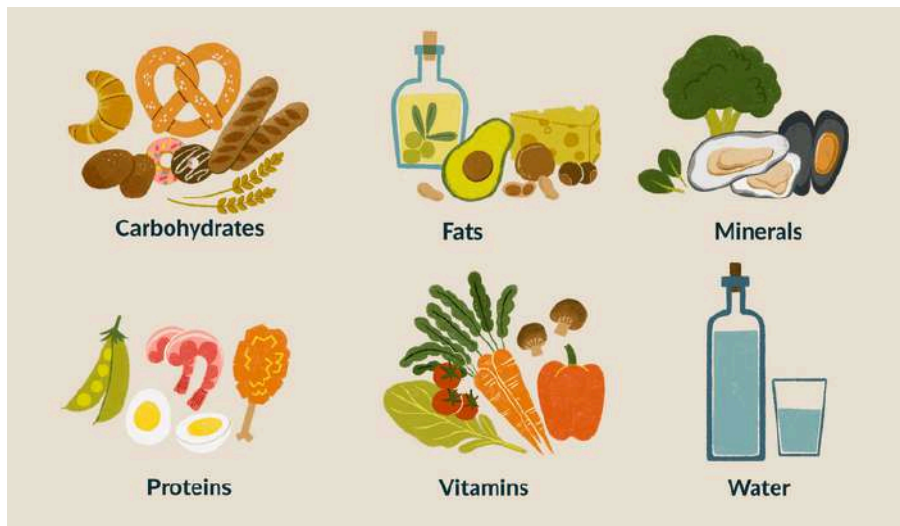
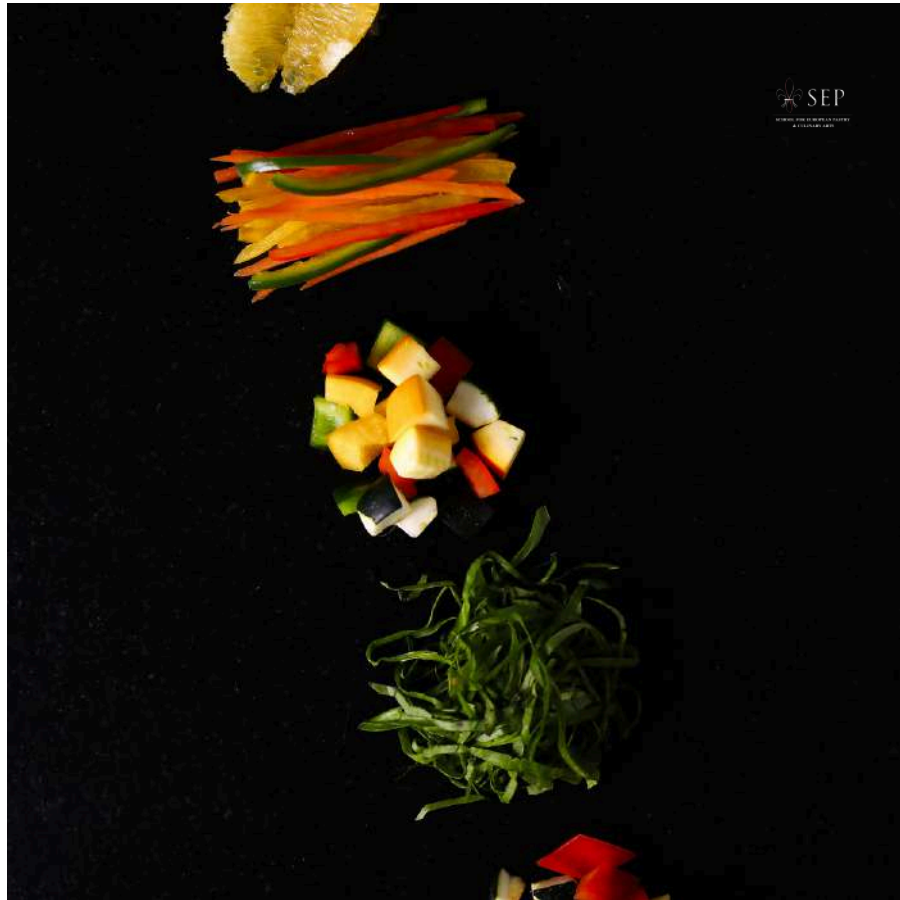




