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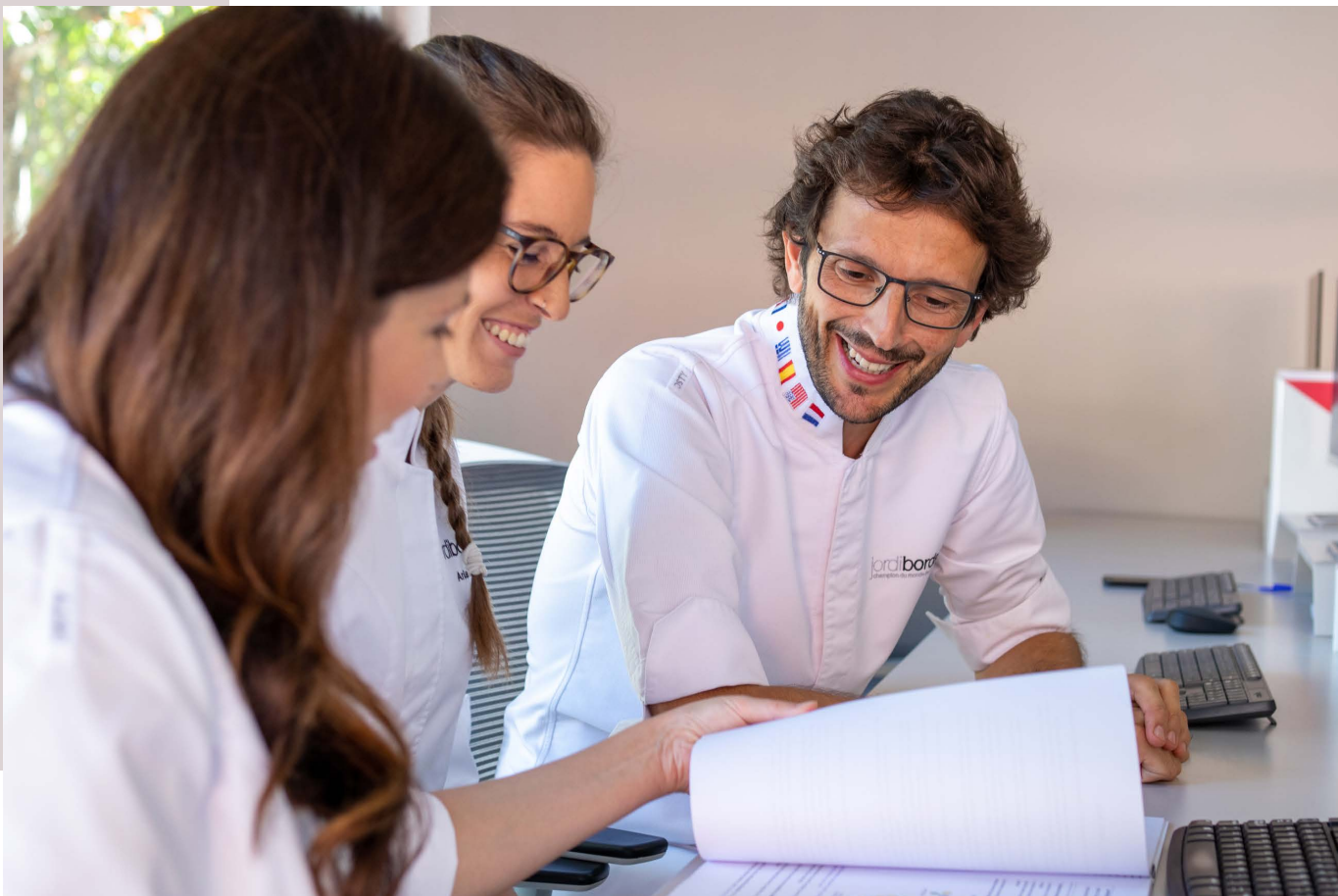
B·Concept Pastry and Formulation Program

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Learn remotely with our new course with previously unpublished content and discover all the secrets of the B·Concept method.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.

