



MODULES FOR CERTIFICATE COURSE IN VEGETARIAN CUISINE

MODULE 1

INTRODUCTION TO KITCHEN & BASIC SKILLS



ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 2

SOUPS, STOCKS & CUTS OF VEGETABLES



MODULE 3

CLASSICAL SALADS & DRESSINGS



MODULE 4

LEBANESE MEZZE



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 5

EUROPEAN VEGETARIAN SPECIALITIES



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 6

SANDWICHES, BURGERS & WRAPS





INDIAN BREAKFAST PREPARATIONS



MODULE 9

INDIAN VEGETARIAN PREPARATIONS



SEP
SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

SEP
SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

SEP
SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

SEP

SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 10

CUISINES OF THAILAND



MODULE 11

CUISINES OF CHINA



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 12

CUISINES OF JAPAN



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

FEES

THE FEES FOR CERTIFICATE COURSE IN VEGETARIAN CUISINE IS
INR **2,95,763** (EXCL. OF 18% GST)

BATCH COMMENCES **2ND DECEMBER, 2024**

DURATION OF THE COURSE:- MONDAY TO FRIDAY (8 AM TO 4 PM)
FOR 8 WEEKS (APPROX)

ITEMS THAT ARE INCLUDED IN THE FEES ARE :

- CHEFS JACKET AND T-SHIRT
- TOOL KITS
- 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.

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)
