



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS



MODULES FOR VEGETARIAN CAFE CERTIFICATE PROGRAM IN CULINARY ARTS



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ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 1

APPETIZERS

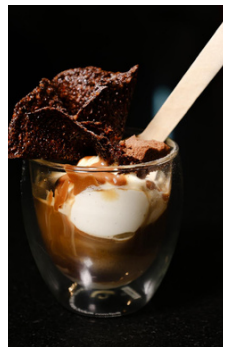
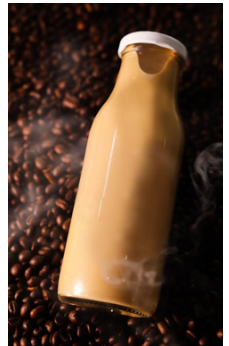


- CREAM OF MUSHROOM
- VICHYSOISE
- TOM YUM
- GREEK SALAD
- ARANCINI
- BAKED NACHOS
- BAKED POTATO IDAHO STYLE



MODULE 2

BREAKFAST



- PARATHA
- CHOLE BHATURE
- MUNG DAL OMELET
- PANCAKES
- WAFFLES
- YOGHURT BOWLS
- SMOOTHIES
- HOT CHOCOLATE



MODULE 3

SANDWICHES, BURGERS, PIZZAS, WRAPS



- VEGETARIAN CLUB SANDWICH
- ITALIAN PANINI
- NEAPOLITAN STYLE PIZZA
- AVACADO WRAP



MODULE 4

WESTERN MAIN COURSE



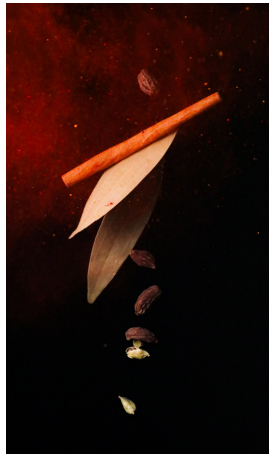
- CONCASSE
- ARRABBIATA
- PUTTANESCA
- FALAFEL
- MEXICAN RICE BOWL

MODULE 5

INDIAN MAIN COURSE



- SPICES & PASTES
- PINDI MASALA
- MALAI KOFTA
- DAL MAKHNI
- SUBZ DUM BIRYANI
- SUBZ GALOUTI
- CHAKUNDAR KE KEBAB
- RUMALI ROTI



MODULE 6

ORIENTAL



- CHINESE
- JAPANESE
- THAI CURRIES
- POTATO SAMBROS
- KOREAN POTATO BALLS
- CHILLI GARLIC TOFU
- VIETNAMESE SPRING ROLL
- JAPCHAE



FEES

THE FEES FOR VEGETARIAN CAFE CERTIFICATE PROGRAM IN CULINARY ARTS IS **INR 1,50,000** (EXCL. OF 18% GST)
DURATION OF THE COURSE:- MONDAY TO FRIDAY (8 AM TO 4 PM)
FOR 6 WEEKS (APPROX)

ITEMS THAT ARE INCLUDED IN THE FEES ARE :

- CHEFS JACKET AND T-SHIRT
- TOOL KITS
- STUDY MATERIAL
- INGREDIENTS

CERTIFICATION

- AT THE CONCLUSION OF THE COURSE, YOU WILL RECEIVE A CERTIFICATE FROM SCHOOL FOR EUROPEAN PASTRY AND CULINARY ARTS.

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.
- 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.

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 Dhama

(CO-FOUNDER)



Chef Vikas Bagul

(CO-FOUNDER)
