LAPT Baking and Patisserie Arts Qualifications

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Introduction of LAPT Baking and Patisserie Exams
(ACBPA &ADBPA)

LAPT (London Academy of Professional Training) is a leading exam publisher in the field of Baking and Patisserie Arts and hospitality. Based in London, UK, LAPT is a British certification body that provides rigorous and comprehensive assessments to Baking professionals all over the world. With a focus on practical skills and industry knowledge, LAPT offers a wide range of qualifications and certifications to suit the needs of individuals seeking to enhance their skills and advance their careers.

LAPT is proud to offer two Baking and Patisserie exams - the Advanced Certificate in Baking & Patisserie Arts (LAPT ACBPA Exam) and the Advanced Diploma in Baking & Patisserie Arts (LAPT ADBPA Exam). These exams are designed to test the skills and knowledge of aspiring pastry chefs and bakers and to provide them with the credentials necessary to succeed in the competitive world of baking and patisserie.

The LAPT ACBPA Exam is an entry-level certification that covers the fundamentals of baking and patisserie, including basic techniques, equipment, ingredients, and recipes. The exam is designed to test the candidate's ability to produce a range of classic pastries and desserts and to demonstrate their understanding of key concepts such as ingredient selection, baking methods, and recipe development.

The LAPT ADBPA Exam is an advanced-level certification that builds on the skills and knowledge acquired in the ACBPA Exam. This exam is designed for experienced pastry chefs and bakers who wish to deepen their understanding of advanced techniques, recipes, and ingredients. The exam covers a wide range of topics, including artisanal bread, viennoiserie, chocolate work, sugar work, and cake decorating, among others.

LAPT's Baking and Patisserie exams are recognized by baking schools, hotels, restaurants, and other employers around the world, and offer a valuable credential to individuals seeking to advance their careers in the baking and patisserie industry. With LAPT's commitment to excellence, candidates can be confident in the quality and rigor of their assessment and can be proud to earn the LAPT ACBPA or ADBPA certification.

LAPT- ACBPA Exam
ACCA-Advanced Certificate in Baking and Patisserie Arts

Certification Exam Fee
The fee for the certification exam is £350.

Registration Procedure:
To register for the certification exam, interested candidates need to fill out the online registration form available on the LAPT website. They will then receive a confirmation email with further instructions.

Exam Procedure:
The certification exam consists of both practical and written components. The practical component will be conducted in person, while the written component will be conducted online. The details of the exam dates and venues will be communicated to the registered candidates.

Structure of the Certificate Exam:
The certification exam will test the candidates' knowledge and skills in the areas of

Training Hours:
The Certificate in Baking and Patisserie Arts requires a total of 200 hours of training, which will be delivered through a combination of classroom sessions, practical demonstrations, and hands-on training in a commercial kitchen setting.
The program can be completed at the student's own pace, with the average completion time being approximately 6 months.

Modules and Training Hours:

The modules and the number of training hours for each module in the Certificate in Baking and Patisserie Arts are as follows:
- Module 1: Bread Baking
- Module 2: Pastry Making
- Module 3: Cake Decorating
- Module 4: Cookies

Module 1: Bread Baking

- **Introduction to bread baking**
- **Basic bread baking techniques**
- **Traditional loaves**
- **Specialty breads (sourdough, ciabatta, baguettes)**
- **Different types of flour and their characteristics**
- **Importance of fermentation and proofing in bread making**
- **Troubleshooting common bread baking problems**

Module 2: Pastry Making

- **Introduction to pastry making**
- **Basic pastry making techniques**
- **Puff pastry**
- **Choux pastry**
- **Shortcrust pastry**
- **Importance of temperature and handling techniques in pastry making**
- **Troubleshooting common pastry making problems**

Module 3: Cake Decorating

- **Introduction to cake decorating**
- **Basic cake decorating techniques**
- **Icing**
- **Piping**
- **Sugar craft**
- **Different types of cake decoration (fondant, gum paste, etc.)**
- **Importance of color and design in cake decorating**
- **Troubleshooting common cake decorating problems**

Module 4: Cookies

- **Introduction to cookies**
- **Basic cookie making techniques**
- **Drop cookies**
- **Cut-out cookies**
- **Bar cookies**
- **Importance of ingredients and temperature in cookie making**
- **Troubleshooting common cookie making problems**

Delivery Mode:

The training will be delivered through a combination of in-person and online modes. The classroom sessions and practical demonstrations will be conducted in person, while the online training will be delivered through the LAPT learning management system. These modules could be delivered in a variety of formats, such as lectures, demonstrations, hands-on practice, group projects, and online modules. With 200 hours of total training time, each module could receive an average of 33-50 hours of instruction and practice time, depending on the specific needs and goals of the program.

