



WESTERN

INDIAN

ORIENTAL

MODULES FOR DIPLOMA IN PROFESSIONAL CULINARY ARTS & ENTREPRENEURSHIP

MODULE 1

FOOD SAFETY & HYGIENE



FOOD SAFETY

- HACCP
- FOOD BORNE ILLNESSES
- SAFETY MEASURES & PRACTICES

HYGIENE

- IMPORTANCE
- PROCESSES
- EQUIPMENT & PERSONAL



MODULE 2

FOOD SCIENCE THEORY & BASIC SKILL DEVELOPMENT



- NUTRITION
- INTRODUCTION TO INGREDIENTS & FUNCTIONS
- BASIC SKILLS DEVELOPMENT
- FOOD SCIENCE



Carbohydrates



Fats



Minerals



Proteins



Vitamins



Water



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& CULINARY ARTS

MODULE 3

ENTREPRENEURSHIP, MENU PLANNING & BUDGETING

ENTREPRENEURSHIP

- SETTING UP YOUR OWN BUSINESS
- COST & PROFIT ANALYSIS
- KITCHEN LAYOUT & STAFFING
- MARKETING PLAN
- LEGAL OBLIGATIONS



MENU PLANNING & BUDGETING

- OBJECTIVES
- YIELD CALCULATION
- FOOD COSTING
- MENU LAYOUT

MODULE 4

BUSINESS INITIATIVE

CULINARY CONNECTION

- ONLINE & OFFLINE SALE
- MENU PLANNING
- FOOD COST
- HOW TO PLAN & MANAGE PRODUCTION
- MARKETING & PROMOTIONS
- PACKAGING & DESIGNING
- SELLING PRICE
- AFTER SALE REPORT
- FEEDBACK & GUEST INTERACTION



CULINARY CONNECTION



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

WESTERN CUISINE



- SOUPS, STOCKS & SAUCES
- SALADS & DRESSINGS
- WESTERN VEGETARIAN PREPARATIONS
- EGG COOKERY
- CLASSICAL ITALIAN CUISINE
- PIZZAS

- CONTINENTAL POULTRY PREPARATIONS
- CONTINENTAL LAMB PREPARATIONS
- CONTINENTAL SEAFOOD PREPARATIONS
- SANDWICHES & BURGERS



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& CULINARY ARTS

MODULE 5

SOUPS, STOCKS & SAUCES

- INTERNATIONAL SOUPS
- BROTHS
- CLEAR SOUPS
- CREAM SOUPS
- WHITE STOCK
- BROWN STOCK
- VEGETABLE STOCK
- FISH STOCK
- ORIENTAL STOCK



