

PROGRAM STRUCTURE

Commercial Pastry Making

Duration: One day per week (8 weeks/2 months)
Class days: Saturdays
Time: 3:00pm- 6:00pm

Topics

- ◆ Bread making
- ◆ Suet pastry (Example: Beef patties)
- ◆ Yeast dough (Sugar buns, strudels)
- ◆ Tarts – Gizzadas, turnovers
- ◆ Quick breads – Banana breads, Carrot Raisin Bread etc.
- ◆ Puddings – Bread Pudding, Potato Pudding etc.
- ◆ Cakes – Carrot, Fruit Cake etc.



Entry requirements: Basic Pastry Making Certificate

Cost: \$38,000.00 JMD including ingredients; students may purchase baked products.

Advanced Cake, Pastries & Dessert Making

Duration: One day per week (8 weeks/2 months)
Class days: Saturdays
Time: 6:00pm- 9:00pm

Topics

- ◆ Puff pastry
- ◆ Danish pastry
- ◆ Mousse & Charlotte Rouse
- ◆ Croissants
- ◆ Nut cakes
- ◆ Chocolate molding & tempering
- ◆ Petite fours



Entry requirements: Basic Pastry Making Certificate

Cost: \$40,000.00 JMD including ingredients; students may purchase baked products.

PROGRAM STRUCTURE

Catering & Restaurant Operation

Duration: 3 months (12 weeks)
Class days: Monday, Tuesday, Wednesday
Time: 5:00pm – 9:00pm

“Learn to Develop & Operate your own Restaurant and Catering Business”

Topics

- ◆ Restaurant Management
- ◆ Entrepreneurship/Small Business Management
- ◆ Introduction to Accounting
- ◆ Basic Menu Planning
- ◆ Basic Food Cost Control
- ◆ Catering & Convention Management
- ◆ Basic Cooking
- ◆ Basic Pastry Making

Cost: \$60,000.00 JMD including ingredients; students may purchase baked products

Entry requirement: None

Basic Cooking/Local & International Cuisine

Duration: 2 months (8-10 weeks)
Class days: Monday, Tuesday, Wednesday
Time: 9:00am – 1:00pm

“Learn the art of basic cooking, start your own business or enhance the gastronomic appetite within your household”

Topics

- ◆ Art of making stocks
- ◆ Basic knife cutting
- ◆ Making of soups
- ◆ Sauces to complement proteins that are roasted, grilled, broiled, fried, steam, stew.
- ◆ Hot & cold appetizers
- ◆ Complimentary three course meals

Cost: \$40,000.00 JMD including ingredients.

Entry requirements: None

Garde Manager/Advance Culinary Certificate

Duration: One day per week for 6 weeks
Class days: Saturdays
Time: 10:00am – 1:00pm

Topics

- ◆ Simple garnishes
- ◆ Complex garnishes
- ◆ Fruit carving
- ◆ Vegetable carving
- ◆ Ice carving
- ◆ Fat carving

Cost:
\$40,000.00JMD
Including

Entry requirement: Basic Cooking Certificate

Student Lab Requirements

- ◆ 1 apron
- ◆ 1 chef jacket (WHI logo jacket)
- ◆ Chef hat
- ◆ Tool pan with tools for various classes

**Upon registration students will receive an updated equipment/utensil list.*

Payment Plan

Payment plans are available; see the Accounts office.

A registration fee of \$2000.00 JMD (Non refundable) is required for ALL programs.

Information:

This brochure was developed on July 8, 2010 and prices are subject to change without notice.

Start dates:

Some courses have a start date in September, January and June of each year.

Upon applying for a program, prospects are required to submit:

- 1 pass port size photo signed by a JP
- A copy of an updated Food Handlers Permit
- 1 Completed WHI short course application form
- Voucher reflecting registration fee payment

Contact our offices for more information:

Main Campus:
(876) 953-0810/584-5850
Outreach Offices:
(876)952-9850/280-4478

Email: whi_registrar@yahoo.com
Website: www.westernhospitality.com.jm

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SCHOOL OF CULINARY ARTS

Western Hospitality Institute



“Where food is used to whet the appetite, tantalize the taste buds, and provide a belly full of knowledge”

PROGRAM OBJECTIVES

The objectives of the program are as follows:

