



# MODULES FOR CERTIFICATE COURSE IN PROFESSIONAL EGGFREE BAKING & PASTRY



# SCIENCE OF BAKING, PASTRY & CHOCOLATE





# COOKIES





# TRAVEL CAKES





# TARTS





# BREADS





# LAMINATED DOUGHS





# ICE CREAM, SORBETS & GRANITA





# VERRINES



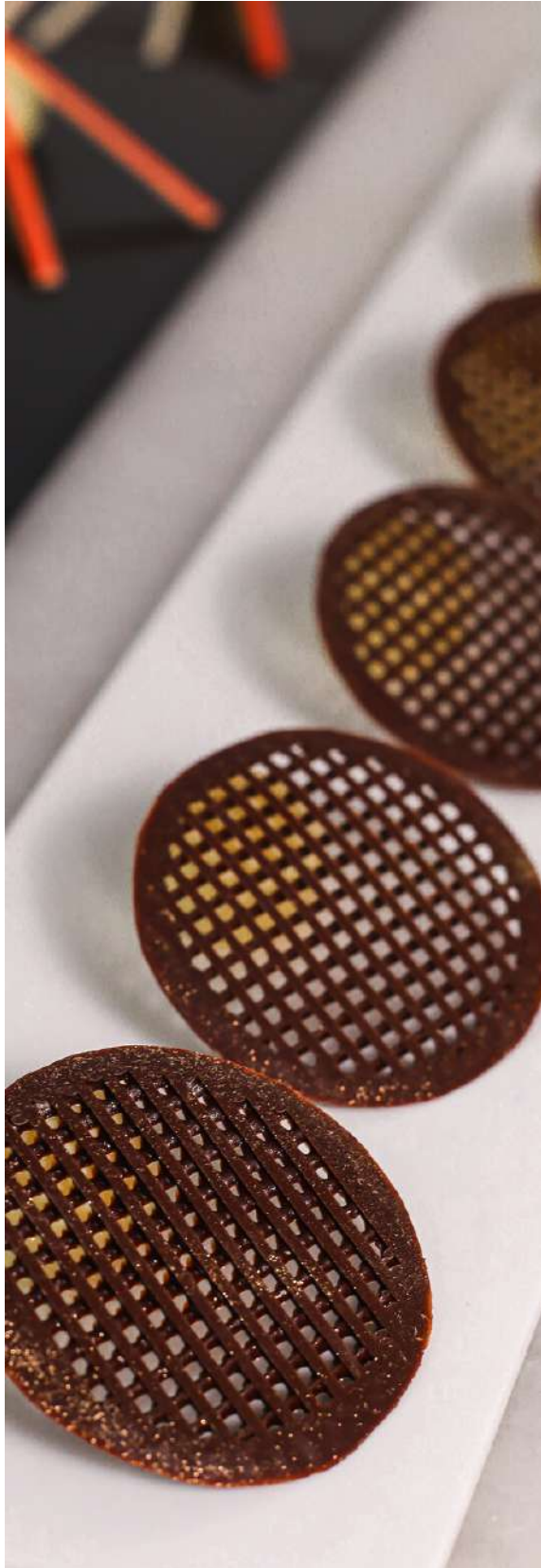


# PRESERVES SPREADS & CONFECTIONS





# CHOCOLATE BASICS





# ADVANCE CHOCOLATE & PRALINES





# MACARONS





# FUNDAMENTAL OF CAKES





# CLASSICAL CAKES





# FONDANT/ CELEBRATION CAKE





MODULE 16

# ENTREMET & PETIT GATEAUX



CULINARY, BAKING & PASTRY

All the images are for representation purpose only.



# 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.

# ITEMS PROVIDED

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



# Thankyou

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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**

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