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SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS













# MODULES FOR DIPLOMA IN PROFESSIONAL BAKING, PASTRY & ENTREPRENEURSHIP

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MODULE 1

# FOOD SAFETY & HYGIENE







## FOOD SAFETY

- HACCP
- Food borne illnesses
- Safety measures & practices

## SANITATION

- Importance
- Process
- Equipment & personal




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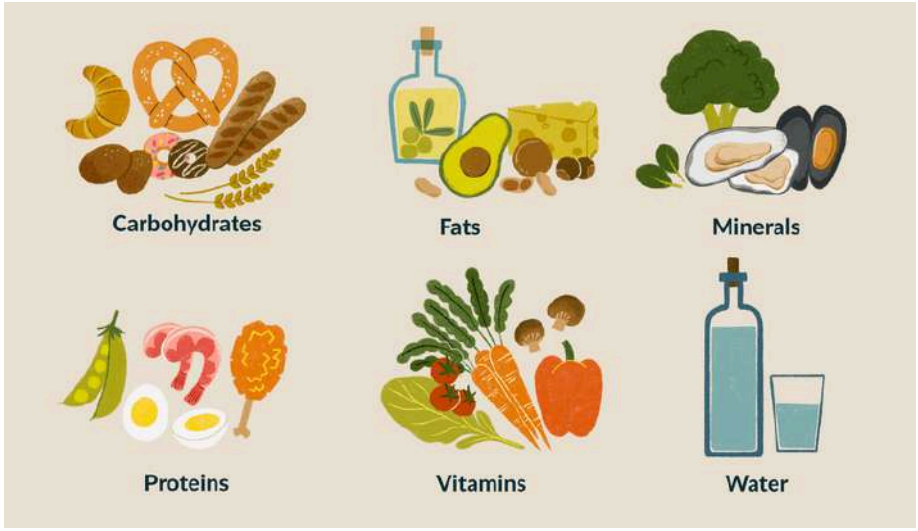


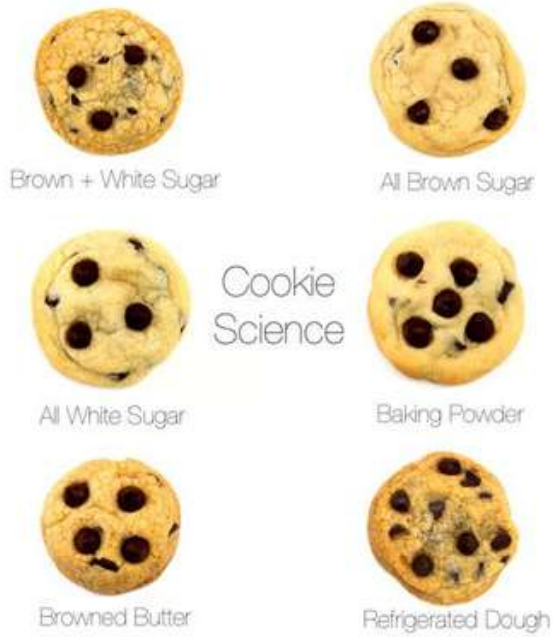

MODULE 2

# FOOD SCIENCE THEORY & BASIC SKILLS



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




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MODULE 3

# 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

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MODULE 4

# 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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CONFECTION

CONNECTION

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MODULE 5

# COOKIES & TRAVEL CAKES



## COOKIES

- Levain - style 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

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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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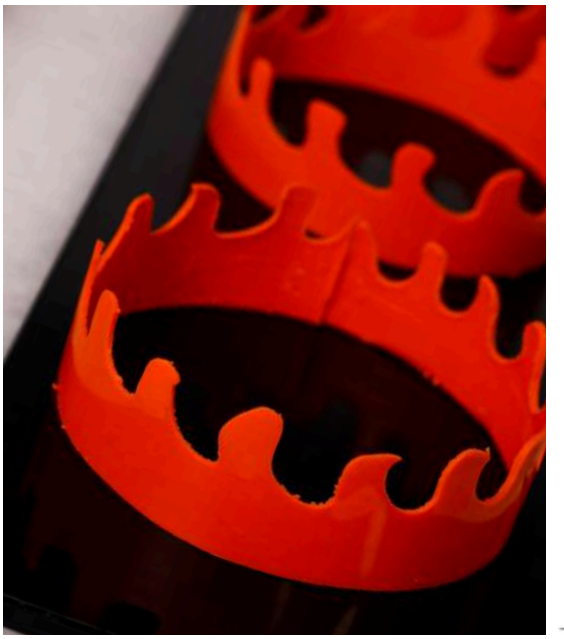

