



November 2015 Short Pastry Courses

Cookies Selections

November 1, 2015

Sunday

9am - 4pm

(Minimum of 3 Participants)

12 Kinds of Cookies Selection:

- Chocolate Chips Cookies
- Madeleine
- Raspberry Sable
- Moelleux Lemon/ Raspberry
- Financier
- Diamant
- Gamini Chocolate Sable
- Sable Breton
- Abricotine
- Hazelnut and Caramel Sablée
- Maronie
- Sablée Florentin

Fancy Macarons

November 2, 2015

Monday

9am - 4pm

(Minimum of 3 Participants)

8 Kinds of Fancy Macarons:

- Pistachio Macarons
- Strawberry Macaron
- Toffee Caramel Salted Macarons
- Chocolate Mint Macarons
- Mango Passion Macarons
- Raspberry Macarons
- Orange Chocolate Macarons
- Citron- Lemon Macarons

Cupcakes Selection

November 3, 2015

Tuesday

9am - 4pm

(Minimum of 3 Participants)

8 Kinds of Cupcakes Selections:

- Chocolate Cupcake
- Red velvet Cupcake
- Vanilla Cupcake
- Lemon Cupcake
- Chocolate Banana Cupcake
- Green Tea Cupcake
- Strawberry Cupcake
- Coconut Cupcake

Culina Training Center

Bldg. 715, Blk. 701 Rd. 122 Kingdom of Bahrain Tel: 17178951 Fax: 17178952 info@culinabahrain.com



November 2015 Short Pastry Courses

Verrines for Buffet

November 4, 2015

Wednesday

9am - 4pm

(Minimum of 3 Participants)

8 Kinds of Verrines:

- Lemon Meringue Pie
- Verrines Mint and Strawberry Pie
- Mango Cheesecake
- Exotique
- 3 Chocolate Mousse
- Hazelnut Praline
- Pistachio
- Profiteroles

Assorted French Bread

November 7, 2015

Saturday

9am - 5pm

(Minimum of 3 Participants)

8 Kinds of Assorted Bread:

- Croissant
- Pain Chocolate
- Brioche Feuilletée
- Pain Raisin
- Brioche Pain Whole
- Burger Bun
- Traditional Baguette
- Whole meal

French Petit Fours

November 8-9, 2015

Sun - Mon

9am - 3pm

(Minimum of 3 Participants)

10 Kinds of French Petit Fours:

- Religieuse - Raspberry
- Choco Caramel
- Quenelle Mango
- Paris Brest
- Éclair Coffee/chocolat
- Dome Citron
- Fruit Tartelette
- Strawbelina
- Pineapple Macaron
- Hazelnut/ Caramel



November 2015 Short Pastry Courses

French Modern Cakes

November 10 - 11, 2015

Tues - Wed

9am - 3pm

(Minimum of 3 Participants)

6 Kinds of Modern Cakes:

- Tahiti Cake
- Noumea Cake
- Intense Cake
- Milk way Cake
- Charlotte Red Fruit
- Victoria

Savory Time

November 14, 2015

Saturday

9am - 4pm

(Minimum of 3 Participants)

10 Kinds of Savory:

- Zucchini Cake
 - ❖ Basil
 - ❖ Sundried Tomato
- Polenta with Vegetable Topping
- Pate Choux with Chive Cream Cheese
- Blinis with Salmon Tartare
- Crostini with Tomato Salsa
- Verrines Salad: 3 kinds of Salads
- 3 Kinds of Quiche (Keesh)
 - ❖ Chicken Mushroom
 - ❖ Nicoise (garnished or prepared with tomatoes, and often anchovies, black olives, capers, etc.)
 - ❖ Grill Vegetables

Contemporary Cakes

November 15 - 16, 2015

Sun - Mon

9am - 3pm

(Minimum of 3 Participants)

6 Kinds of Contemporary Cakes:

- Exotique
- Isabella
- Millefeuille Praline
- Tarta Marisabelle
- Tartes Mikado
- Tea Chocolate



November 2015 Short Pastry Courses

Assorted Tart

November 17, 2015

Tuesday

9am - 4pm

(Minimum of 3 Participants)

8 Kinds of Assorted Tarts:

- Salted Butter Caramel Pie
- Mint Strawberry Pie
- Normandie Tart
- Blackcurrant Tart Apples
- Tart Profiterole
- Lemon Pie
- Fig Raspberry Tart
- Pies Mikado

French Petit Gateau x

November 18 - 19, 2015

Wed - Thurs

9am - 3pm

(Minimum of 3 Participants)

10 Kinds of Petit Gateau:

- Caraibe
- Fresh
- Hazelnut Sphere
- Mango Cheese Cake
- Millefeuille
- Paris Brest
- Pistachio
- Religieuse Exotique
- Religieuse Framboise
- Summer Opera

Pound Cakes Festival

November 21, 2015

Saturday

9am - 4:30pm

(Minimum of 3 Participants)

7 Kinds of Pound Cakes:

- Cake Aux Fruits
- Lemon Cake Vanilla
- Marzipan
- Orange Cake Chocolate
- Pie Extra
- Strawberry pistachio
- Sweet Travel A Raspberry



CERTIFICATION COURSES OFFER

The Programs and Training Courses Approved by Directorate of Training Institute Affairs: Ministry of Labour Kingdom of Bahrain.

Serial	Course Title	Duration Hours	Course Fee BD Per Hour	Course Fee BD	Type of Certificate
1	Certificate In Cooking Initiation Course	60	34.000	2000.000	Achievement

Serial	Course Title	Duration Hours	Course Fee BD Per Hour	Course Fee BD	Type of Certificate
1	Certificate In Pastry Initiation Course	60	34.000	2000.000	Achievement

Serial	Course Title	Duration Hours	Course Fee BD Per Hour	Course Fee BD	Type of Certificate
1	Certificate In Making Individual French Petit Gateaux	35	30.000	1050.000	Achievement

Serial	Course Title	Duration Hours	Course Fee BD Per Hour	Course Fee BD	Type of Certificate
1	Certificate in Making Modern French Cakes & Pastries	35	30.000	1050.000	Achievement

Serial	Course Title	Duration Hours	Course Fee BD Per Hour	Course Fee BD	Type of Certificate
1	Certificate in Cooking Fantastic Macarons	35	30.000	1050.000	Achievement

Serial	Course Title	Duration Hours	Course Fee BD Per Hour	Course Fee BD	Type of Certificate
1	Baking Pound Cakes, Cookies, Muffins and Sables	35	35.000	1225.000	Achievement

Serial	Course Title	Duration Hours	Course Fee BD Per Hour	Course Fee BD	Type of Certificate
1	Certificate in Making Famous International Bread	42	30.000	1260.000	Achievement

Culina Training Center

Bldg. 715, Blk. 701 Rd. 122 Kingdom of Bahrain Tel: 17178951 Fax: 17178952 info@culinabahrain.com