Assessment Methods

Assessment is an important part of the Advanced Certificate in Baking and Patisserie Arts. The assessment methods used by LAPT are designed to ensure that learners have the knowledge and skills they need to succeed in their chosen field. The assessment methods for the Advanced Certificate in Baking and Patisserie Arts may include:

Assessment/Exam Duration:
The duration of the ACCA Exam is 2.5 hours

Written Exam: 40 Marks (External Assessment)
Written exams may be used to assess learners' knowledge of Baking and Patisserie Arts. It will cover theoretical knowledge of all modules

Practical Exams: 60 Marks (External Assessment)
Practical exams may be used to assess learners' ability to apply Baking techniques and principles in a hands-on setting. For example, learners may be asked to prepare a specific dish or menu within a given time frame, using specific ingredients and techniques.

Coursework and Assignments: 25 Marks (Internal Assessment)

Coursework and assignments may be used to assess learners' ability to apply their knowledge and skills to real-world scenarios. For example, learners may be asked to plan a menu and cost it out, or to develop a kitchen management plan.

Workplace Assessments- 25 Marks (Internal Assessment)
Workplace assessments may be used to assess learners' ability to apply their knowledge and skills in a professional Baking kitchen setting. Learners may be required to complete a certain number of hours working in a professional kitchen and provide evidence of their practical skills.
The assessment methods used for the Advanced Certificate in Baking and Patisserie Arts are designed to ensure that learners have the knowledge and skills they need to succeed in their baking careers. Upon successful completion of the certification exam, candidates will be awarded the Certificate in Baking and Patisserie Arts by LAPT.

Marks Details
External Assessments- 100 (MM)
Internal Assessment- 50 (MM)

Job Opportunities for ADCA Certified Professionals
After gaining a Certificate in Baking and Patisserie Arts from LAPT, graduates can explore various career opportunities in the baking industry. Some potential career paths include

Job opportunities for Advanced Certificate holders:

Entry-level positions in bakeries, pastry shops, or restaurants:
These positions typically involve assisting more experienced bakers and pastry chefs in the production of baked goods and pastries, as well as other kitchen tasks such as cleaning and food prep.

Assistant Pastry Chef or Baker:
In this role, you would work under the direction of a head pastry chef or baker, assisting with tasks such as recipe development, ingredient preparation, and baking or pastry production.

Baker or Pastry Chef in a small, independent bakery:
In this role, you would be responsible for creating and producing baked goods and pastries, often with some creative input into recipe development and flavor profiles.

Food stylist or product developer for a bakery or pastry company:
In this role, you would work with baked goods and pastries to create visually appealing

and appetizing presentations for photography, advertising, or other promotional purposes.

Catering assistant or pastry production assistant: This role involves supporting the production of baked goods and pastries for events and catering purposes, such as wedding cakes or dessert platters.

LAPT-ADBPA Exam

ADCA-Advanced Diploma in Baking and Patisserie Arts and Management

ADBPA Exam Fee
The fee for the certification exam is £500

ADBPA Registration Procedure:
To register for the ADCA exam, interested candidates need to fill out the online registration form available on the LAPT website. They will then receive a confirmation email with further instructions.

ADBPA Exam Procedure:
The certification exam consists of both practical and written components. The practical component will be conducted in person, while the written component will be conducted online. The details of the exam dates and venues will be communicated to the registered candidates.

ADBPA Structure of the Exam:

The ADCA requires a total of 500 hours of training, which will be delivered through a combination of classroom sessions, practical demonstrations, and hands-on training in a commercial kitchen setting. The program can be completed at the student's own pace, with the average completion time being approximately 12 months.
The total training hours for the Advanced Diploma in Baking and Patisserie Arts is 500 hours, with each module comprising the following hours of training:

- All Modules 1 to 4 of Advanced Certificate Level
- Module 5: Chocolate
- Module 6: Desserts
- Module 7: Artisanal Breads and Pastries
- Module 8: Gluten-Free Baking
- Module 9: Baking Science
- Module 10: Sugar Work

ADBPA Exam

All Modules of ACBPA

Module 5: Chocolate Making

- **Introduction to working with chocolate**
- **Basic chocolate techniques**
- **Tempering chocolate**
- **Molding chocolate**
- **Decoration techniques**
- **Importance of temperature and humidity in working with chocolate**
- **Troubleshooting common chocolate making problems**

Module 6: Desserts Making

- **Introduction to dessert making**
- **Basic dessert making techniques**
- **Custards**
- **Mousses**
- **Fruit-based desserts**
- **Importance of ingredients and temperature in dessert making**
- **Troubleshooting common dessert making problems**

Module 7: Artisanal Breads and Pastries

- **Introduction to artisanal breads and pastries**
- **Basic artisanal bread and pastry making techniques**
- **Croissants**
- **Danish pastries**
- **Brioche**
- **Importance of fermentation and proofing in artisanal bread and pastry making**
- **Troubleshooting common artisanal bread and pastry making problems**

Module 8: Gluten-Free Baking

- **Introduction to gluten-free baking**
- **Basic gluten-free baking techniques**
- **Gluten-free loaves**
- **Muffins**
- **Cakes**
- **Importance of alternative flours and binders in gluten-free baking**
- **Troubleshooting common gluten-free baking problems**

Module 9: Baking Science

- **Introduction to baking science**
- **Chemical and physical reactions in baking**
- **Role of ingredients in baking**
- **Importance of temperature and time in baking**
- **Understanding baking formulas and recipes**
- **Troubleshooting common baking science problems**

Module 10: Sugar Work

- **Introduction to sugar work**
- **Basic sugar work techniques**
- **Tempering sugar**
- **Pulling sugar**
- **Blowing sugar**
- **Importance of temperature and humidity in sugar work**
- **Troubleshooting common sugar work problems**

The total training hours for the Advanced Diploma in Baking and Patisserie Arts are 500 hours.
The exam fee for the Advanced Diploma in Baking and Patisserie Arts is $500.