- ✓ **Understand the role of each ingredient** according to their molecular structure.
- ✓ You will master the **techniques for creating textures**.
- ✓ **Formulate** your own **recipes from scratch**.
- ✓ Make **healthier, lighter, and tastier products**.



Key features



Upcoming editions

The next editions in Spanish and English start on October 6, 2025. You can register now!



Training certificate signed by Jordi Bordas

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



100 % online

Study from anywhere using any device with internet access.



14 months of access

Access for more than one year to the contents.



Live Webinars

Attend 7 webinars with Jordi Bordas to solve your doubts.



Theory dossier of 400 pages

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



High-quality video lessons

Watch over 50 hours of high-resolution videos.



Recipes and downloadable materials

Download the materials in PDF and print them to have them at hand.



Self-evaluation tests

Test your knowledge at the end of each class.



Personalized support

Our team will answer all your technical questions.



Themed support forums

Become a member of the B·Concept Community, share your experience and your doubts with the rest of the students and with our team.



High level training team

This program is taught by Jordi Bordas and his talented team.

Created for you

This Program is for you if...

- ✓ You love pastry and you want to **master all the technical aspects** of your recipes.
- ✓ You seek to **redesign and adapt your recipes** to meet your needs and those of your customers (intolerances, regulations, market trends,...).
- ✓ You need to **modify and balance recipes** according to your needs and solve stability, flavor or texture problems.
- ✓ You want to **design your own product menu** and **update it regularly** with new textures, flavors and pairings.
- ✓ You want to **optimize your time and resources** by controlling all ingredients and processes, avoiding the unnecessary and eternal “trial and error”.
- ✓ You run or work in a pastry shop, restaurant, or hotel, and you want to **express your values in your elaborations**.

It's also for you if you want to connect, share and learn with a global community of pastry professionals and pastry enthusiasts.





With Jordi Bordas

The program is taught by **Jordi Bordas**, World Pastry Champion and his research and development team.



Jordi Bordas

Project founder and Creator of the B·Concept Method

After becoming the World Pastry Champion in 2011, Jordi Bordas opened a pastry school in Barcelona (Viladecans) with the purpose of sharing his experience and knowledge with new generations of pastry professionals. At the moment, together with his team, Jordi is taking this educational project to the next level.

Thanks to his insatiable curiosity and motivation to innovate and revolutionize the pastry sector, in the past years Jordi has dedicated himself to researching and investigating complex technological aspects of pastry. This process has led him to develop the B·Concept method; his own method to formulate recipes from scratch. It is a method based on solid foundations that offers a unique step-by-step methodology.

Program Content

In the B·Concept Program, Jordi Bordas has compiled all the knowledge he has acquired over more than 15 years of experience and research. The program is divided into 4 modules, designed to help you progressively acquire the theoretical and practical knowledge you need to formulate your own recipes using the B·Concept method.

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. MOLECULES IN PASTRY

In order to understand how a recipe works, it is essential that you first know the molecular composition of the ingredients you are using. For this reason, the course begins with this first theoretical module, in which our R&D&I team conducts an in-depth analysis of the main food molecules, such as 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 learning how to formulate recipes from scratch is to understand the interactions and bonds between the molecules studied in the first module. That's why, in the next module, we'll explore the possibilities they offer depending on how we organize and work with them. Thanks to these molecules, we can create any texture — such as creams, mousses, compotes, or gelled preparations. In pastry, we use four basic techniques to achieve these textures: **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

We learn to formulate recipes using the B•Concept method. Once you understand the molecules and techniques, you'll have the essential theoretical foundation to grab a pen and paper and start creating your own recipes. In this module, Jordi Bordas will guide you step by step through the method using a fully developed example from start to finish. He will present several comparisons to clearly show the difference between traditional recipes and those formulated with the B•Concept, and he'll share how he has created more than 30 completely original recipes 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 ELABORATIONS

We've reached the final stretch of the program. After three in-depth modules, it's time to move on to the most visual and hands-on part. Jordi Bordas offers you the opportunity to learn how to create a high-level pastry collection through 14 key preparations from his most personal recipe book. Among them, you'll find recipes featuring chocolate, fruits, nuts, and dairy. You'll also have access to numerous gluten-free and lactose-free options, as well as a 100% vegan recipe. A module to enjoy and learn from — alongside World Pastry Champion Jordi Bordas.

