



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

MODULE 2

FOOD SCIENCE THEORY & BASIC SKILLS



- NUTRITION
- INGREDIENT IDENTIFICATION & FUNCTIONS
- BASIC SKILLS DEVELOPMENTS
- BAKING SCIENCE



Carbohydrates



Fats



Minerals



Proteins



Vitamins



Water



Brown + White Sugar



All Brown Sugar



All White Sugar

Cookie Science



Baking Powder



Browned Butter



Refrigerated Dough



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& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

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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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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COOKIES & TRAVEL CAKES



COOKIES

- BAR COOKIES
- DROP COOKIES
- FILLED COOKIES
- MOULDED COOKIES
- ROLLED COOKIES
- SANDWICH COOKIES

TRAVEL CAKES

- BROWNIES
- CHOCOLATE CAKE
- BANANA WALNUT CAKE
- CENTER FILLED TRAVEL CAKE
- CONTEMPORARY GLAZED



MODULE 6

TARTS & PIES

TARTS

- SHORTCRUST
- CREAMS & FILLINGS
- MERINGUE & CRUMBLES
- CHOCOLATE TART
- APPLE TARTE TATIN
- SEASONAL FRUIT TART



PIES

- CLASSIC & CONTEMPORARY
- LEMON MERINGUE
- CHOCOLATE TART
- ENGADINE NUT TART
- PEAR & RHUBARB PIE
- FRUIT GALETTE



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CHOCOLATE BASICS



- UNDERSTANDING OF CHOCOLATE
- BEAN TO BAR
- SCIENCE OF TEMPERING
- TEMPERING TECHNIQUES
(TABLING - SEEDING - DIRECT WARMING)
- GARNISHES
- MOULDING



FUNDAMENTALS OF CAKES

- SPONGES
- LAYERING OF CAKE
- TYPES OF BUTTERCREAM.
- TECHNIQUES FOR USING BUTTERCREAM



CLASSICAL CAKES

- SWISS ROLL
- BLACK FOREST
- OPERA
- SET CHEESECAKE
- BASQUE CHEESECAKE



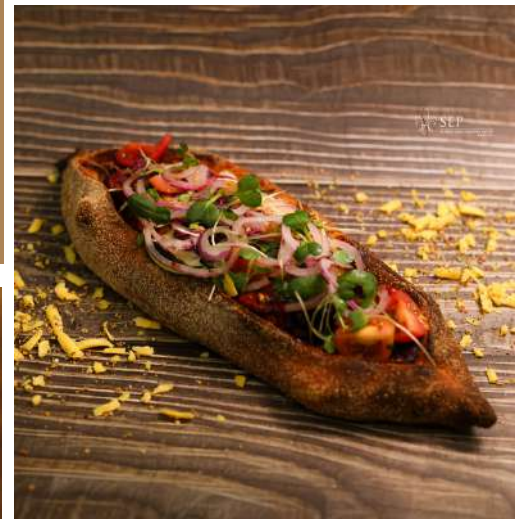
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MODULE 9

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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BREAKFAST PASTRIES / VIENNOISERIE

- UNDERSTANDING LAMINATED DOUGHS
- YEASTED & NON YEASTED
- PUFF PASTRY & VARIATIONS
- CROISSANT & PAIN AU CHOCOLAT
- DANISH PASTRY & MODERN VIENNOISERIE
- DOUGHNUTS