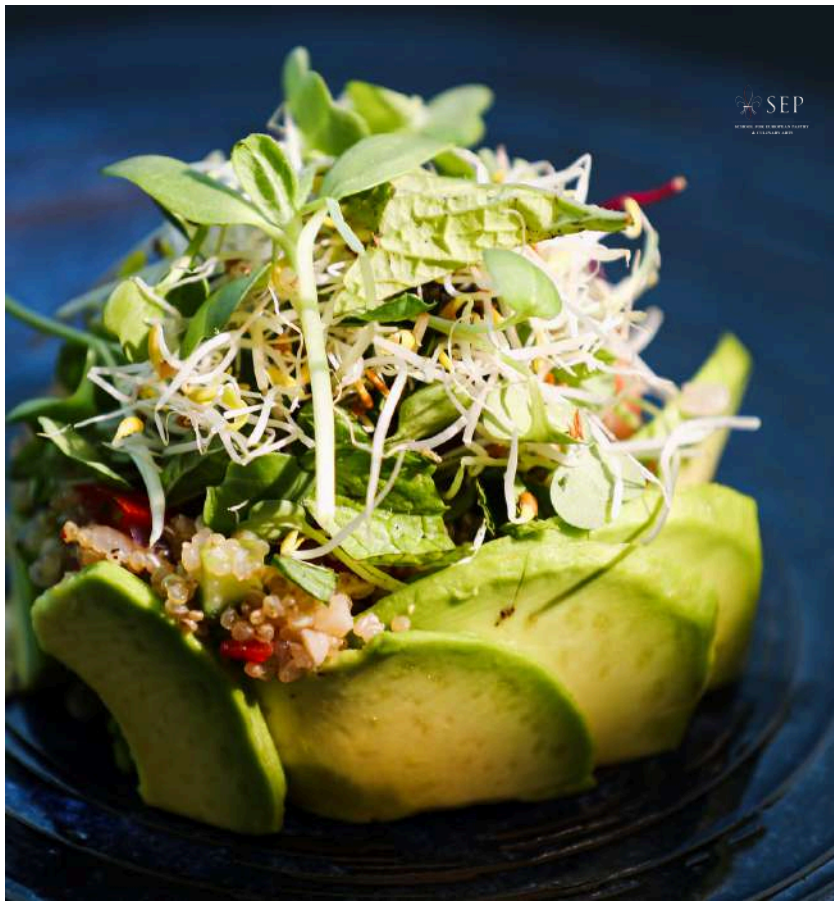
- MOTHER SAUCES
- EMULSIFIED SAUCES
- VEGETABLE BASED
- DAIRY BASED
- CONTEMPORARY SAUCES



SCHOOL FOR EUROPEAN PASTRY
& CULINARY ARTS

MODULE 6

SALADS & DRESSINGS



- LETTUCE BASED
- SIMPLE & COMPOUND
- TOSSED
- INTERNATIONAL
- OIL BASED DRESSINGS
- YOGHURT DRESSINGS
- CREAM BASED DRESSINGS
- HEALTHY DRESSINGS



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& CULINARY ARTS

MODULE 7

EGG COOKERY

- TYPES OF EGGS
- CULINARY APPLICATION OF EGGS
- STRUCTURE OF EGG



- OMELETTES
- FRIED
- POACHED
- SCRAMBLED
- BOILED



MODULE 8

WESTERN VEG PREPARATION

- ITALIAN
- FRENCH
- MEDITERRANEAN
- MEXICAN
- LEBANESE



MODULE 9

CLASSIC ITALIAN

- PASTAS & SAUCES
- RISOTTOS
- HAND MADE PASTAS
- PASTAS FOR FINE DINING
- POLENTA
- COUS COUS
- GNOCCHI



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& CULINARY ARTS

PIZZAS



- PIZZA SAUCES
- THIN CRUST
- NEAPOLITAN STYLE
- PAN STYLE
- CALZONES
- CHICAGO STYLE
- WOOD FIRED
- PIZZA BLANCO

CONTINENTAL POULTRY PREPARATION

- CUTS OF CHICKEN
- ROASTED
- GRILLED
- BRAISED
- STEWED



MODULE 12

CONTINENTAL LAMB PREPARATION



- CUTS OF LAMB
- ROASTS
- LAMB CHOPS
- LAMB LOIN
- PLATING & GARNISHING



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MODULE 13

CONTINENTAL SEAFOOD PREPARATION

- CUTS OF FISH
- GRILLING SEAFOOD
- FRYING TECHNIQUES
- LOBSTER PREPARATIONS
- COOKING SALMON & TUNA



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MODULE 14

SANDWICHES & BURGERS

- CLUB SANDWICH
- GRILLED
- CLASSICAL
- PO' BOY
- HOT DOG



- CHICKEN BURGER
- LAMB BURGER
- PULLED MEAT BURGER
- VEGETABLE BURGER
- ACCOMPANIMENTS & GARNISHES



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& CULINARY ARTS

● REGIONAL ● INDIAN CUISINE



- INTRODUCTION TO SPICES & PASTES
- REGIONAL INDIAN GRAVIES
- REGIONAL INDIAN VEGETARIAN PREPARATIONS
- INDIAN BREAKFAST PREPARATIONS