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



Gluten free



Vegan















Lactose free

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





Assessment and Certification

To obtain the Certificate of Completion, issued by the Jordi Bordas Pastry School, **you must complete the self-assessment tests for Modules 1, 2, and 3 before the course end date.**

Module 4 is optional and will not be assessed, but we encourage you to watch all the videos and complete as many recipes as possible to put everything you've learned into practice.



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



Registration

YOUR REGISTRATION INCLUDES

- ✓ Jordi Bordas course certificate
- ✓ 14-month access to the Virtual Campus
- ✓ 7 live webinars with Jordi Bordas
- ✓ Downloadable recipes and materials
- ✓ High-quality video lessons
- ✓ Theory dossier of over 400 pages
- ✓ 250 videos (more than 50 hours)
- ✓ Self-assessment tests
- ✓ Thematic forums
- ✓ Personalized support

PRICE

Calculate the price and payment plan according to your needs at www.jordibordas.com, or by contacting us at info@jordibordas.com or calling **+34 93 611 20 70**.

Each edition has limited spots to ensure the smooth running of the course.

Frequently asked questions

ABOUT THE MODALITY

How long does the course take?

The course has a duration of 14 months from the start date of the edition you are enrolled in. The theoretical part, which corresponds to Modules 1, 2, and 3, is completed in group format during the first 9 months. After that, you will be able to revisit all the content and fully enjoy Module 4, which focuses on pastry creations.

Can I start whenever I want?

You will be able to access the content on the start date of the edition you are enrolled in.

What is the deadline to complete the assessment tests?

You can complete the assessments during the 14 months of access to the Campus in order to obtain your corresponding training certificate.

ABOUT THE CONTENT

Will I be able to download the videos?

Because we strive to offer the highest quality in each of the more than 250 videos available on the Campus, it is not possible to send or provide the option to download them. However, the platform is designed so you can watch the videos from different devices with an internet connection, always maintaining the same quality.

Will I be able to download the recipes and other PDF materials?

Yes, you will be able to download all the documents in PDF format to save on your devices or print whenever you want.

Do I need to have previous experience or knowledge?

It is necessary to have some basic skills, experience, or prior knowledge in pastry, although the most important thing is to have a strong desire to learn.

Is this course for pastry professionals?

This course is ideal for those who are just starting out in the world of pastry, but it is also suitable for professionals who wish to improve and reinvent themselves in the industry by acquiring valuable new knowledge and skills.

Is it a theoretical or a practical course?

True to our educational philosophy, the course is primarily theoretical and aims to provide you with quality knowledge that allows you to be free when designing your own pastry recipes. Nevertheless, Module 4 focuses on putting everything you have learned into practice.

ABOUT THE COURSE MODALITY

How can I access the course?

A few days before the course starts, you will receive an email with instructions on how to register on the Campus and access the course. From there, you can access the Virtual Campus through the button located in the top right corner of the website.

Can I complete the modules in the order that I want to?

The course is structured into 4 modules. To ensure you acquire all the knowledge, each module will be unlocked successively according to the dates established in the syllabus.

What happens if I cannot finish the course within the 14-month access period?

Once your access to the Virtual Campus has expired, you can extend it through the Alumni Plan.

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 REGISTRATION

How do I sign up?

In the “Registration” section of this page, you will first simulate the price of the Program based on your specific situation and see the payment plan. After entering your information in the simulation, you can continue the process by clicking the “Register Now” button to complete your registration (you will enter your personal details and be able to make the first payment).

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

Since we receive students from all over the world, sometimes the system blocks the payment for a security issue, both by our banking entities and by that of the clients. If you find yourself in this situation, 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**.

Do the prices on the website include taxes?

Depending on each student’s place of residence, the applicable tax will be applied according to current regulations. In the “Registration” section, you can simulate the price of the Program based on your specific situation.

Can I ask for a invoice?