Assessment Methods

Assessment is an important part of the Certificate in Baking and Patisserie Arts. The assessment methods used by LAPT are designed to ensure that learners have the knowledge and skills they need to succeed in their chosen field. The assessment methods for the Certificate in Baking and Patisserie Arts may include:

Assessment/Exam Duration:

The duration of the exam for the Advanced Diploma in Baking and Patisserie Arts is 5 hours, with each part comprising 2.5 hours

Written Exams: 40 Marks (External)

Written exams may be used to assess learners' knowledge of baking techniques and fundamentals, food safety and sanitation, menu planning and costing, kitchen management and operations, pastry and baking, and international cuisines. These exams may include multiple choice, short answer, and essay questions.

Practical Exams: 60 Marks (External)

Practical exams may be used to assess learners' ability to apply baking techniques and principles in a hands-on setting. For example, learners may be asked to prepare a specific dish or menu within a given time frame, using specific ingredients and techniques.

Coursework and Assignments: 25 Marks (Internal)

Coursework and assignments may be used to assess learners' ability to apply their knowledge and skills to real-world scenarios. For example, learners may be asked to plan a menu and cost it out, or to develop a kitchen management plan.

Workplace Assessments: 25 Marks (Internal)

Workplace assessments may be used to assess learners' ability to apply their knowledge and skills in a professional kitchen setting. Learners may be required to complete a certain number of hours working in a professional kitchen and provide evidence of their practical skills.

The assessment methods used for the Certificate in Baking and Patisserie Arts are designed to ensure that learners have the knowledge and skills they need to succeed in their baking careers.

Upon successful completion of the certification exam, candidates will be awarded the Advanced Diploma in Baking and Patisserie Arts and Management by LAPT.

The assessment for the Advanced Diploma in Baking and Patisserie Arts consists of a practical exam and a written exam. The practical exam tests the student's ability to execute the techniques learned in each module, while the written exam tests the student's theoretical knowledge of the topics covered.

Job Opportunities

Job opportunities for Advanced Diploma holders:

Head Pastry Chef or Baker in a large bakery or restaurant:
This role involves overseeing the entire baking and pastry production process, managing a team of bakers and pastry chefs, and ensuring that high-quality products are consistently produced.

Bakery or Pastry Manager:
In this role, you would manage the daily operations of a bakery or pastry shop, including inventory management, staffing, and financial management.

Chocolatier or Chocolate Production Manager:
This role involves the production and management of high-quality chocolate products, including tempering, moulding, and decoration.

Artisan Baker or Pastry Chef in a speciality bakery or hotel:
In this role, you would be responsible for the creation and production of high-quality, artisanal baked goods and pastries with an emphasis on unique and creative flavour profiles.

Entrepreneur opening and operating their own bakery, patisserie, or chocolate shop:
In this role, you would be responsible for all aspects of the business, from recipe development and production to financial management and marketing.

Food Stylist for advertising or editorial work:
In this role, you would use your expertise in baking and pastry arts to create visually appealing and appetizing presentations for use in advertising, editorial work, or other promotional purposes.

Consultant or trainer for baking and pastry techniques:
This role involves working with bakeries, pastry shops, or restaurants to improve their baking and pastry production processes, provide training to employees, and develop new recipes.

Instructor or teacher in baking and pastry arts:
In this role, you would teach others the skills and techniques required for baking and pastry production, often in a baking school or other educational settings.

Student Registration Form

	Item	Details
1	Select Exam (ACCA/ADCA	
2	Centre Name	
3	Centre Address	
4	Full Name	
5	Date of Birth	
6	Gender	
7	Address	
8	Email Address	
9	Phone Number	
10	ID Details	
11	Photo Submitted (Yes/No)	

Terms and Conditions:

I have read and agree to the terms and conditions of the course.
I certify that the information provided in this form is true and accurate to the best of my knowledge.

Signature:
Date:

Score Report Template

Module	Written Exam	Practical Exam	Viva	Total
Professionalism and Ethics in Baking				
Food Safety and Sanitation				
Baking Fundamentals				
Pastry Fundamentals				
Advanced Baking Techniques				
Advanced Pastry Techniques				
Chocolate and Confectionery Techniques				
Wedding and Specialty Cakes				
Final Project and Practical Examination				
Total				