- REGIONAL INDIAN POULTRY PREPARATIONS
- REGIONAL INDIAN LAMB PREPARATIONS
- REGIONAL INDIAN SEAFOOD PREPARATIONS
- INDIAN STREET FOOD



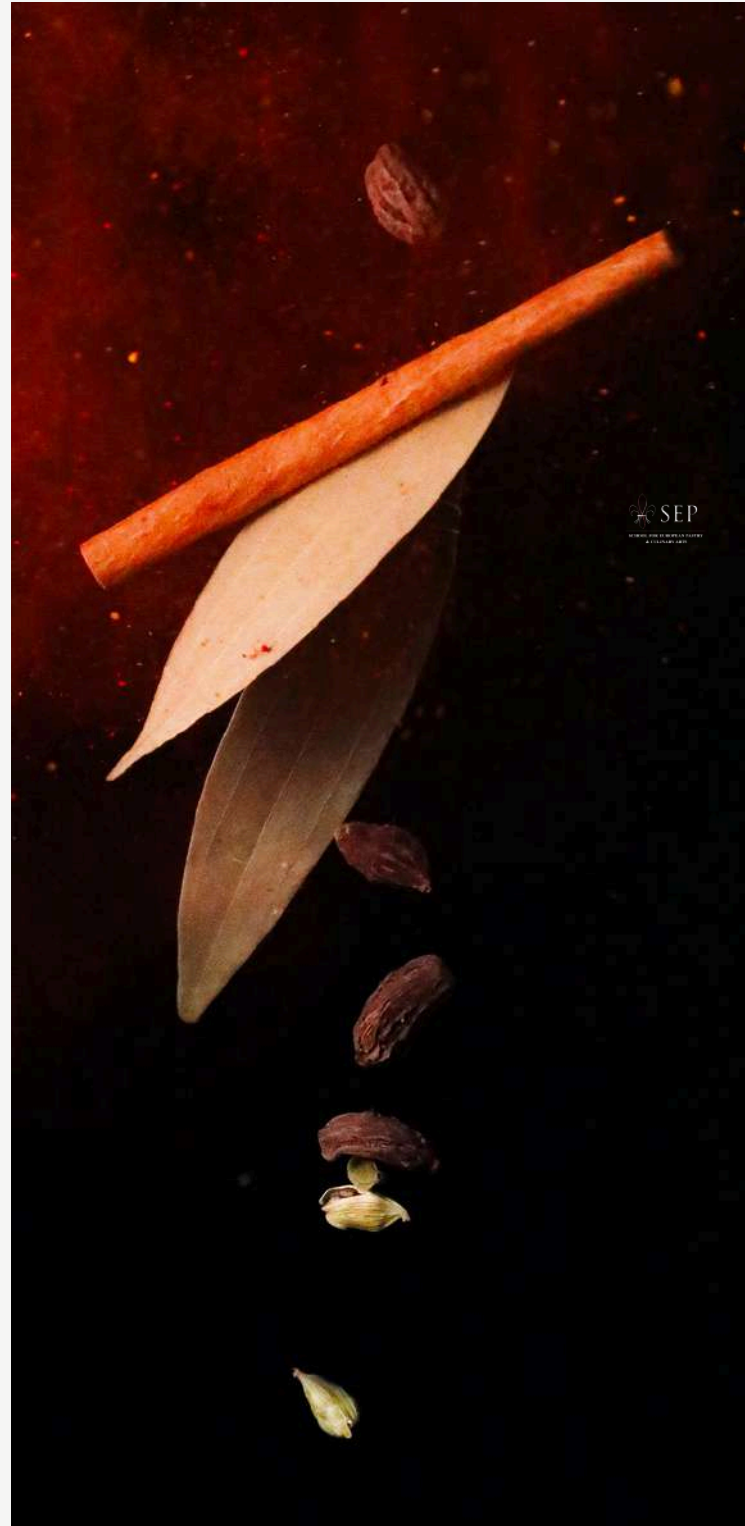
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& CULINARY ARTS

