



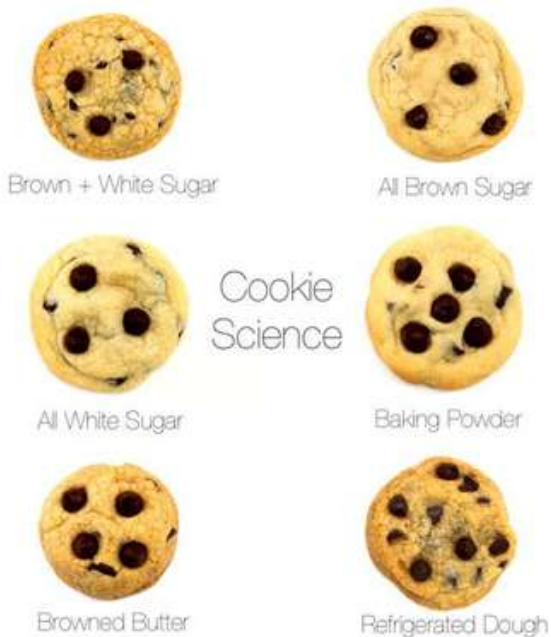
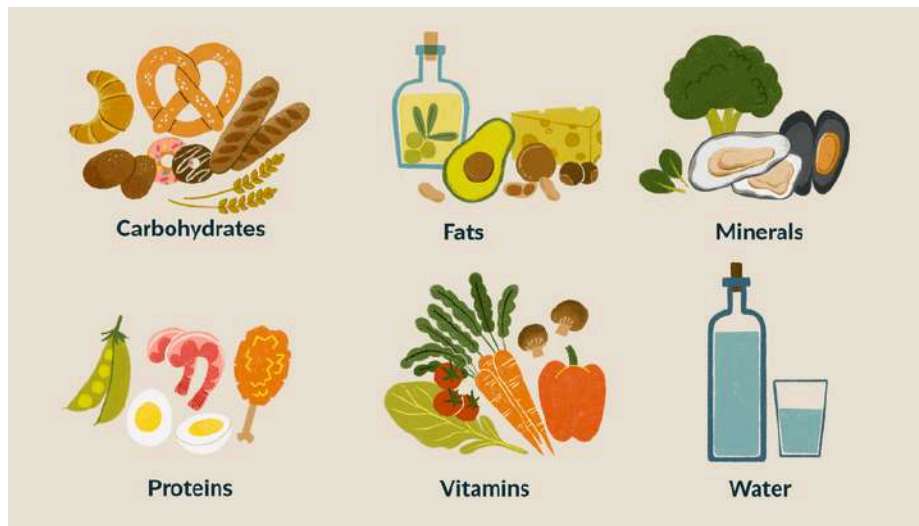
MODULES FOR DIPLOMA IN PROFESSIONAL BAKING, PASTRY & ENTREPRENEURSHIP

All the images are for representation purpose only.

FOOD SCIENCE THEORY & BASIC SKILLS



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



COOKIES & TRAVEL CAKES



COOKIES

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



TRAVEL CAKES

- Fruit cake
- Upside down cake
- Brownies
- Chocolate & Orange cake
- Banana Walnut Cake
- Center filled travel cake
- Contemporary glazed



MODULE 6

TARTS & PIES

TARTS

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



PIES

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



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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

- Black forest
- Charlotte
- Cheesecake
- Basque cheesecake
- Swiss chocolate cake



FRENCH PASTRIES

- Opera
- Mille feuille
- Baba au rhum
- Eclairs
- Paris brest



PETIT FOURS & MINIATURE PASTRIES

- Pate choux
- Tartlets
- Macaron
- Lamington
- Pavlova
- Cupcakes / Muffins
- 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



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
- Gelato
- 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
- Rochers
- Dragees
- 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
- Jams/Jellies/Marmalades



ARTISTRY

- Sugar showpiece technique
- French Marzipan



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HERITAGE DESSERTS



HERITAGE DESSERTS

- Kaju Katli
- Jalebi
- Kalakand
- Pedas
- Phirni
- Angoori Rasmalai
- Kulfi





- Sponges & fillings
- Coating & covering
- Fondant
- Flower Paste, 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 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-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 & 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.



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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)