MODULE 7

# CHOCOLATE BASICS



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





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MODULE 8

# BASIC SPONGES & BUTTERCREAMS

1. Basic sponges
    - Dacquoise
    - Genoise
    - Jaconde
    - Savoiardi
    - Victoria
2. Different techniques/ Methods of making sponges
3. Types of buttercream
4. Technique to use the buttercream










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MODULE 9

# 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





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MODULE 10

# CLASSICAL CAKES & FRENCH PASTRIES





## CLASSICAL CAKES

- Black forest
- Charlotte
- Baked cheesecake
- Basque cheesecake
- Truffle cake

## FRENCH PASTRIES

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





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MODULE 11

# PETIT FOURS & MINIATURE PASTRIES





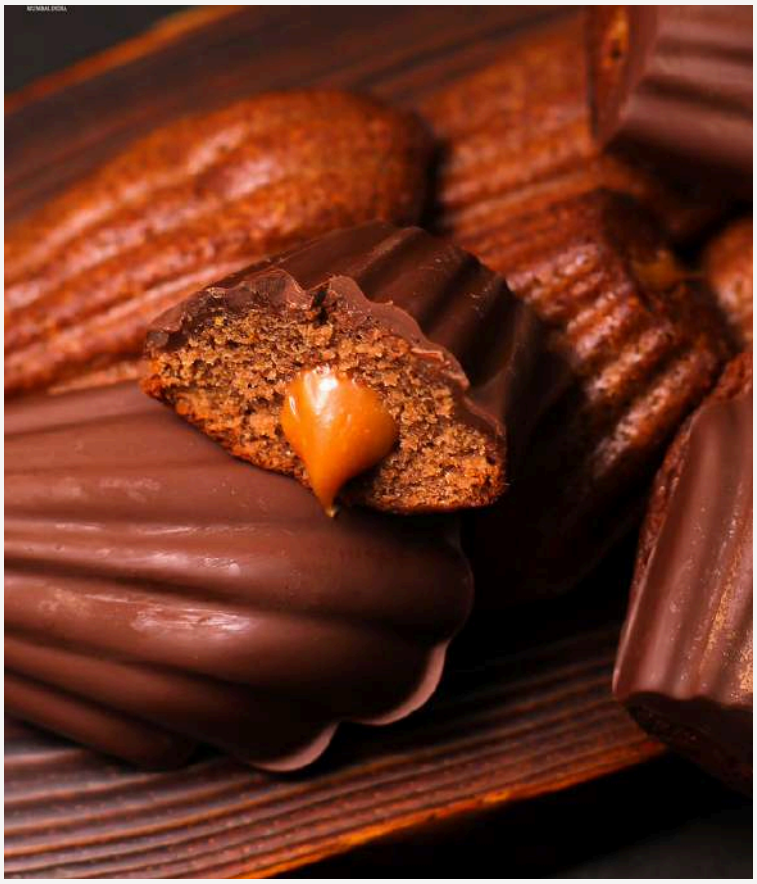
- Pate choux
- Tartlets
- Macaron
- Lamington
- Pavlova
- Cupcakes / Muffins
- Cream, fruits, chocolate based fillings
- Glazing & finishing
- Decorations



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MODULE 12

# AFTERNOON-TEA PREPARATION

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



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MODULE 13

# ARTISANAL BREADS

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





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MODULE 14

# BREAKFAST PASTRIES / VIENNOISERIE



- Understanding laminated doughs
- Yeasted & non yeasted
- Puff pastry & variations
- Croissant & Pain au chocolat
- Danish pastry & modern viennoiserie
- Doughnuts & brioche