MODULE 15

INTRODUCTION TO SPICES & PASTES



- SELECTION OF SPICES
- BROILING SPICES
- SPICE BLENDS
- USE OF SPICES IN TEMPERING
- NUT PASTES
- VEGETABLE PASTES
- SPICE PASTES
- LENTIL PASTES



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& CULINARY ARTS

REGIONAL INDIAN GRAVIES

- PUNJAB
- HOME STYLE
- AWADH
- SOUTH INDIAN
- RAJASTHAN



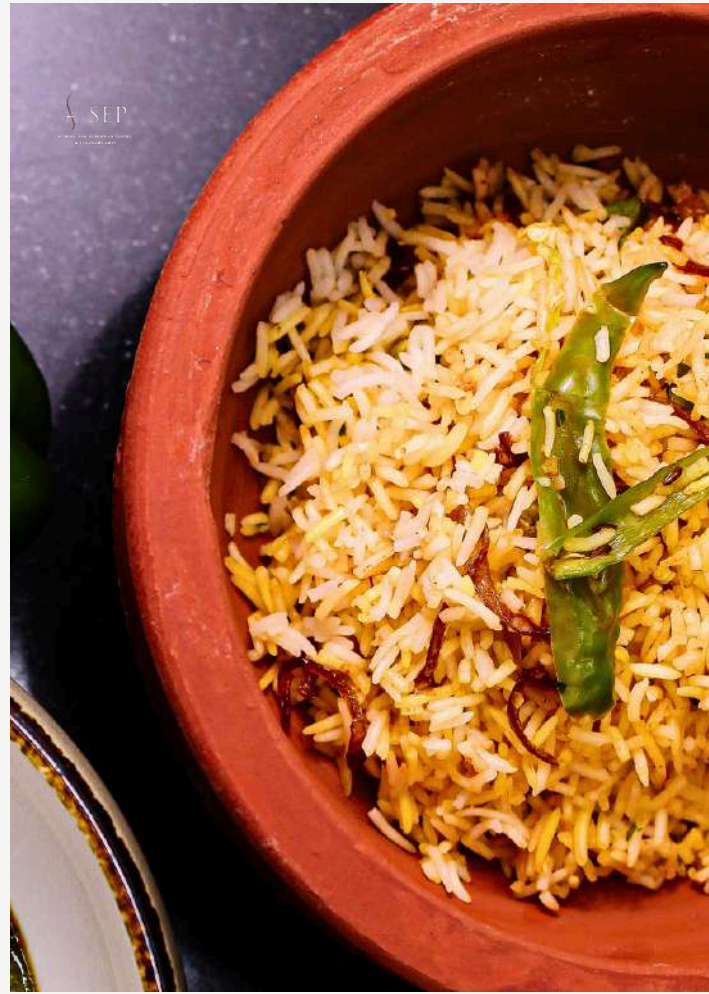
- ONION BASED GRAVIES
- YOGHURT BASED GRAVIES
- SPINACH BASED GRAVIES
- NUT BASED GRAVIES



MODULE 17

REGIONAL INDIAN VEGETARIAN PREPARATIONS

- HANDI PREPARATIONS
- LAGAN PREPARATIONS
- TAWA DISHES
- DUM COOKING



- KADHAI DISHES
- REGIONAL LENTIL PREPARATIONS
- PANEER PREPARATIONS
- COOKING STEMS & TUBERS
- LEAFY VEGETABLES
- ROOT VEGETABLES



