

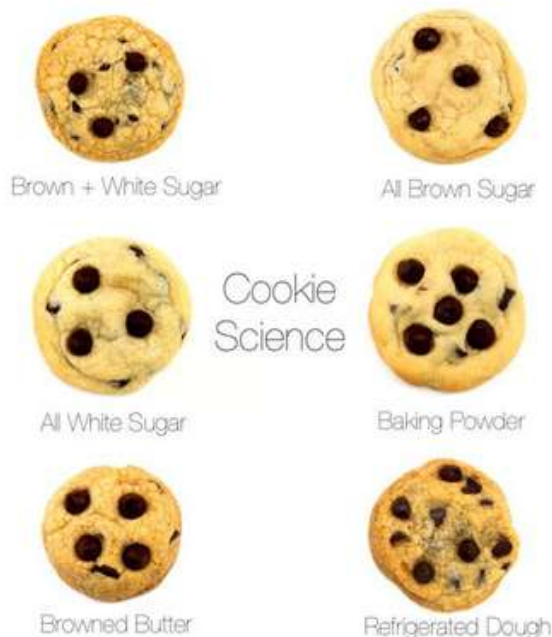


MODULES FOR DIPLOMA IN PROFESSIONAL **EGG FREE** BAKING, PASTRY & ENTREPRENEURSHIP

FOOD SCIENCE THEORY & BASIC SKILLS



- Nutrition
- Ingredient identification & functions
- Basic skills developments
- Baking science



ENTREPRENEURSHIP, MENU PLANNING & BUDGETING

ENTREPRENEURSHIP

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



A close-up of a document titled 'Cost Analysis'. A yellow pen is resting on the document. In the background, there is a pie chart and some numbers like 200, 300, 400, 500, 1196, and 2131.

A word cloud of marketing-related terms. The most prominent words are 'marketing' and 'plan'. Other words include 'quality', 'price', 'innovation', 'planning', 'viral', 'consumer', 'recommendation', 'presentation', 'manager', 'market', 'growth', 'store', 'place', 'advertising', 'sales', 'team', 'promotion', 'blogs', 'business', 'branding', and 'media'.

