



MODULES FOR ADVANCED CERTIFICATE PROGRAMME IN BAKING AND PASTRY ARTS

MODULE 1

SCIENCE OF BAKING, PASTRY & CHOCOLATE



Brown + White Sugar



All Brown Sugar



All White Sugar

Cookie
Science



Baking Powder



Browned Butter



Refrigerated Dough



Carbohydrates



Fats



Minerals



Proteins



Vitamins



Water



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

COOKIES



MODULE 3

TRAVEL CAKES



MODULE 4

TARTS



MODULE 5

BASIC BREADS & YEASTED DOUGHS



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& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 6

ARTISANAL BREADS



MODULE 7

LAMINATED DOUGHS



MODULE 8

ICE CREAM, SORBET & GRANITA



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MODULE 9

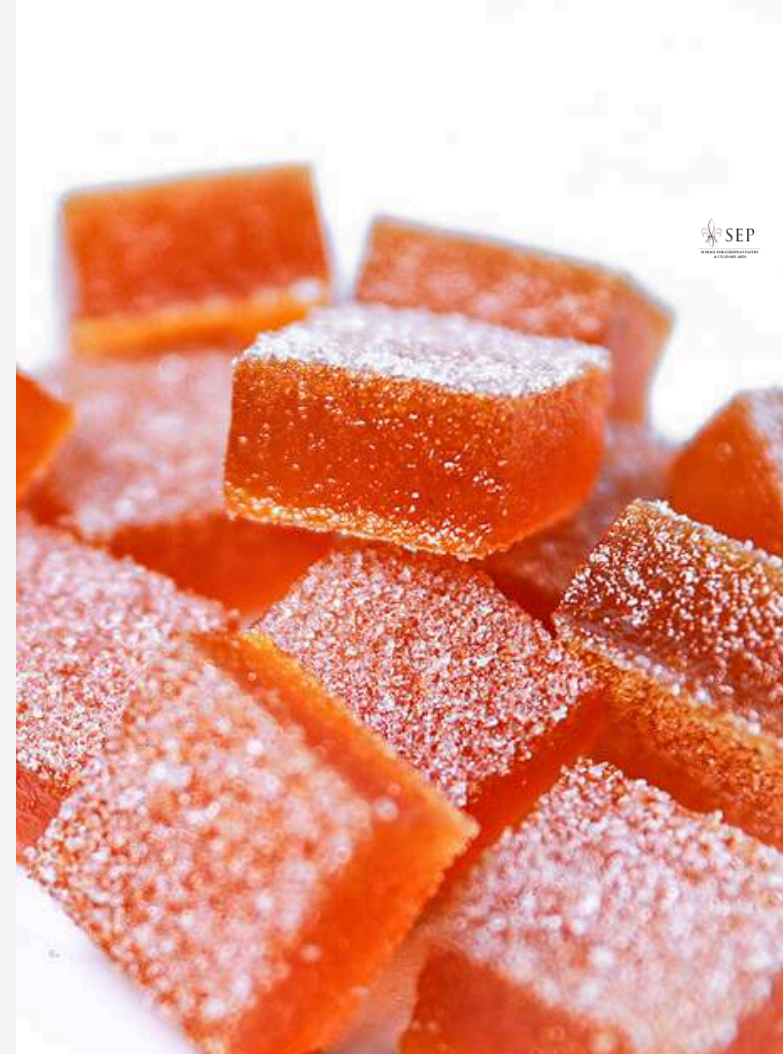
VERRINES



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PRESERVES SPREADS & CONFECTIONS