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MODULE 15

# HERITAGE BREADS

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










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MODULE 16

# ICE CREAMS, SORBETS & FROZEN DESSERTS



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







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MODULE 17

# PLATED DESSERTS

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









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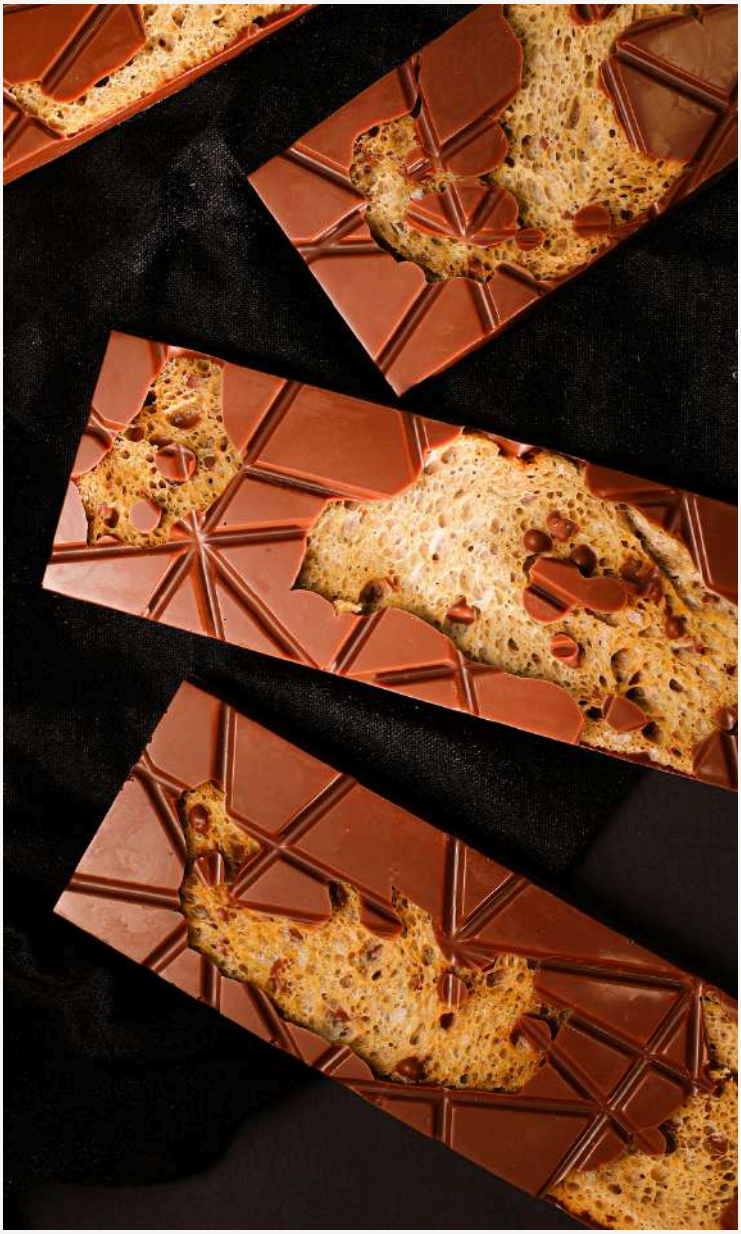
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MODULE 18

# ARTISANAL CHOCOLATES, PRALINES & BONBONS

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





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MODULE 19

# CONTEMPORARY PATISSERIE





## ADVANCE PATISSERIE

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







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MODULE 20

# SUGAR CONFECTIONERY & ARTISTRY

## SUGAR CONFECTIONERY

- Praline
- Nougat
- Pâte de fruit
- Marshmallow
- Caramels
- Lollipops & hard candy
- Jams/jellies/marmalades






## ARTISTRY

- Pulled sugar technique
- French marzipan

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MODULE 21

# HERITAGE DESSERTS





## HERITAGE DESSERTS

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





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



MODULE 22

# CELEBRATION CAKES/WEDDING CAKES







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MODULE 23

# CHOCOLATE SHOWPIECE









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MODULE 24

# MASTERCHEF SERIES




















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# 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.
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# 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**