



# MODULES FOR DIPLOMA IN PROFESSIONAL BAKING, PASTRY & ENTREPRENEURSHIP

All the images are for representation purpose only.

# FOOD SAFETY & HYGIENE



## FOOD SAFETY

- HACCP
- Food borne illnesses
- Safety measures & practices

## SANITATION

- Importance
- Process
- Equipment & personal





# FOOD SCIENCE THEORY & BASIC SKILLS

## SCIENCE AND ART OF BAKING

- Nutrition
- Ingredient identification & function
- Basic skills development
- Baking science



Carbohydrates



Fats



Minerals



Proteins



Vitamins



Water



Brown + White Sugar



All Brown Sugar



All White Sugar



Baking Powder



Browned Butter



Refrigerated Dough

Cookie  
Science

# ENTREPRENEURSHIP, MENU PLANNING & BUDGETING

## ENTREPRENEURSHIP

- Setting up your own business
- Cost & profit analysis
- Kitchen layout & staffing
- Marketing plan
- Legal obligations



## MENU PLANNING & BUDGETING

- Objectives
- Yield calculation
- Food costing
- Menu layout



# BUSINESS INITIATIVE

## CONFECTION CONNECTION

- Online & Offline Sale
- Menu Planning
- Food cost
- How to plan & manage production
- Marketing & Promotions
- Packaging & Designing
- Selling Price
- After Sale Report
- Feedback & guest interaction







## MODULE 5

# COOKIES & TRAVEL CAKES



## COOKIES

- Bar cookies
- Drop cookies
- Filled cookies
- Pressed cookies
- Moulded cookies
- Rolled cookies
- Sandwich cookies

## TRAVEL CAKES

- Traditional pound cake
- Dundee cake
- Brownies
- Contemporary glazed



## MODULE 6

# TARTS & PIES

## TARTS

- Sablé Breton
- ShortCrust
- Creams & fillings
- Meringue & Crumbles
- Chocolate Tart
- Apple & Cinnamon crumble tart



## PIES

- Classic & contemporary
- Lemon meringue
- Banoffee
- Pecan pie
- Pear & Rhubarb pie
- Fruit Galette



# CHOCOLATE BASICS



- Understanding of chocolate
- Bean to Bar
- Science of tempering
- Tempering techniques  
(tabling – seeding – direct warming)
- Garnishes
- Moulding





# BASIC SPONGES & BUTTERCREAMS

## 1. Basic Sponges

- Dacquoise
- Genoise
- Jaconde
- Savoirdi
- Victoria

## 2. Different Techniques/ Methods of making sponges

## 3. Types of Buttercream

## 4. Technique to use the Buttercream





# BASIC BREADS & YEASTED DOUGHS

## BASIC BREADS & YEASTED DOUGHS

- Introduction to breads
- Lean & enriched dough
- Functions of bread ingredients like Flour (different types) Yeast, Salt, Sugar & Fat.
- Steps in bread making
- Different techniques of dough making
- Gluten free / Healthy options
- Speciality breads
- Mediterranean breads





# CLASSICAL CAKES & FRENCH PASTRIES



## CLASSICAL CAKES

- St. honore
- Black forest
- Sacher
- Cheesecake
- Chiffon cake
- Russian Honey Cake



## FRENCH PASTRIES

- Opera
- Mille feuille
- Baba au rhum
- Religieuse
- Paris Brest



# PETIT FOURS & MINIATURE PASTRIES

- Pate choux
- Tartlets
- Macaron
- Lamington
- Pavlova
- Cupcakes
- Cream, fruits, chocolate based fillings
- Glazing & finishing
- Decorations





# AFTERNOON-TEA PREPARATION

- Scones, biscuits, shortcakes
- Financiers
- Madelines
- Individual pastries/ desserts
- Savouries





# ARTISANAL BREADS

- Baker's Percentage
- Making your starters
- Pre-ferments & their contribution towards flavor
- International Breads.
  - Ciabatta
  - Focaccia
  - Baguette
  - Sourdough
  - Rye Bread



CULINARY, BAKING & PASTRY

All the images are for representation purpose only.



# BREAKFAST PASTRIES / VIENNOISERIE



- Understanding Laminated doughs
- Yeasted & Non yeasted
- Puff Pastry & Variations
- Croissant & Pain au chocolat
- Danish pastry & Modern Viennoiserie
- Doughnuts & Brioche





# HERITAGE BREADS

- Understanding of regional breads
- Scientific context
- Knowledge of local ingredients
- Methods of cooking





# ICE CREAMS, SORBETS & FROZEN DESSERTS

- Ice-cream
- Sorbets
- Parfaits
- Composing frozen desserts
- Decorations & presentations





# PLATED DESSERTS

- Composition & diversity
- Soufflé
- Classics
- Flambé
- À la carte
- Banquet style
- Classic fine dining
- Bistro style





# ARTISANAL CHOCOLATES, PRALINES & BONBONS



- Truffles
- Giandujas
- Inclusion bars
- Ganaches
- Enrobed pralines
- Coloured moulded pralines
- Water activity & shelf life



# CONTEMPORARY PATISSERIE



## ADVANCE PATISSERIE

- Contemporary petit gâteaux
- Entremets
- Working with different flavour, textures
- Glazing techniques
- Elegant presentations





# SUGAR CONFECTIONERY & ARTISTRY

## SUGAR CONFECTIONERY

- Praline
- Nougat
- Pâte de fruit
- Marshmallow
- Caramels
- Lollipops & hard candy



## ARTISTRY

- Sugar showpiece technique
- Pastillage



CULINARY, BAKING & PASTRY

All the images are for representation purpose only.

# HERITAGE DESSERTS



## HERITAGE DESSERTS

- Kaju Katli
- Gulab Jamun
- Jalebi
- Ghewar
- Kalakand
- Peda
- Phirni
- Angoori Rasmalai
- Kulfi







- Sponges & fillings
- Coating & covering
- Fondant / Marzipan
- Gum paste flowers, leaves etc
- Royal Icing
- Embossing, moulding, stencelling
- Air brushing
- Coloring, glazing techniques
- French Croquembouche

## MODULE 22

# CELEBRATION CAKES/WEDDING CAKES





# CHOCOLATE SHOWPIECE





# MASTERCHEF SERIES





# Fees

The fees for Diploma in Professional Baking, Pastry & Entrepreneurship is INR 5,75,000 (excl. of 18% GST)

Duration of the Course:- Monday to Friday (8 am to 4 pm)  
for 6 Months (Approx)

Items that are included in the fees are :

- Chefs jacket and T-shirts
- Tool kits
- Study Material
- Ingredients

Items that are not included in the fees are :

- City & Guilds examination charges for level 3 certification  
(on actuals)
- Field trips, visits to pastry shops and related industry setups  
(on actuals)

At the conclusion of the course, you will receive certificates from:

- Diploma Certificate from School for European Pastry
- City & Guilds level 3 certificate (If applicable)

Note :

- We do not provide meals on campus. However, plenty of eateries and restaurants are available close to the school to cater to your meal requirements, including a small cafe at lobby level.
- We may be able to provide recommendations for accomodation.
- All the images are for representation purpose only, Products in the modules are subject to change as per chef's discretion.



# Thankyou

---

We want to take a moment to say thank you for your time and showing interest in our courses. It is an absolute pleasure to share our passion for baking & pastry with people who cherish them as much as we do.

It delights us to share these with you so you may create moments of wonder, beauty & exciting flavours!

I hope you leave this class feeling inspired, confident & ready to try new things in the kitchen.

See you soon! Cheers!



**Chef Anil Rohira**



**Chef Vikas Bagul**

---