
Pastry Chef Leadership: Bakery Production, Dessert Menus and Cost Control Course

13 – 17 September 2027
Rome





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Programme Summary

Pastry chef leadership in bakery production, dessert menus and cost control is a five-day training course for pastry chefs and bakery managers at intermediate to advanced level, culminating in a pastry section business plan for their hotel, catering unit or bakery. Pastry and bakery sections combine exacting science with early-morning volume production, and inconsistent formulas or poor planning quickly show in waste and quality. The approach links baking science, bread and viennoiserie, patisserie and chocolate work with formula costing, production planning and team leadership. Mars Training Centre UK delivers this programme in baking and pastry arts leadership.

The Business Case

Pastry sections often run on formulas held in individual memories, with yields, shelf life and allergen information poorly documented. The consequences are uneven quality between shifts, over-production and discarded stock, and allergen risk in display counters and banqueting. Pastry leaders who standardise formulas, plan production against demand and cost every product can raise quality and margin together.

- Pastry Waste and Unsold Stock: Fall as production is planned against forecast demand and shelf life.
- Product Margin: Improves as every formula is costed by weight and priced on evidence.
- Quality Consistency and Allergen Incidents: Improve as formulas, methods and labels are controlled.

Principles and Evidence Base

- Baker's Percentage Method: Expressing each ingredient as a proportion of flour weight underpins formula balancing and scaling in Sessions 1 and 4.
- Ingredient Functionality in Baking Science: The roles of gluten, sugars, fats, eggs and leavening explain dough and batter behaviour throughout Sessions 1 to 3.
- HACCP Principles of the Codex Alimentarius: Hazard analysis and critical control points structure bakery food safety and allergen control in Session 4.

Intended Participants

- Leaders who run pastry sections or bakeries in hotels, catering units or bakery-café chains.
- Chefs who approve pastry formulas, dessert menus and display ranges.
- Managers accountable for bakery production schedules, yields and waste.
- Leaders who train and supervise pastry and bakery teams across shifts.

The programme serves hotels and resorts, banqueting and airline catering, bakery-café chains and retail bakeries.



Learning Outcomes

1. Participants will be able to diagnose dough, batter and cream faults using baking science.
2. Participants will be able to construct balanced formulas for bread, viennoiserie and patisserie using baker's percentages.
3. Participants will be able to evaluate dessert menus and display ranges for appeal, practicality and margin.
4. Participants will be able to design production plans that match demand, shelf life and staffing.
5. Participants will be able to justify allergen and food safety controls for a pastry section.
6. Participants will be able to prioritise skills development for a pastry team.

Programme Structure

Day 1: Baking Science and Formula Balancing

Why do doughs and batters behave as they do, and how are faults corrected?

- Flour Types, Protein Content and Gluten Development
- Sugars, Fats and Eggs: Functions in Texture and Colour
- Yeast, Sourdough and Chemical Leavening Systems
- Baker's Percentage Formulas and Hydration Control
- Fault Diagnosis in Breads, Cakes and Creams

Day 2: Bread, Viennoiserie and Laminated Doughs

How are breakfast and bread ranges produced to a consistent standard at volume?

- Pre-Ferments, Fermentation Schedules and Retarding
- Laminated Doughs: Croissant, Danish and Puff Pastry
- Shaping, Proofing and Oven Profiles
- Freezer-to-Oven and Par-Baked Production Strategies
- Breakfast Buffet and Café Range Planning

Day 3: Patisserie, Chocolate and Dessert Menus

Which desserts suit the outlet, and how are they built for repeatable service?

- Entremets, Mousses and Modern Gateaux Structures
- Chocolate Tempering, Ganaches and Decorations
- Sugar Work, Glazes and Finishing Techniques
- Plated Desserts for Restaurants and Banqueting
- Dessert Menu and Display Range Design



Day 4: Bakery Production Planning, Costing and Food Safety

How are pastry products planned, costed and kept safe?

- Production Schedules, Par Levels and Batch Planning
- Formula Costing by Weight and Yield
- Shelf Life, Freezing and Storage Controls
- HACCP Principles Applied to Creams, Fillings and Cooling
- Allergen Mapping, Labelling and Cross-Contact Prevention

Day 5: Applying Pastry Chef Leadership

Is the pastry section ready to deliver quality, margin and safety together?

- Pastry Team Structure, Skills Matrix and Training Plans
- Rebalancing a Current Range with Day 1 Formula Methods
- Costing the Day 3 Dessert Menu with Day 4 Methods
- Testing the Production Schedule Against Peak Demand
- Pastry Section Business Plan Completion

Methodology

The programme combines technical demonstrations with structured exercises on formulas, schedules and costings drawn from hotel, banqueting and bakery-café operations. Each session moves from a short briefing to group tasks in which participants apply the methods to products from their own sections.

- Suggested activity: Diagnosing a laminated dough fault and adjusting the formula.
- Suggested activity: Costing a plated dessert and a display gateau by weight.
- Suggested activity: Building a weekly production plan for a breakfast buffet range.

Capstone Output

Each participant completes a pastry section business plan for their hotel, catering unit or bakery. It contains balanced and costed formulas, a revised dessert and display range, a production schedule, allergen and food safety controls and a team training plan for presentation to their executive chef or general manager.

Frequently Asked Questions

Is pastry chef leadership training suitable for pastry sous chefs?

Yes. It is set at intermediate to advanced level and assumes professional pastry experience; it adds the planning, costing and leadership skills needed to run a section.



Which methods does the pastry chef leadership course rest on?

It rests on the baker's percentage method, ingredient functionality in baking science and HACCP principles of the Codex Alimentarius.

How is the pastry section business plan from pastry chef training used at work?

You can use it to relaunch a dessert range, reduce waste and present costed proposals to your executive chef or general manager.