

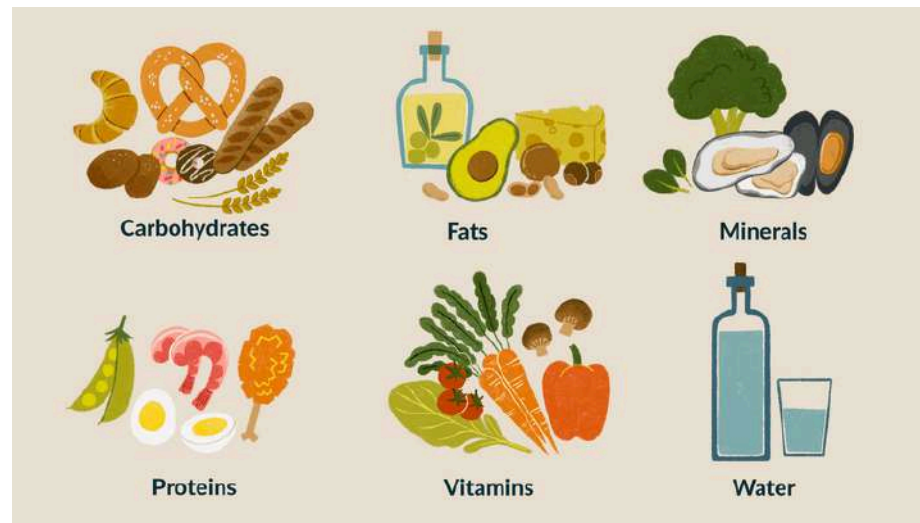
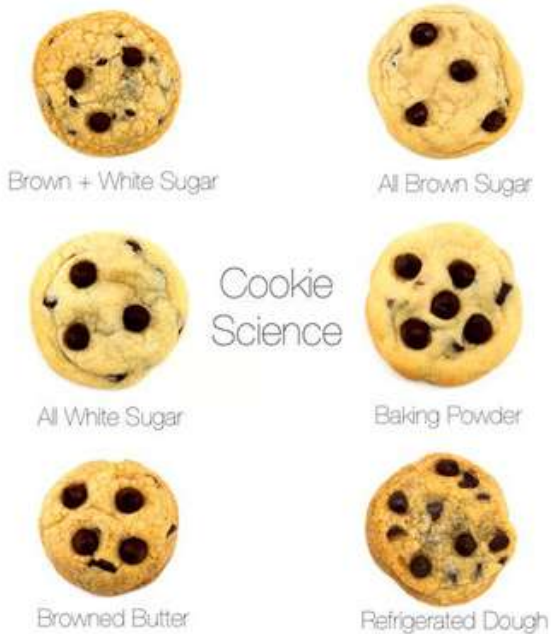


# MODULES FOR ADVANCED CERTIFICATE PROGRAMME IN EGG-FREE BAKING AND PASTRY ARTS



# MODULE 1

# SCIENCE OF BAKING, PASTRY & CHOCOLATE



SCHOOL FOR EUROPEAN PASTRY  
& CULINARY ARTS

ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.