Our payment system automatically creates an invoice, so you will receive it once you have completed your registration. If you wish to modify any information on the invoice you can contact our administration department: **admin@jordibordas.com**

Can I cancel my registration?

You have the right to cancel your registration within 15 days of purchase, provided that the course has not yet started. Since this is a digital product, once the course has begun, cancellation will no longer be possible.

Testimonials



Alonso Marval

Pastry chef and barista | Las Condes, Chile | @1326_pcb

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

Pastry chef at Aamanns Etablissement | Copenhagen, Dinamarca | @sfrizzarin

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.



Lia Naya

Professional pastry | Barcelona, España | @lianayab

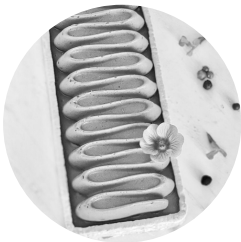
I think that the B-Concept method has not only helped me to understand the mistakes I made, but also to lose the fear of taking risks with vegan recipes, without lactose, etc. This course helps you clarify and organize your ideas, in addition to giving you exceptional and fundamental knowledge to be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



Giuseppe Toscano

Pastry chef at Tos Caffé | Bari, Italia | @tosk_

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

Professional pastry chef at Little Vegan Artisan | Steffisburg, Switzerland | @littleveganartisan

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.



Nicole Benavides

Miami, United States

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.



Ana Juncal

Mexico

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.



Mar Medel

Cordoba, Spain | @marmedelbakery

For me, doing the master B·Concept degree was a great personal challenge, since I had been working in pastry for a very short time when I signed up for the course. Although I thought that my inexperience was going to be a disadvantage, it has been the opposite, since it has actually been easier to assimilate new techniques than I imagine it would have been to change the old ways of working. The most remarkable thing is that when you finish this course, you're able to formulate your own recipes, something that I thought was unthinkable! You feel great joy when you no longer need to depend on other people's recipes or when you're able to modify a classic recipe adapting it to some food intolerance. I have no doubt in my mind that this is an indispensable course for anyone who likes and wants to understand pastry.



Daniela Lugo

Mexico

The B·Concept pastry course completely changed my way of seeing and understanding pastry. From this, the possibilities of creating elaborations from scratch are endless. It allowed me to much better understand the role that each ingredient has in a preparation, and thus to be able to formulate recipes with much more respect for the main ingredient, without excess of sugars or fats that are not necessary for their stability and, furthermore, adaptable to any market. The way they explain everything and the fact that they accompany us throughout the course is admirable. I 100% recommend it to anyone with an interest in the sweet world.



Josué Cruz

Santa Cruz, Costa Rica | @elreinodelsabor.cr

On a professional level, it is the best course that can be taken! It is incredible how much there is to learn and how Jordi and his team have done so much research to be able to transmit all this knowledge. The B·Concept course was something I had wanted to take for a while, and when I saw that they were going to offer it in an online format, I did not hesitate to sign up. I know very well that, many times, as pastry chefs, we ask everything to be face-to-face, but the amount of information that they have been able to collect in this online course is just brutal and, without a doubt, it is better to take it online. I highly recommend this course for all professionals who want to know the "why" of things, and who want to start formulating their own recipes. Without a doubt, it is great knowledge and I think we should all take it. Thank you very much Jordi Bordas Team!



Francisco Moreira

Brussels, Belgium | @moreirafrancisco

Jordi Bordas' B-Concept course is, in my opinion, an essential complement for all professionals who seek to develop their own recipes and understand everything that happens within them. Knowing the ingredients and techniques and knowing how and when to apply them is, for me, the way to go. So more than a course, the B-Concept is the path to the future of pastry. A pastry that we want it to be, as Jordi says, healthier, lighter, and tastier!



