



# 3 MONTHS CERTIFICATE IN BAKERY & PASTRY

WEEK 1

FOOD

SAFETY



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# FOOD SAFETY

HACCP

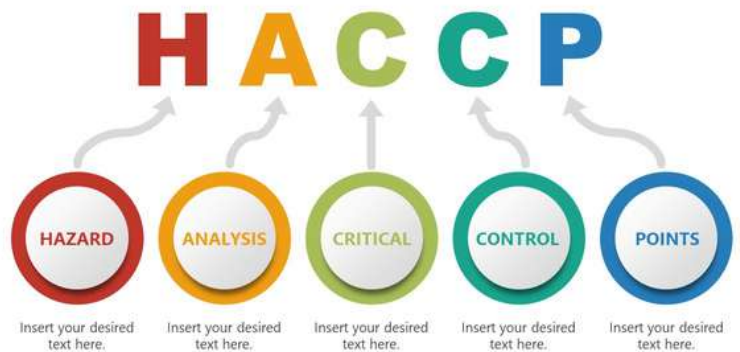
FOOD BORNE ILLNESSES

SAFETY MEASURES & PRACTICES

HYGIENE



## HACCP Principles & Application Guidelines



# WEEK 2

# HOSPITALITY

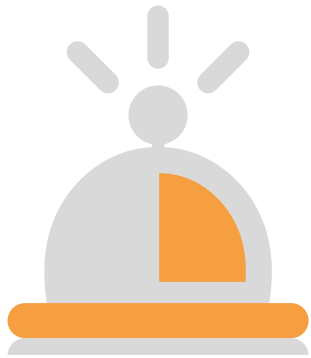
# MANAGEMENT



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## HOSPITALITY

HOSPITALITY ROLES, FOOD & BEVERAGE  
UNDERSTANDING BUSINESS SUCCESS  
JOB ROLES IN PROFESSIONAL KITCHEN  
JOB ROLES IN FRONT OF HOUSE SERVICE  
WORKING PATTERNS IN HOSPITALITY  
PROVIDE GUEST SERVICE



WEEK 3

BASIC

BREADS



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## BASIC BREADS

INDEPTH UNDERSTANDING OF FLOUR, YEAST, WATER, SALT  
STEPS IN BREAD MAKING  
DIFFERENT TECHNIQUES OF DOUGH MAKING



WEEK 4

COOKIES &

TRAVEL CAKES



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## COOKIES

BAR COOKIES  
DROP COOKIES  
FILLED COOKIES  
PRESSED COOKIES  
MOULDED COOKIES  
ROLLED COOKIES  
SANDWICH COOKIES



## TRAVEL CAKES

TRADITIONAL POUND CAKE  
INTERNATIONAL CAKE  
BROWNIES  
DRY CAKES



WEEK 5

BASIC

CHOCOLATES



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## CHOCOLATES

UNDERSTANDING OF CHOCOLATE SCIENCE OF TEMPERING  
TEMPERING TECHNIQUES  
(TABLING - SEEDING - DIRECT WARMING)  
GARNISHES  
MOULDING  
ENROBBING  
TRUFFLES



# WEEK 6

## CHOUX & PUFF

### PASTRY



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## PUFF PASTRY

PUFF PASTRY (PÂTE FEUILLETÉE) IS A FLAKY LIGHT PASTRY MADE FROM A LAMINATED DOUGH COMPOSED OF DOUGH AND BUTTER OR OTHER SOLID FAT.



## CHOUX PASTRY

IT'S A LIGHT, AIRY, CRISPY PASTRY USED TO MAKE PROFITEROLES, CHOUX AU CRAQUELIN, CROQUEMBOUCHES, FRENCH CRULLERS AND MORE.



WEEK 7

CLASSICAL

CAKES



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CREAMING CAKES  
CUPCAKES  
BLACK FOREST CAKE  
BAKED CHEESECAKE  
CHIFFON CAKE  
FOAMING CAKES  
FRESH FRUIT CAKE





# WEEK 8

## TARTS &

## TORTES



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SCIENCE BEHIND BAKING

MERINGUE PIE

TARTLETS

FLAN

TORTE



## TYPES OF PASTE

PÂTE SUCRÉE

PÂTE SABLÉE

PHYLLO PASTRY



WEEK 9

HOT & COLD

DESSERTS



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COMPOSITION &  
DIVERSITY SOUFFLÉ  
PANNA COTTA  
CARMEL CUSTARD  
CREME BRULEE  
FRUIT BASED DESSERT



# WEEK 10

# VIENNOISERIE



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SCIENCE OF LAMINATION  
PUFF PASTRY  
BRIOCHE  
DOUGHNUTS  
FILO CUPS  
BAKLAVA  
SCONES



# WEEK 11

## EGGLESS

## BAKING

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## EGGLESS BAKING

ARE YOU ONE AMONG THE MILLIONS WHO CANNOT EAT EGGS DUE TO HEALTH CONCERNS, RELIGIOUS RESTRICTIONS OR PERSONAL PREFERENCE? OR ARE YOU SIMPLY OUT OF EGGS? DON'T LET THAT STOP YOU FROM BAKING CRISPY COOKIES, DECADENT CAKES AND DELICIOUS PASTRIES. THIS WEEK WE TEACH YOU EGGLESS RECIPES.



# WEEK 12

## ENTREPRENEURSHIP &

## FINAL ASSESSMENT



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### Entrepreneur



**PRICING:** HOW TO FIGURE OUT PRICING FOR YOUR CAKE SHOP/ BAKERY AS AN ENTREPRENEUR ?

DETERMINE THE PRICE OF EACH INGREDIENT AND CALCULATE THE COST PER RECIPE.

**WE WILL UNDERSTAND :**

- STARTUP COSTS
- VARIABLE COSTS
- FIXED COSTS
- PROFIT MARGINS

The fees for the 3 Months Certificate Course in  
Bakery & Pastry Arts  
INR 1,50,000 (excl. of 18% GST)

Batch Time - 9:00 AM - 2:00 PM  
Classes held per week - 5days (4 Practical & 1 Theory)

**Facilities that are included in the fees are :**

Tools kit  
Chef Uniform  
Study Material

At the end of the course, you will receive certificate from :  
**Institute of Bakery & Culinary Arts**

**Note :**

Accommodation & Meals Facilities available on Request.  
All the images are for representation purpose only, Products  
in the pictures are subject to vary as per chef's discretion

- **The fees is non refundable**



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