



SCHOOL FOR EUROPEAN PASTRY
INDIA



ARTISANAL BAKERS ENTREPRENEURSHIP PROGRAMME

4 Weeks

16th November – 11th December 2026

Location : Mumbai



SEP.IN.NET



+91 8652255912



INFO@SEP.IN.NET



***PURSUE YOUR
BAKING PASSION!!***

This program bridges the gap between knowing how to bake great breads & knowing how to build a successful baking business.



SCIENCE OF BREAD MAKING

- **INGREDIENTS AND FUNCTIONS**
- **STEPS IN BREAD MAKING**
- **MIXING TECHNIQUES**
- **UNDERSTANDING FERMENTATION AND PROOFING**



BAKERS FORMULA

- UNDERSTANDING BAKERS PERCENTAGE
- BALANCING HYDRATION IN A DOUGH FORMULA
- ACHIEVING DESIRED DOUGH TEMPERATURE
- CALCULATING FOOD COST



ARTISANAL AND COMMERCIAL BAKING EQUIPMENTS

- DECK AND CONVECTION OVENS
- REGULAR AND RETARDER PROOF BOXES
- TYPES OF MIXERS : SPIRAL, PLANETARY AND TWIN ARM
- DOUGH SHEETER



FOUNDATIONAL BREADS

- **LEAN AND ENRICHED DOUGHS**
- **CRUSTY KAISER ROLLS**
- **KNOTTED ROLLS**
- **MINI BAGUETTES**
- **HOT DOG AND BURGER BUNS**



SANDWICH LOAVES AND ROLLS

- **SUBWAY STYLED BREAD**
- **100% WHOLE WHEAT LOAF**
- **SHOKUPAN**
- **PANINI**



FLATBREADS

- **TRADITIONAL GOAN POIE**
- **TURKISH PIDE**
- **KULCHA**



PIZZAS

- **NEAPOLITANA PIZZA**
- **PIZZA ALLA PALA**
- **TOPPINGS AND FINISHING**



ARTISANAL FRENCH BREAD

- UNDERSTANDING YEAST PRE-FERMENTS POOLISH AND BIGA
- IMPROVED MIX TECHNIQUE
- LONG FERMENTATION AND RETARDER PROOFING TECHNIQUE
- TRADITIONAL FRENCH BAGUETTES



ITALIAN BREADS

- **USING BIGA AS A PRE-FERMENT**
- **CRUSTED CIABATTA WITH OLIVES AND HERBS**
- **FOCACCIA GENOVESE WITH CHERRY TOMATOES**
- **MASTERING OPEN CRUMB STRUCTURE**



SOURDOUGH AND NATURALLY FERMENTED BREADS

- **CREATING A SOURDOUGH CULTURE**
- **FEEDING AND MAINTENANCE SCHEDULES**
- **USING STONE GROUND FLOURS**
- **WHOLE WHEAT COUNTRY SOURDOUGH**
- **EMMER SOURDOUGH**
- **DARK RYE MULTIGRAIN SOURDOUGH**



MODERN SPECIALTIES

- SAVOURY BASIL PESTO BABKA
- SWISS CHOCOLATE BABKA
- SOURDOUGH BAGELS

VIENNOISERIE AND LAMINATED PASTRY

- **LAMINATION TECHNIQUES**
- **CALCULATING AND CREATING LAYERS**
- **CROISSANTS AND PAIN AU CHOCOLAT**
- **DANISH PASTRY AND MODERN VARIATIONS**
- **PUFF PASTRY AND VARIATIONS**



GLUTEN-FREE BAKING

- SCIENCE OF GLUTEN-FREE BAKING
- ALTERNATIVE FLOURS :
(MILLET, BROWN RICE , TAPIOCA FLOUR)
- PITA POCKETS
- SANDWICH LOAF



SAVOURIES AND ACCOMPANIMENTS

- **QUICHE AND TURNOVERS**
- **PULL APART GARLIC BREAD**
- **SOUP BREAD**
- **COMPOUND BUTTERS**
- **SAVOURY SPREADS : BASIL PESTO , SUNDRIED TOMATO**



PACKAGING AND FINAL PRESENTATION

- **SELECTING THE RIGHT PACKAGING**
- **EXTENDING SHELF LIFE (PRESERVATIVE-FREE)**
- **STORAGE CONDITIONS**



DATE: 16TH NOVEMBER - 11TH DECEMBER 2026

TIME: 8:00 AM - 4:00 PM

FEEs: INR 1,10,000 + GST



**EARLY BIRD OFFER - RS. 1,05,000 + GST
OFFER VALID TILL - 31ST OCTOBER 2026**

ITEMs PROVIDED
T-SHIRT, APRON, CAP
TOOL KIT
STUDY MATERIAL
INGREDIENTS
CERTIFICATE

ADDRESS:
B/603, 6TH FLOOR,
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Take your creations home to share with your loved ones !