The Agenda for SpecificTraining for the project of profit

Phase three / chocolate Group

“KEY PEOPLE - Key Knowledge for Iraqi Women” - Program: Support to Civil Society Development in Iraq - Reference: Europe Aid / 133-097/C/ACT/IQ.

Location: Erbil ,Ankawa –Muntaza Street , chocolate House

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The proposed training program for the manufacture of cakes, pastries and chocolate

The period of the program 60 hours practical and 20 hours theoretical at a rate of 4 hours per day

29/11/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Introduction to Materials | Introduction to sections factory | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Chocolate sponge | Introduction to sections factory  Sponge cake | 10:15 – 13:15 |
| White sponge |
| Strawberry sponge |
| Pistachio sponge |
| Jam Rolls |

30/11/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types of chocolate | Introduction to chocolate | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Real chocolate | Making Chocolate | 10:15 – 13:15 |
| Compound chocolate |
| Dark chocolate |
| Milk chocolate |
| White chocolate |

01/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types and difference | Cream | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Chantilly cream | How to make | 10:15 – 13:15 |
| Crème patissirer |
| Ganache |
| Wipping cream |
| Butter cream |

02/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Choux Paste | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Croquembouche | How to make a | 10:15 – 13:15 |
| St Honore |
| Eclaire |
| Choux a la cream |
| Paris- brest |

03/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Croissants  Puff pastry  Biscuits | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Croquembouche | How to make | 10:15 – 13:15 |
| St Honore |
| Eclaire |
| Choux a la cream |
| Paris- brest |

05/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Croissants  Puff pastry  Biscuits | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ |  | Croissants  Puff pastry  Biscuits | 10:15 – 13:15 |
| Prepare pasta to work on the second day |

06/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Croissants  Puff pastry | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Croissant with Cheese | How to make | 10:15 – 13:15 |
| Croissant withChocolate |
| Lunettes |
| Mille-feuille |
| Baton sale |

07/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Practical | Mr.BAHIJ | Lunettes | How to make | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Mille-feuille | How to make | 10:15-13:30 |
| Baton sale |

08/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Desserts | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Cheese cake | How to Make a | 10:15 – 13:15 |
| Tiramisu |
| Brownies |
| Red velvet |
| Fondant |

09/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Cakes | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | English cake | How to Make a | 10:15 – 13:15 |
| Muffin |

10/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Practical | Mr.BAHIJ | Waffle  Chocolate muffin | How to Make | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Chocolate muffin | How to Make | 10:15- 13:15 |
| Cake with cinnamon and apples |

12/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | gato | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Black forest cake | How to Make a | 10:15 – 13:15 |
| Chocolate cake |

13/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Practical | Mr.BAHIJ | Black forest cake | How to Make a | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Buche de noel | How to Make a | 10:00- 13:15 |
| Almond cake |

14/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Soft sweet | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Trifle | How to Make a | 10:15 – 13:15 |
| Crème caramel |
| Crème brulee |
| Panacota |
| Chocolate mousse |

15/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Fondant | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Birthday cake | How to Make a | 10:15 – 13:15 |
| Wedding cake |
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16/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Round cake | How to Make a | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Weeding Cake | How to Make a | 10:15 – 13:15 |

17/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Biscuits | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Chocolate biscuits | How to Make a | 10:15 – 13:15 |
| Fruit biscuits |
| Coconut biscuits |
| Cardamom biscuits |
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19/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Practical | Mr.BAHIJ | Curry biscuits | How to Make a | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Coconut biscuits | How to Make a | 10:15 – 13:15 |
| Cardamom biscuits |

20/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Types , difference, Materials | Baklava | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Practical | Mr.BAHIJ | Znod al set | How to Make a | 10:15 – 13:15 |
| Pistachio baklava |
| Walnut baklava |

21/12/2015

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| Activity | Trainer | Description | Activity | Time |
| Theoretical | Mr.BAHIJ | Introduction to raw materials and Equipments | **Presentation About** | 09:00 – 10 :00 |
|  |  |  | Break | 10:00- 10:15 |
| Theoretical | Mr.BAHIJ | companies for the supply of raw materials | **Presentation About** | 10:15 – 14:15 |
| Price of Raw materials |
| How to deal with customer shop |
| Marketing |