SEP

SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS













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

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Brochure for 2027

MODULE 1

FOOD SAFETY & HYGIENE





FOOD SAFETY

- HACCP
- Food Borne illnesses
- Safety measures & practices

HYGIENE

- Importance
- Processes
- Equipment & personal



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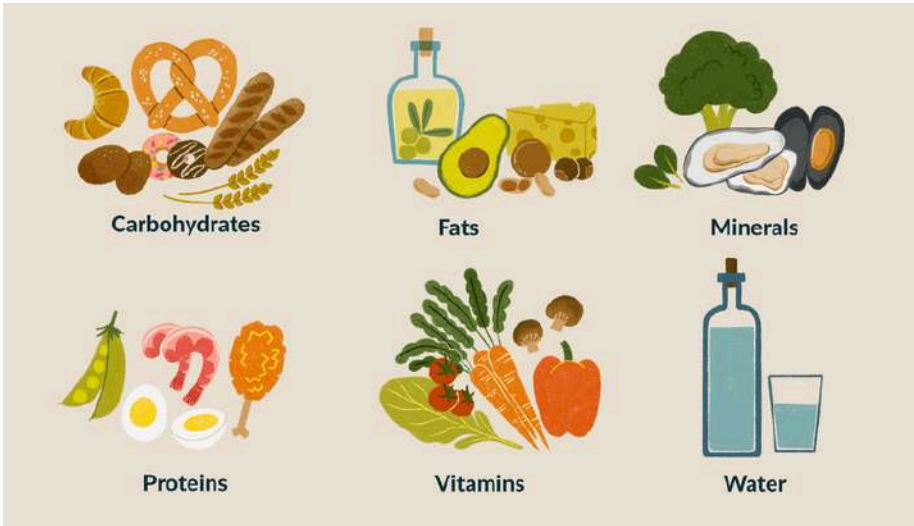


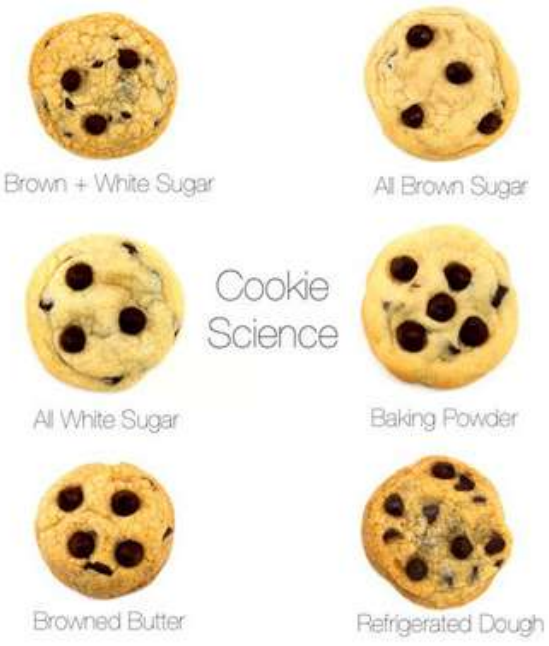
MODULE 2

FOOD SCIENCE THEORY & BASIC SKILLS



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

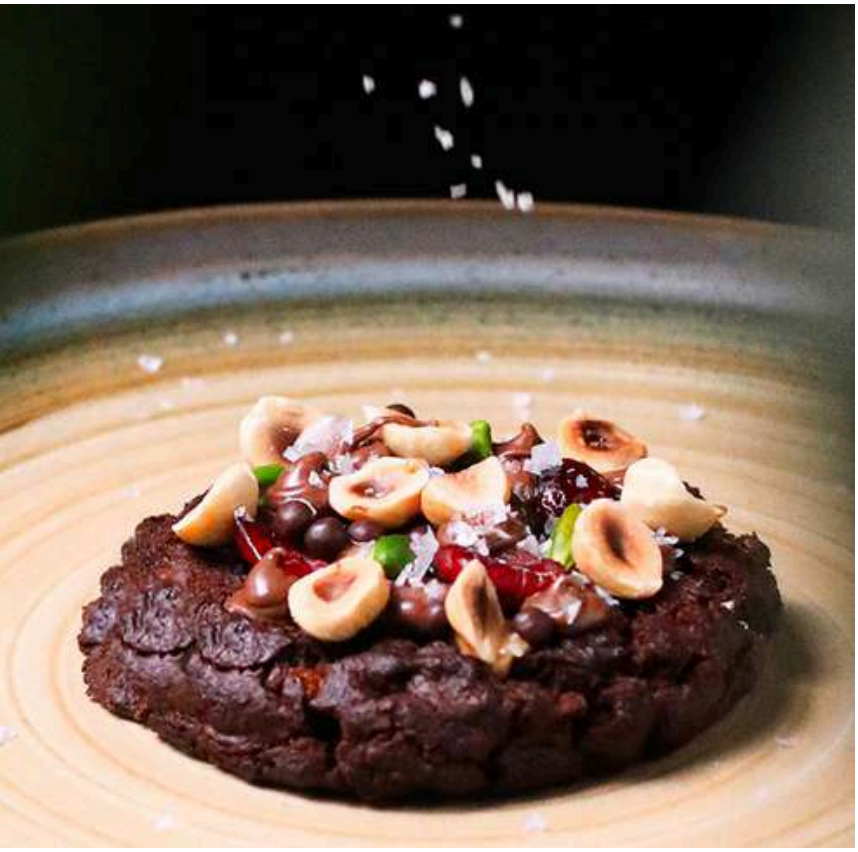
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MODULE 5

COOKIES & TRAVEL CAKES





COOKIES

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



TRAVEL CAKES

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

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MODULE 6

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



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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

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

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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

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 11

BREAKFAST PASTRIES / VIENNOISERIE



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





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MODULE 12

HERITAGE BREADS

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



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MODULE 13

BRUNCH



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







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MODULE 14

MACARONS





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





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MODULE 15

ICE CREAMS, SORBETS & FROZEN DESSERTS

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







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MODULE 16

PLATED DESSERTS

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









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MODULE 17

ARTISANAL CHOCOLATES, PRALINES & BONBONS



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



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MODULE 18

CONTEMPORARY PATISSERIE





ADVANCE PATISSERIE

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







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MODULE 19

SUGAR CONFECTIONERY

SUGAR CONFECTIONERY

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







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MODULE 20

HERITAGE DESSERTS





HERITAGE DESSERTS

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







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MODULE 21

VEGAN DESSERTS





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





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- 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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MODULE 23

CHOCOLATE SHOWPIECE









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MODULE 24

MASTERCHEF SERIES

(Optional)











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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.

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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)