



# MODULES FOR CERTIFICATE COURSE IN VEGETARIAN CUISINE

# MODULE 1

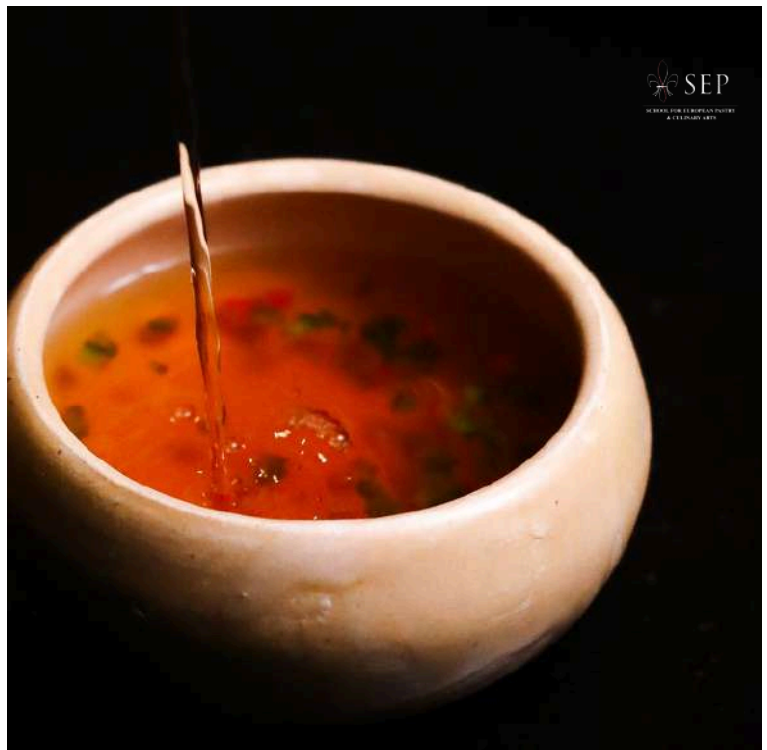
# INTRODUCTION TO KITCHEN & BASIC SKILLS



ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

# MODULE 2

## SOUPS, STOCKS & CUTS OF VEGETABLES



# MODULE 3

# CLASSICAL SALADS & DRESSINGS



SEP  
SCHOOL FOR EUROPEAN PASTRY & CULINARY ARTS



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SCHOOL FOR EUROPEAN PASTRY & CULINARY ARTS

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## MODULE 4

# LEBANESE MEZZE



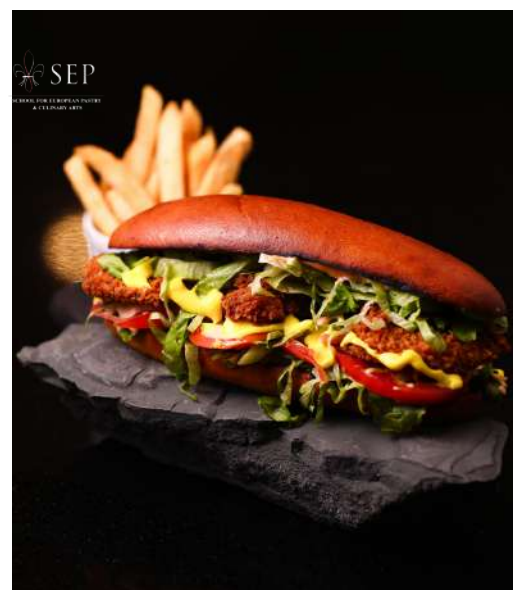
# MODULE 5

## EUROPEAN VEGETARIAN SPECIALITIES



# MODULE 6

# SANDWICHES, BURGERS & WRAPS







# INDIAN BREAKFAST PREPARATIONS



## MODULE 9

# INDIAN VEGETARIAN PREPARATIONS



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## MODULE 10

# CUISINES OF THAILAND



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# MODULE 11

# CUISINES OF CHINA



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## MODULE 12

# CUISINES OF JAPAN



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# 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

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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)

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