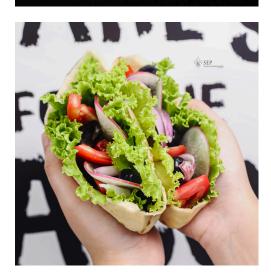




₩ SEP











MODULES FOR CERTIFICATE COURSE IN VEGETARIAN CUISINE

INTRODUCTION TO KITCHEN & BASIC SKILLS











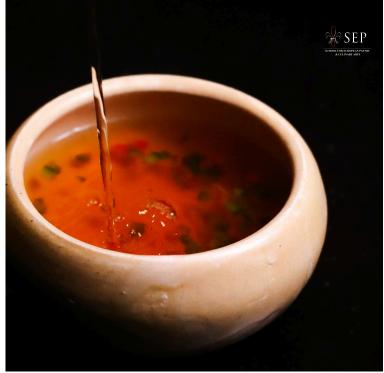
ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

SOUPS, STOCKS & CUTS OF VEGETABLES













CLASSICAL SALADS & DRESSINGS











& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.



LEBANESE MEZZE











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EUROPEAN VEGETARIAN SPECIALITIES











SANDWICHES, BURGERS & WRAPS













ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

PIZZAS









INDIAN BREAKFAST PREPARATIONS











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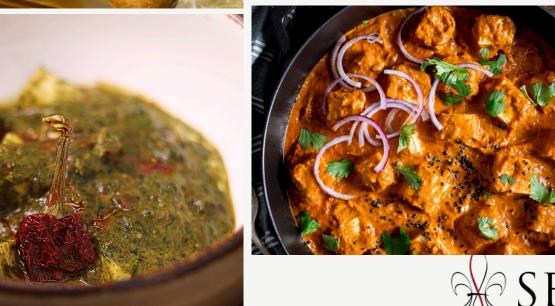
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MODULE 9

INDIAN VEGETARIAN PREPARATIONS



SCHOOL FOR EUROPEAN PASTRY & CULINARY ARTS





CUISINES OF THAILAND





CUISINES OF CHINA











SCHOOL FOR EUROPEAN PASTRY & CULINARY ARTS

CUISINES OF JAPAN











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.

And

Chef Anil Rohira

(CO-FOUNDER)

Junit

Mr. Dhiraj Dama

(CO-FOUNDER)

Chef Vikas Bagul

(CO-FOUNDER)