MENU PLANNING & BUDGETING

- Objectives
- Yield calculation
- Food costing
- Menu Layout



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BUSINESS INITIATIVE

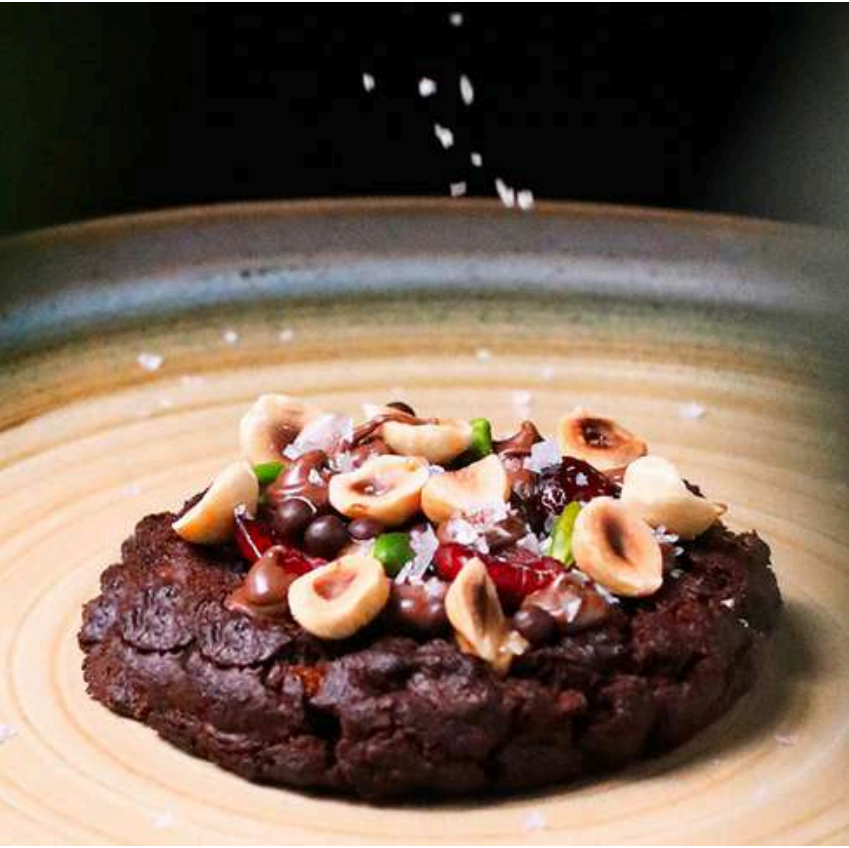
CONFECTION CONNECTION

- Online & Offline sale
- Menu planning
- Food cost
- How to plan & manage production
- Marketing & promotions
- Packaging & designing
- Selling price
- After sale report
- Feedback & guest interaction



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COOKIES & TRAVEL CAKES



COOKIES

- Levain - style cookies
- Drop cookies
- Filled cookies
- Moulded cookies
- Rolled cookies
- Sandwich cookies

TRAVEL CAKES

- Brownies
- Chocolate orange cake
- Banana walnut cake
- Contemporary glazed
- Milk cake
- Carrot cake
- Fruit cake



TARTS & PIES

TARTS

- Shortcrust
- Creams & fillings
- Meringue & crumbles
- Chocolate tart
- Cinnamon apple tart
- Seasonal fruit tart



PIES

- Classic & Contemporary
- Lemon meringue
- Banoffee pie
- Coffee caramel pie
- Fruit galette



CHOCOLATE BASICS



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



FUNDAMENTALS OF CAKES

- Sponges
- Layering of cake
- Types of buttercream.
- Techniques for using buttercream



CLASSICAL CAKES

- Black forest
- Opera
- Swiss chocolate cake
- Russian honey cake
- Basque cheesecake

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



ARTISANAL BREADS

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



BREAKFAST PASTRIES / VIENNOISERIE



- Understanding laminated doughs
- Yeasted & Non yeasted
- Puff pastry & variations
- Croissant & pain au chocolat
- Danish pastry & modern viennoiserie
- Doughnuts



HERITAGE BREADS

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



BRUNCH

- Choux pastry
- Miniature pastries.
- Petit gateaux.
- Glass desserts.
- Petit fours.
- Savouries
- Eclairs



MACARONS



- Aquafaba free
- Drying & baking of macaron shells
- Ganaches
- Faults in macaron



ICE CREAMS, SORBETS & FROZEN DESSERTS

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



PLATED DESSERTS

- Composition & diversity
- À la Carte
- Banquet style
- Classic fine dining
- Bistro style



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ARTISANAL CHOCOLATES, PRALINES & BONBONS



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



CONTEMPORARY PATISSERIE



ADVANCE PATISSERIE

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



SUGAR CONFECTIONERY

SUGAR CONFECTIONERY

- Praline
- Nougat
- Pâte de fruit
- Caramels
- Lollipops & hard candy
- Jams/jellies/marmalades
- Pull sugar techniques
- French marzipan



HERITAGE DESSERTS



HERITAGE DESSERTS

- Kaju katli
- Jalebi
- Kalakand
- Peda
- Phirni
- Angoori rasmalai
- Kulfi



MODULE 21

VEGAN DESSERTS



- Scientific understanding of vegan concept
- Alternatives to traditional ingredients
- Entremet
- Travel cake
- Tart





- Sponges & fillings
- Coating & covering
- Fondant
- Edible flowers, leaves etc
- Embossing, moulding, stencelling
- Air brushing
- Coloring, glazing techniques



MODULE 22

CELEBRATION CAKES/WEDDING CAKES



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ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

CHOCOLATE SHOWPIECE



MASTERCHEF SERIES

(Optional)



Fees

The fees for Diploma in Professional **EGGFREE** Baking, Pastry & Entrepreneurship is INR **6,30,000** (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-shirt
- 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 & Culinary Arts
- 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.



SCHOOL FOR EUROPEAN PASTRY
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Note From The Founders

We want to take a moment to say thank you for your time and showing interest in our school. It is an absolute pleasure to share our passion for baking, pastry and culinary.

Chef Anil Rohira
(CO-FOUNDER)

Mr. Dhiraj Dama
(CO-FOUNDER)

Chef Vikas Bagul
(CO-FOUNDER)