MODULE 11

CHOCOLATE BASICS

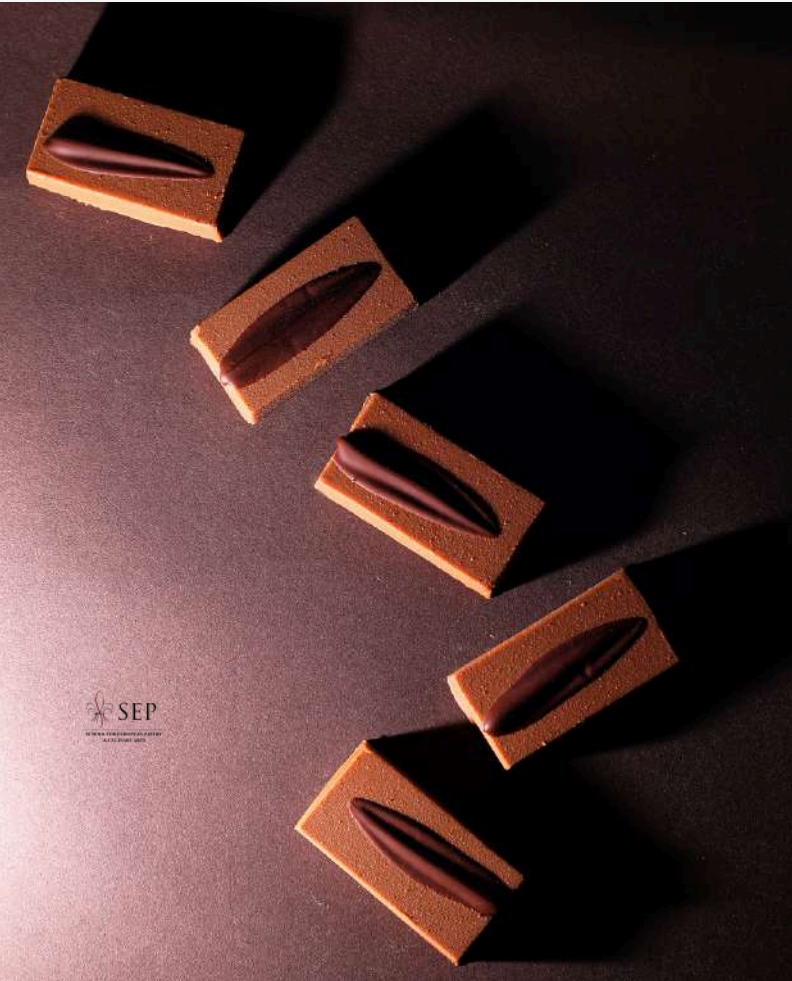


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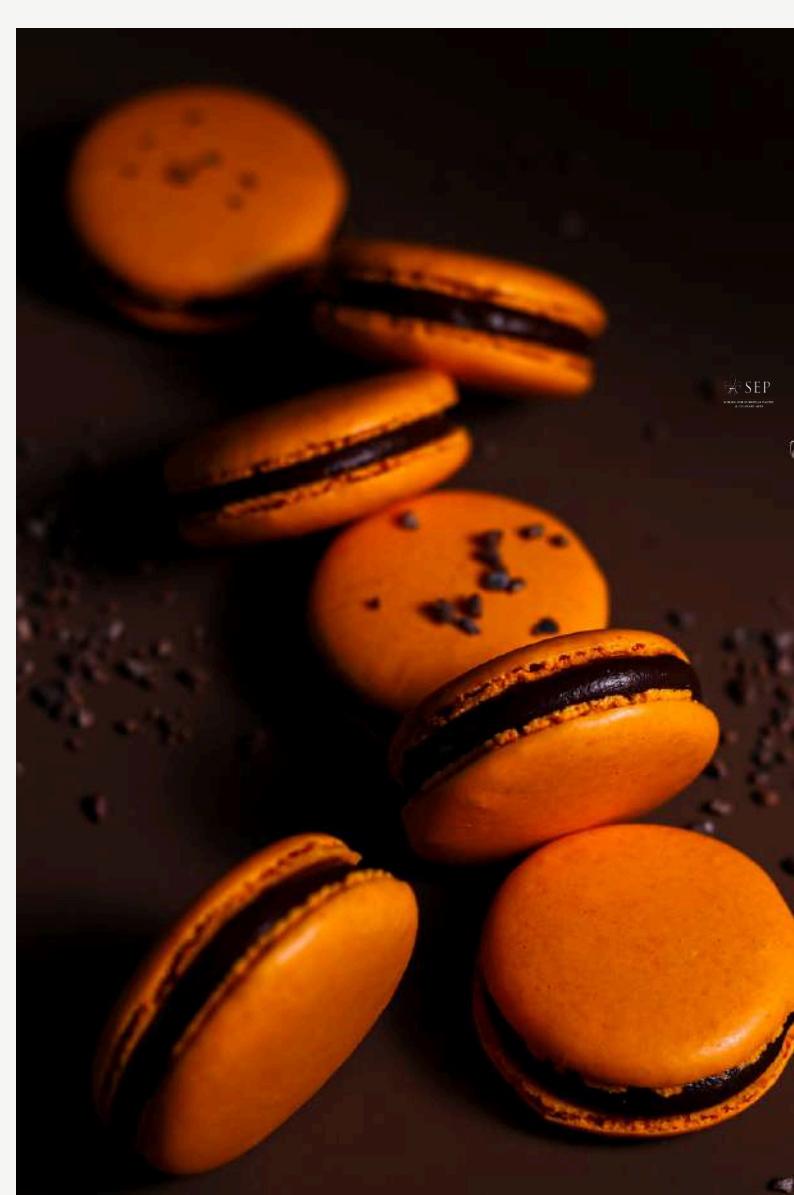
MODULE 12

ADVANCED CHOCOLATE & PRALINES



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MACARONS



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FUNDAMENTALS OF CAKE



MODULE 15

CLASSICAL CAKES



MODULE 16

FONDANT/CELEBRATION CAKE



MODULE 17

ENTREMETS & PETIT GATEAUX



FEES

THE FEES FOR ADVANCE CERTIFICATE PROGRAMME IN BAKING & PASTRY ARTS IS **INR 2,95,763** (EXCL. OF 18% GST)

BATCH COMMENCES **6TH JANUARY, 2025**

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

ITEMS THAT ARE INCLUDED IN THE FEES ARE :

- CHEFS JACKETS, APRONS AND CAPS
- TOOL KIT
- 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.
- THE FEES ARE SUBJECT TO REVISION AS PER THE SCHOOL'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)