- ◆ To develop the art of Pastry Craft & Cake Baking/Decorating within the WHI curriculum.
- ◆ To enhance the Pastry Craft & Cake Decorating skills in the patisserie enthusiasts.
- ◆ To provide exposure in the modern arts and trends in cake decorating and pastry art.
- ◆ To elevate the skills level of the Culinary students at WHI.
- ◆ To provide well trained employees for the Culinary industry.
- ◆ To develop successful catering entrepreneurs with great pastry & cake decorating skills.
- ◆ To develop the art of using food for design.
- ◆ To foster the entrepreneurial skills in students.
- ◆ To develop the basic skills in students as it relates to cooking food.

Brief Program Overview

Over 20 years ago Western Hospitality Institute opened its doors under the name Western School of Cake Decorating, Pastry Making & International & Creative Cooking/Western Catering School. This was one of the first skills institutions to be established in Western Jamaica. The programs are developed in keeping with current international trends in cake decorating and pastry craft. The program allows the students to work with some of the world's best and develop a social culture around the art; while establishing that entrepreneurial spirit for a positive impact, growth & economic development.

CERTIFICATION

Tertiary Level Certification

WHI is a registered tertiary institution that offers degree programs that are accredited by the University Council of Jamaica (UCJ). We make our certificate comparable (or even exceeding in areas) to all local, regional and international tertiary institutions (Colleges & Universities).

WHI has produced one of the most well respected cake decorator in Western Jamaica, plus many Restaurateurs, Pastry Chefs & the first black Executive Chef in 25 years for a Jamaican Luxury Resort Hotel.

**A certificate from WHI is a tertiary level certificate that carries College/University credits.*

PROGRAM STRUCTURE

Basic Cake Baking & Decorating

Duration: 2 days per week for 10-12 weeks
Class days: Mondays & Wednesdays
Time: 5:00pm – 8:30pm

Topics

- ◆ Pound cake baking– Chocolate Cake/Chocolate icing
- ◆ Bordering – Frosting
- ◆ Cake Masking
- ◆ Writing Techniques – Character Cake
- ◆ Fat Icing
- ◆ Wedding Cake/Royal Icing
- ◆ Flower Making
- ◆ Special Occasion Cake



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Entry requirements: None

Cost: \$40,000.00 JMD including ingredients/ some utensils

- ◆ Students are required to have their own personal tool kit.
- ◆ Students will purchase baked goods at a special cost if they so desire.

Intermediate Cake Baking

Duration: 1 day per week (6weeks)

Class days: Tuesdays

Time: 5:00pm – 8:30pm

Topics

- ◆ Basket weaving
- ◆ Rolled fondant production
- ◆ Gum paste production
- ◆ Masking with rolled fondant
- ◆ Gum paste flowers
- ◆ Decorating & assembling rolled fondant cake & flowers
- ◆ Decorating with French string work



Entry requirements: Basic Cake Decorating Certificate

Cost: \$30,000.00 JMD including ingredients

- ◆ Students are required to have their own tool kits.

Advanced Certificate in Cake Decorating

Duration: 2 months (8 weeks)

Class days: Thursdays

Time: 5:00pm – 8:30pm

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Topics

- ◆ Embossing on cakes
- ◆ Fabric in sugar (pleats & drapes)
- ◆ S-Graffiti
- ◆ Gum paste flowers- hibiscus, orchids etc.
- ◆ Filler flowers & leaves from gum paste
- ◆ Assembling sugar flowers

Entry requirement:

Intermediate Cake Decorating Certificate

Cost: \$35,000.00 JMD including ingredients

- ◆ Students are required to have their own tool kit.

Basic Pastry Making

Duration: One day per week (10-12 weeks)

Class days: Fridays

Time: 5:00pm – 8:30pm

Topics

- ◆ Creaming method– Plain/Pound Cake/ Chocolate Cake making
- ◆ Sponge cake – Gateau /Swiss roll
- ◆ Muffins
- ◆ Tarts
- ◆ Pies (Example: Coconut cream pie)
- ◆ Puddings
- ◆ French breads
- ◆ Rock cakes
- ◆ Cookie making



Cost: \$35,000.00 JMD including ingredients (Students may purchase baked products)

Entry requirements: None