not to have syneresis. The whole team is exceptional and super friendly, you learn a lot and I think it has been a super important complementary training that I was missing. Again, many thanks to the whole team. It is a luxury to have made the first online promotion.



Tamara Viñas

Algeciras, Spain

Hello, I am Tamara Viñas, I have a diploma in French pastry at Le Cordon Bleu in Madrid. I have my own website, called "Pastelería Para Todos" where I teach online courses. Currently, I have just completed the first edition of the Jordi Bordas and his B·Concept method online and extended course.

Until now, I did not know how to prepare my own recipes adapting them to the needs of each person, something that is very important to me because this is one of the fundamental pillars of my website. There is a recipe adapted to each person.

During the course, we work on the formulation of each recipe to know what impact the water will have on it or how it behaves in each preparation and what it brings us. I never thought that water would be so important in a pastry elaboration.

[...]

In this course, you have to study a lot because a lot of information is shared. It is quite comfortable because you can advance at your own pace and always knowing that Jordi's team is one click away, since at any time you can go to them.

It is a training that I recommend 100% to be able to fly on your own, make your own pastry and not depend on a recipe that you think does not satisfy all your needs.



Lia Naya
Salou, Spain

Hello, I'm Lia Naya. I think that the B·Concept method has not only helped me to understand the mistakes I made, but also to lose the fear of taking risks with vegan recipes, without lactose, etc. This course helps you clarify and organize your ideas, in addition to giving you exceptional and fundamental knowledge to be able to improve and expand what you already knew, thus allowing you to create unique elaborations that adapt to all types of clients.



Alonso Marval
Las Condes, Chile

Hello, my name is Alonso Marval and I have been a pastry chef for about 4 years. I have studied in several schools and for me this is the best pastry course I have ever done, as it teaches you how everything works in each recipe, from the molecules to the way you make an emulsion or make a mousse.

If I could go back in time, without a doubt this course would be the first one I would take when entering the world of pastry, since it helps you to know how to create new unique flavors and textures, and with the option of making it much healthier and without allergens! I think this is the future of pastry.

The team is incredible and there was nothing that I didn't understand or answer me. I already have a great appreciation for how kind they were in the course and for the way they taught us.



Stefano Frizzarin
Vanløse, Denmark

Hello, my name is Stefano Frizzarin. I approached Jordi Bordas' B·Concept course as a pastry professional, full of doubts and questions that increased during the course. Throughout these months, Jordi and the entire team have been able to answer all my questions, giving all their knowledge clearly and exhaustively and always with a smile, because in addition to being great professionals, they are very kind people!

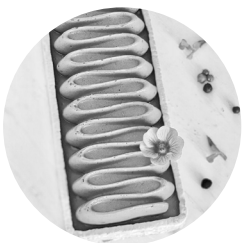
I have learned to correct my mistakes and thanks to the tools acquired in the course I have changed my way of seeing pastry. In addition, thanks to the extensive work done with all kinds of ingredients, in my job as a pastry consultant I can formulate recipes tailored to the client.



Giuseppe Toscano
Bari, Italy

Taking part to the extended online B·Concept pastry course by Jordi Bordas has been definitely an astonishing experience. Thanks to the very well-organized contents, the very clear explanations in videos and many useful webinars, I've been able to improve my knowledge concerning food molecules, pastry techniques & dietary needs. Once you start with lessons, it's so noticeable how Jordi and his team have a huge experience, excellent competences and skills in the pastry field. Every doubt can be solved through the discussion's forum and through the live webinars. I absolutely feel my pastry skills are now enhanced. Moreover, now I feel more comfortable when some customers with some specific dietary needs, come to my pastry shop to buy something. Being able to create new recipes from scratch really makes you feel more powerful in your own pastry production.

This course has been totally mind-blowing considering the future prospects and it's absolutely what you're looking for if you want to be in step with the times."



Sofia Rab
Goldiwil, Switzerland

Thank you, Jordi Bordas and your amazing Team, to create a unique and more professional way to learning modern pastry with the highest standards and health benefits.

Jordi gave us simple tools and wings to fly. The course is summarized on a solid basis to understand the functionality of all the ingredients and explain through the most complete methods to create any type of recipe with the support of each step through video tutorials.

It doesn't matter if you are vegan, have a dietetic problem or are going to work with more classic recipes. The universal language of the B·Concept method gives you answers and supports you in the way you want to create your own recipes.

We were all supported by your team and experts during the course and all our questions were answered and analyzed to show the best result you can achieve.

Thank you from my heart to learning with you and growing in the culinary world of pastry. The most I really appreciate next to the professionalism is the kindness of this amazing team.



Thierry Bornier

Hong Kong

Jordi, I can't tell you how grateful I am for everything you've done to help me advance my career as a pastry chef with your B·Concept method. I will never forget what I learned about molecules in the course, which helped me understand and know what to do to create my own recipes.

I appreciate with great respect and gratitude the professionalism and patience that you have shared with all of us. Thanks for all your inspiration and I hope you continue to be successful in the pastry world.



Edan Leshnick

New York, United States of America

Hello team, my name is Edan Leshnick. I never imagined this online course could be so influential for my culinary journey. I could not have chosen for a better way to extend my knowledge and the entire Jordi Bordas team has been so professional and relentless in their strive for teaching that it was a great honor to have been able to study their philosophy.

I truly believe this course is groundbreaking, not only in the way each lesson is taught, but also in the way it challenges our creative minds! Thank you very much!



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