Maria Àngels Vera

Pastry cook in a restaurant and Technician in Dietetics and Nutrition | Mallorca, Spain | @angelesvsegura

I came across Jordi Bordas's B-Concept course by chance. I didn't know who he was or his background, so I researched before joining them. It was his way of talking about the future of pastry, towards a healthier, more nutritious, and accessible to all, which led me to decide. I come from traditional pastry, like the vast majority, but in recent years I wanted to opt for healthier recipes and suitable options for people with intolerances. The course allows you to be able to develop your own recipes and ideas, from scratch and thus satisfy any of yours or your client's needs. I apply everything I have learned every day and the most important thing is to know why we should do it in a certain way. Not only is Jordi in the lead of the course, but also a whole team of trainers and technicians who accompany him. If you have any doubt, they solve it effectively and efficiently, since they are an accessible team that offers you everything they know, without restrictions. Now, I am able to create my own pastry without depending on recipes. I can adapt them to any intolerance or belief. I 100% recommend this course; whether or not you have knowledge in pastry. After this course, you will have all the necessary tools at your fingertips; to be free to create your own elaborations. I just want to say THANK YOU!!!



Edan Leshnick

New York, United States

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!



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.



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.



Sebastien Bernis

Executive Pastry Chef Mandarin Oriental | Macau

I would like to thank you for your amazing training program, I have been working in pastry for 20 years and the B·Concept pastry course it's the most interesting program I joined, it's answered my questions to identify and found the solution to my recipe by knowing the process of each step and the interaction with the products. The B·Concept method will help me to create my own recipe from the scratch.



Gary Wong

Hong Kong | @GW_PastryChef

B·Concept is the core and essence of the future in our industry. It explores skills and techniques to help us change and adapt our recipes to our needs, whether it is for special diets or for correcting shortcomings in our traditional formulas. It teaches us how to create these formulas from scratch and educates us in detail on the science behind each process we use. And if there are questions or needs, the B·Concept team is readily available to offer answers via a discussion forum. Furthermore, the extended online timetable of the course is desirable for such a massive amount of knowledge to be taught. The course material is technical and unique, and needs time to be understood. As for the quality of the contents: texts are well written, videos and demos are easy to follow, and the platform is trouble-free to navigate. And the most important thing of all: the B·Concept method really works! B·Concept is the result of a great vision, and what must have been years of research and development by Chef Jordi Bordas and his team. I am thrilled to have had the opportunity to be educated by the B·Concept team. And, as a veteran Pastry Chef, I would highly recommend it to anyone looking to learn about what is to come in the future of our industry.



Alina Livshits

Russia

Dear Jordi and the Team! Thank you for this huge work you've done creating this course! Thought my every day work is leading pastry r&d department and creating new recipes (vegan, sucrose free etc), the course was highly useful. There were lots new information, and things I already knew (but was happy to repeat), and ideas what information I should search for more) I highly recommend this course for all: pastry chefs and home chefs, who wants to work, using not only their hands, but their heads too, knowing all about ingredients they are working with. For the pastry world newcomers, to have the right start. As this is not the first Jordi's course I've been too, for me the most interesting part was module 1. Thank you for lots of information, thoroughly collected, described, and explained! Thank you for your work, answering questions and staying in contact! Love you,



Ana Izquierdo

Biologist and teacher : Madrid, Spain : @borntotangle

Professionalism, good work, teamwork, knowledge based on the long experience and trajectory with the B·Concept, humility and transformation of the complex into easy during the explanations, all this is what I have experienced during these days! I have seen and experienced a parallelism between the process experienced during the course, plus the teachings and the treatment received by the whole team, and especially by Jordi. As it happens with yoga; we must trust in the process. The first day Jordi told us that "everything seemed a lot, but with the days it would be better". Indeed! It all comes down to trust. Thank you for developing and teaching the B·Concept method because a "plan B" in baking is possible. It has been a great help, especially all the knowledge gained to formulate recipes that are going to help me enjoy baking while keeping my histamine intolerance in good shape. Thanks to the whole team!



Yi-Ting Huang

Pastry chef and R&D and nutrition professional : Paris, France : @eatingglab

This is a course that delves into the theory of the ingredients we use in pastry and how to find the perfect balance in recipes. It is full of theoretical learning combined with practical experiments, it is super interesting to taste healthier and lighter desserts! This is a very inspiring course that can change the way you look at each recipe, and a training that all pastry chefs should do. I had a great time and learned a lot.



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