MODULES FOR CERTIFICATE COURSE IN TRADITIONAL INDIAN CUISINE

INTRODUCTION TO INDIAN KITCHENS & BASIC SKILLS



MODULE 2

INTRODUCTION TO SPICES & PASTES



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

MODULE 3

REGIONAL INDIAN GRAVIES



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MODULE 4

REGIONAL CHICKEN PREPARATIONS



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MODULE 5

REGIONAL LAMB PREPARATIONS

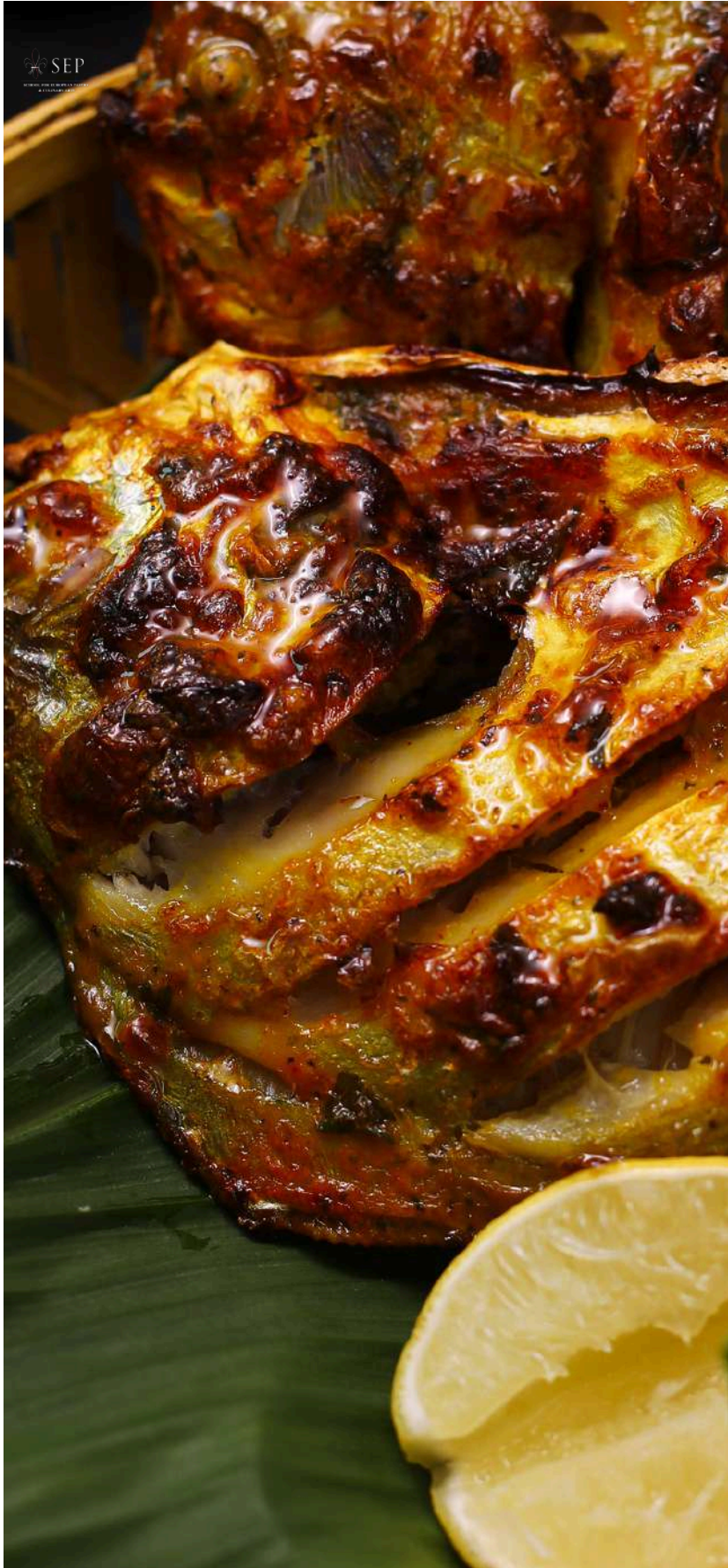


SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

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MODULE 6

REGIONAL SEAFOOD PREPARATIONS



MODULE 7

REGIONAL VEGETABLE DISHES



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& CULINARY ARTS

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REGIONAL LENTILS & PANEER PREPARATIONS



SEP
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& CULINARY ARTS



SEP
SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS



SEP
SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS



SEP
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REGIONAL PILAFS & BIRYANIS



MODULE 10

INDIAN BREAKFAST DISHES



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MODULE 11

TANDOOR KEBABS & BREADS



MODULE 12

INDIAN STREET FOOD



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FEES

THE FEES FOR CERTIFICATE COURSE IN TRADITIONAL INDIAN CUISINE IS **INR 2,83,899** (EXCL. OF 18% GST)

DATES TO BE ANNOUNCED

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)