MODULE 2

# COOKIES





# MODULE 3

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# TRAVEL CAKES





# MODULE 4

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# TARTS





# MODULE 5

# BASIC BREADS



SCHOOL FOR EUROPEAN PASTRY  
& CULINARY ARTS

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## MODULE 6

# ARTISANAL BREADS



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## MODULE 7

# LAMINATED DOUGHS





## MODULE 8

# ICE CREAM, SORBET & GRANITA





## MODULE 9

# VERRINES



SCHOOL FOR EUROPEAN PASTRY  
& CULINARY ARTS

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## MODULE 10

# PRESERVES SPREADS & CONFECTIONS



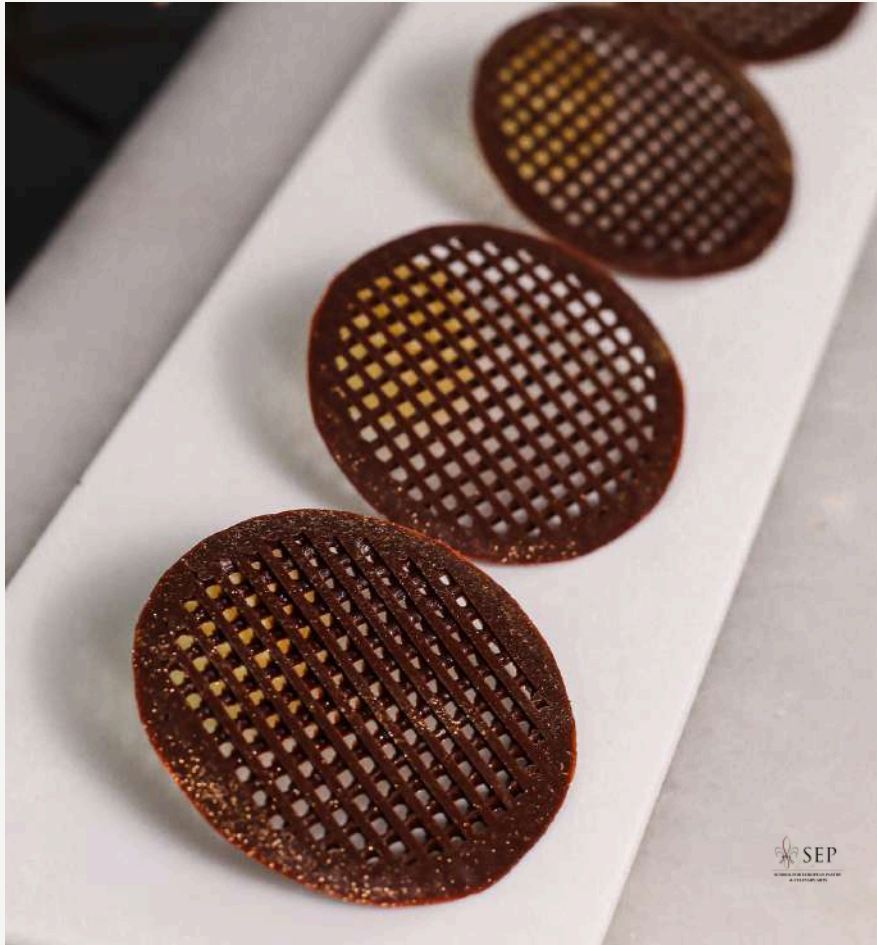
SCHOOL FOR EUROPEAN PASTRY  
& CULINARY ARTS

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## MODULE 11

# CHOCOLATE BASICS



SCHOOL FOR EUROPEAN PASTRY  
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# MODULE 12

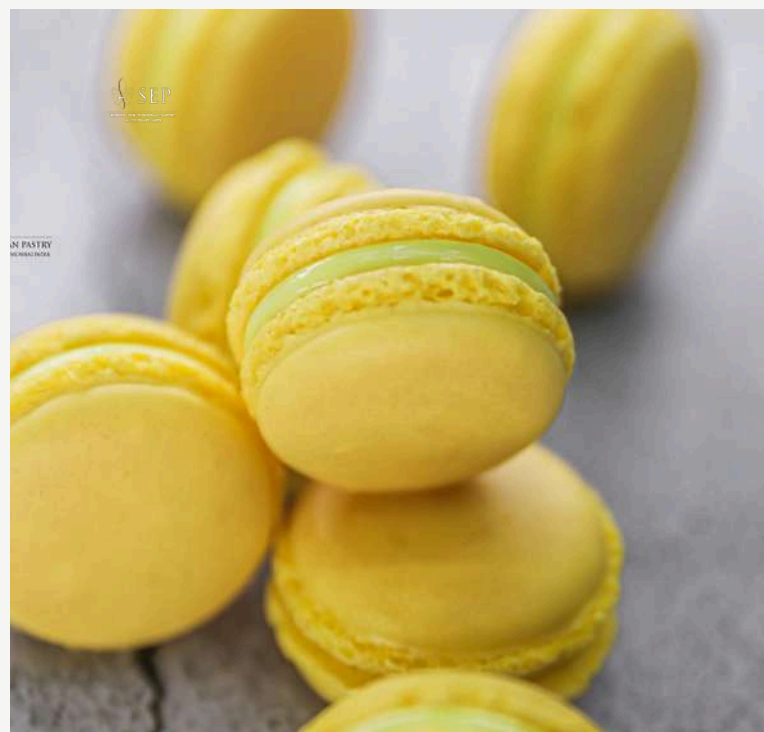
# ADVANCED CHOCOLATE & PRALINES



ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.



# MACARONS



SCHOOL FOR EUROPEAN PASTRY  
& CULINARY ARTS



# FUNDAMENTALS OF CAKE





# MODULE 15

# CLASSICAL CAKES





## MODULE 16

# FONDANT/CELEBRATION CAKE





# MODULE 17

# ENTREMET & PETIT GATEAUX





# FEES

THE FEES FOR ADVANCE CERTIFICATE PROGRAMME IN **EGGFREE**  
BAKING & PASTRY ARTS 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

## **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

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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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