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SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS








MODULES FOR CERTIFICATE COURSE IN PROFESSIONAL EGGFREE BAKING & PASTRY

All the images are for representation purpose only.

MODULE 1

SCIENCE OF BAKING, PASTRY & CHOCOLATE









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MODULE 2

COOKIES











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MODULE 3

TRAVEL CAKES











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MODULE 4

TARTS











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MODULE 5

BREADS













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MODULE 6

LAMINATED DOUGHS









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MODULE 7

ICE CREAM & SORBETS











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MODULE 8

VERRINES









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MODULE 9

PRESERVES SPREADS & CONFECTIONS







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MODULE 10

CHOCOLATE BASICS









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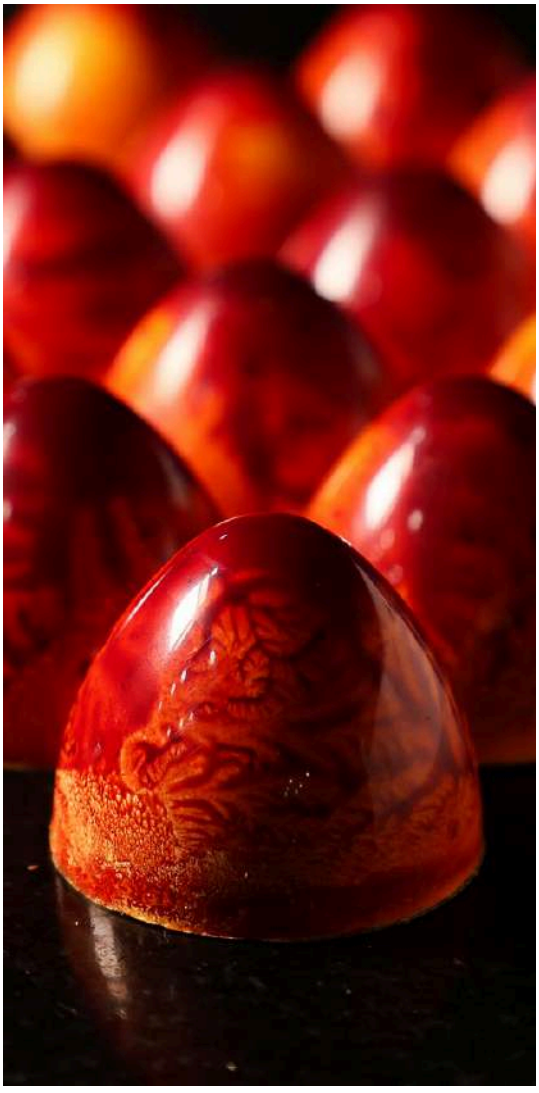
MODULE 11

ADVANCE CHOCOLATE & PRALINES











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MODULE 12

MACARONS









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MODULE 13

FUNDAMENTAL OF CAKES







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MODULE 14

CLASSICAL CAKES











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MODULE 15

FONDANT/ CELEBRATION CAKE













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MODULE 16

ENTREMET & PETIT GATEAUX











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Fees

The fees for CERTIFICATE COURSE IN PROFESSIONAL **EGGFREE** BAKING & PASTRY is **INR 2,35,000** (excl. of 18% GST)
Duration of the Course:- Monday to Friday (8 am to 4 pm)
for 6 WEEKS

Items that are included in the fees are :

- Chefs jackets, aprons and caps
- Tool kit
- 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.
- The fees are subject to revision as per the school'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)