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



MACARONS



MODULE 15

ICE CREAMS, SORBETS & FROZEN DESSERTS

- ICE-CREAM
- SORBETS
- GELATOS
- COMPOSING FROZEN DESSERTS
- DECORATIONS & PRESENTATIONS



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MODULE 16

PLATED DESSERTS

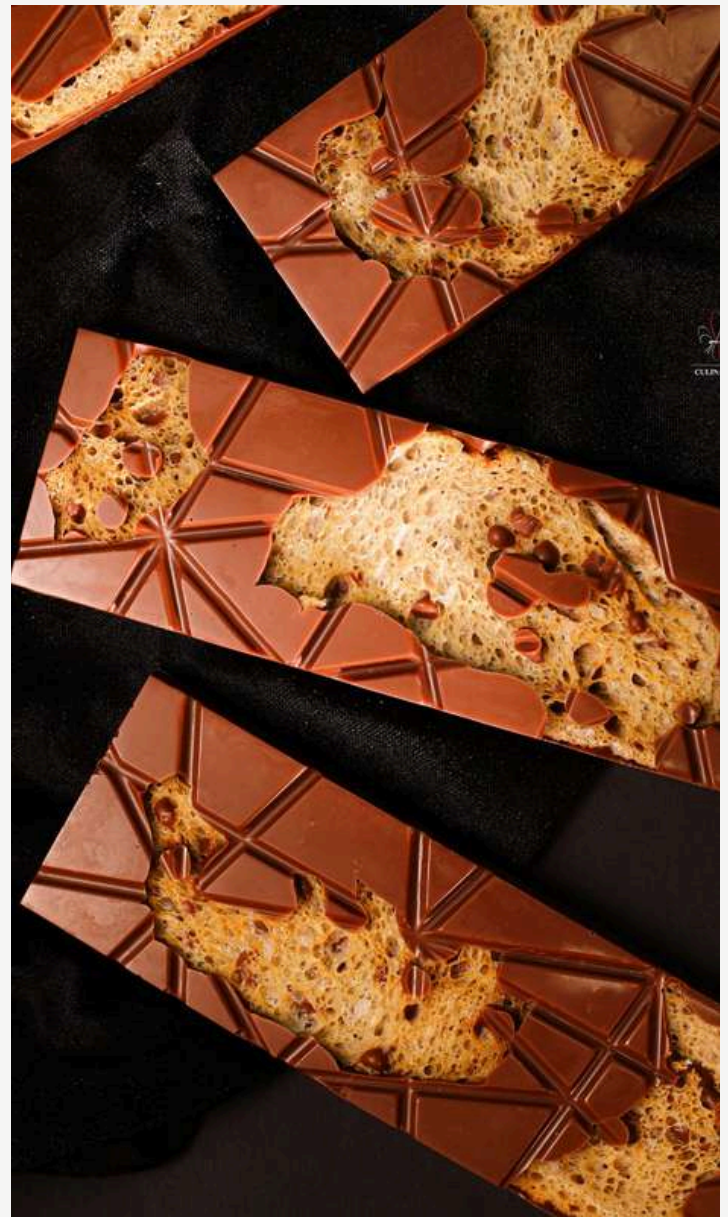
- COMPOSITION & DIVERSITY
- FLAMBÉ
- À LA CARTE
- BANQUET STYLE
- CLASSIC FINE DINING
- BISTRO STYLE



ARTISANAL CHOCOLATES, PRALINES & BONBONS



- TRUFFLES
- GIANDUJAS
- INCLUSION BARS
- GANACHES
- ENROBED PRALINES
- COLOURED MOULDED PRALINES
- WATER ACTIVITY & SHELF LIFE

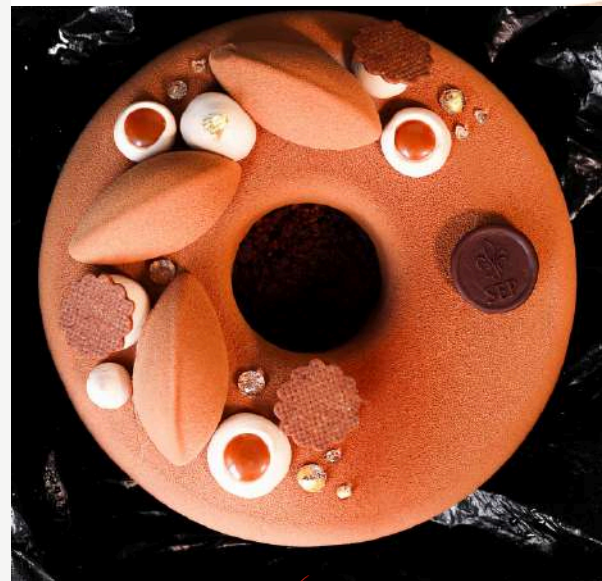


CONTEMPORARY PATISSERIE



ADVANCE PATISSERIE

- CONTEMPORARY PETIT GÂTEAUX
- ENTREMETS
- WORKING WITH DIFFERENT FLAVOUR, TEXTURES
- GLAZING AND FINISHING TECHNIQUES
- ELEGANT PRESENTATIONS



SUGAR CONFECTIONERY

SUGAR CONFECTIONERY

- PRALINE
- NOUGAT
- PÂTE DE FRUIT
- CARAMELS
- LOLLIPOPS & HARD CANDY
- JAMS/JELLIES/MARMALADES



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HERITAGE DESSERTS



HERITAGE DESSERTS

- KAJU KATLI
- GULAB JAMUN
- JALEBI
- GHEWAR
- KALAKAND
- PEDA
- PHIRNI
- ANGOORI RASMALAI
- KULFI



MODULE 21

VEGAN DESSERTS



- SCIENTIFIC UNDERSTANDING OF VEGAN CONCEPT
- ALTERNATIVES TO TRADITIONAL INGREDIENTS
- ENTREMET
- TRAVEL CAKE
- TART



- SPONGES & FILLINGS
- COATING & COVERING
- FONDANT
- EDIBLE FLOWERS, LEAVES ETC
- EMBOSSING, MOULDING, STENCCELLING
- AIR BRUSHING
- COLORING, GLAZING TECHNIQUES

MODULE 22

CELEBRATION CAKES/WEDDING CAKES



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CHOCOLATE SHOWPIECE



MODULE 24

MASTERCHEF SERIES (STUDENT CHOICE)



FEES

THE FEES FOR DIPLOMA IN PROFESSIONAL **EGGFREE** BAKING, PASTRY & ENTREPRENEURSHIP IS INR **6,15,000** (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
- 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.