



SEP

SCHOOL FOR EUROPEAN PASTRY
MUMBAI, INDIA



MODULES FOR CERTIFICATE COURSE IN PROFESSIONAL EGGFREE BAKING & PASTRY

All the images are for representation purpose only.

SCIENCE OF BAKING, PASTRY & CHOCOLATE



COOKIES

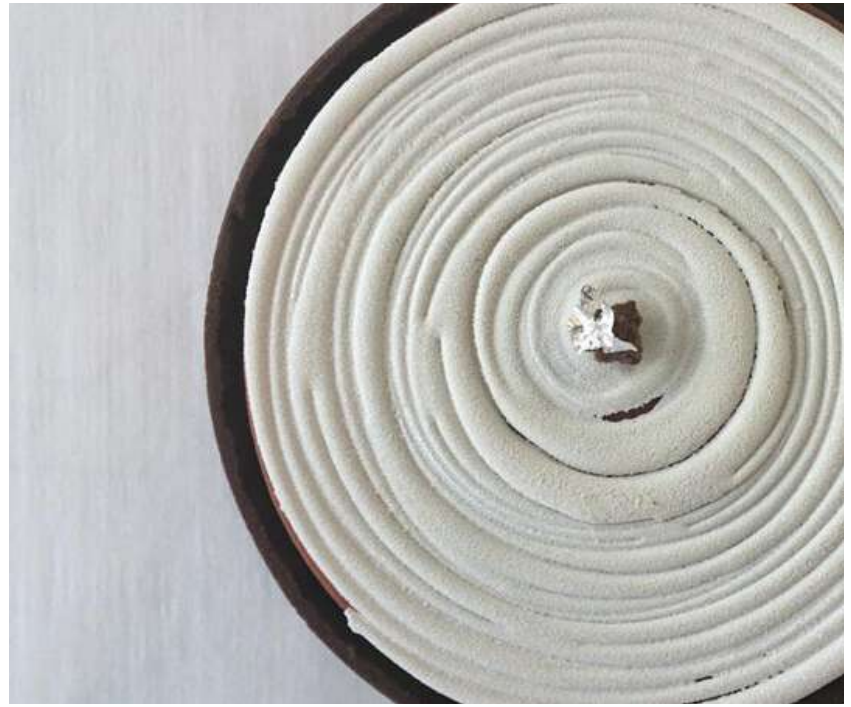


MODULE 3

TRAVEL CAKES



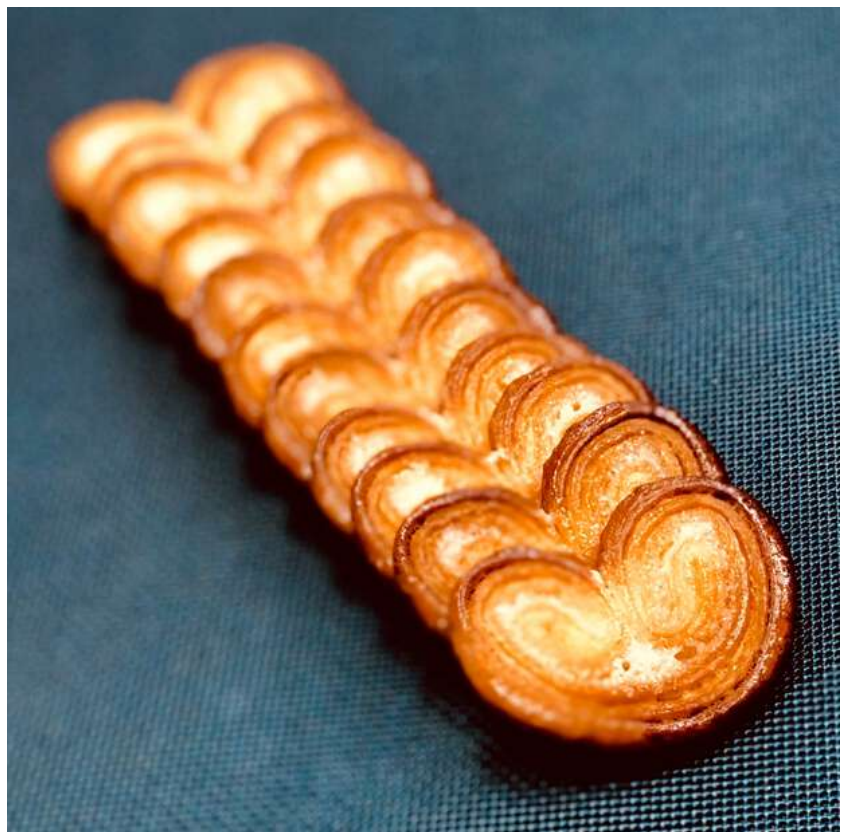
TARTS



BREADS



LAMINATED DOUGHS



ICE CREAM, SORBETS & GRANITA



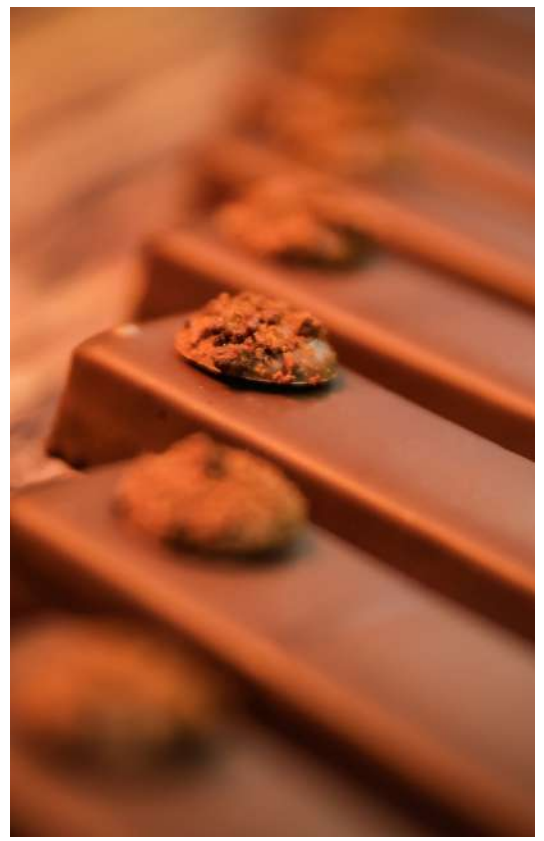
VERRINES



SUGAR CONFECTIONS



CHOCOLATE & PRALINES



MACARONS - EGG-FREE AQUAFABA-FREE



FUNDAMENTAL OF CAKES

- Black forest cake
- Italian buttercream cake
- Swiss chocolate ganache cake
- Fondant cake / Celebration cake
- Opera
- Cheese cake



ENTREMET & PETIT GATEAUX



FEES

The fees for certificate course in Professional Egg-free Baking & Pastry is INR 2,20,000/- (excl. of 18% GST)

TIMINGS / DURATION

Monday - Friday 8:00 am - 4:00 pm for 6 Weeks.

CERTIFICATION

At the conclusion of the course, you will receive a certificate from School for European Pastry, approved by City & Guilds, UK.

ITEMS PROVIDED

- Study material
- Tool kit
- Chefs jacket, aprons & hats
- Ingredients

OTHER INFO / MISC

- We do not provide meals on campus. However, plenty of eateries and restaurants are available close to the school.
- Accessibility to metro, airport, local railway station.
- All the images are for representation purpose only, Products in the modules are subject to change as per chef's discretion.