MODULE 18

INDIAN BREAKFAST PREPARATIONS

- NORTH INDIAN
- SOUTH INDIAN
- REGIONAL SPECIALITIES
- CHUTNEYS & ACCOMPANIMENTS



- IDLI
- DOSA
- POORI BHAJI
- PARATHA



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MODULE 19

REGIONAL INDIAN POULTRY PREPARATION



- INDIAN CUTS OF CHICKEN
- HOMESTYLE CHICKEN CURRY
- KORMAS
- MUSALLAM
- REGIONAL CHICKEN SPECIALITIES



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& CULINARY ARTS

MODULE 20

REGIONAL INDIAN LAMB PREPARATION

- INDIAN CUTS OF LAMB
- REGIONAL LAMB CURRIES
- DUM COOKING
- COOKING OF RAAN
- KORMAS & QALIYAS



MODULE 21

REGIONAL INDIAN SEAFOOD PREPARATION

- POPULAR SEAFOOD USED IN INDIAN CUISINE
- REGIONAL SEAFOOD PREPARATIONS
- FISH CURRIES FROM INDIA
- FRIED FISH PREPARATIONS



INDIAN STREET FOOD

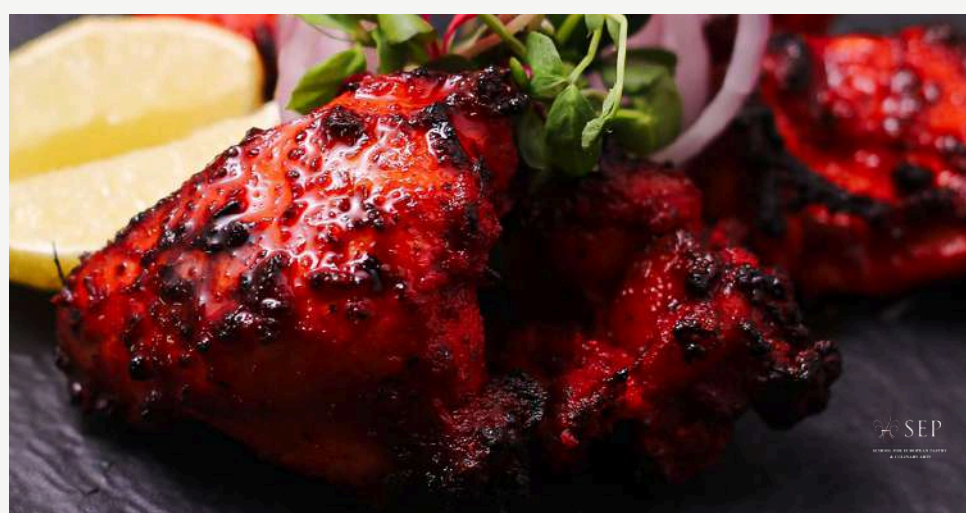
- CONCEPT OF CHAATS
- REGIONAL STREET FOOD
- PURANI DILLI KI CHAAT
- CHUTNEYS & ACCOMPANIMENTS



- KACHORI
- DHOKLA
- KHANDVI
- PAAV BHAJI
- DAHI PURI



INDIAN TANDOOR



- INTRODUCTION TO TANDOOR
- DESIGN OF TANDOOR
- SEASONING AND WORKING OF TANDOOR
- TYPES OF MARINATIONS



ORIENTAL CUISINE



- CUISINES OF CHINA
- CUISINES OF JAPAN
- CUISINES OF SOUTH EAST ASIA



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- REGIONS OF CHINA
- CHINESE STIR FRIES
- CHINESE MEAT DISHES
- DIM SUMS

MODULE 24

CUISINES OF CHINA



- CHINESE STYLE NOODLES
- STIR FRIED RICE



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CUISINES OF JAPAN

- JAPANESE INGREDIENTS & SAUCES
- JAPANESE BREAKFAST
- POPULAR JAPANESE COOKING STYLES



- ART OF SUSHI MAKING
- NIGIRI
- SASHIMI
- MAKI
- FUTO MAKI
- GUNKAN MAKI
- URAMAKI

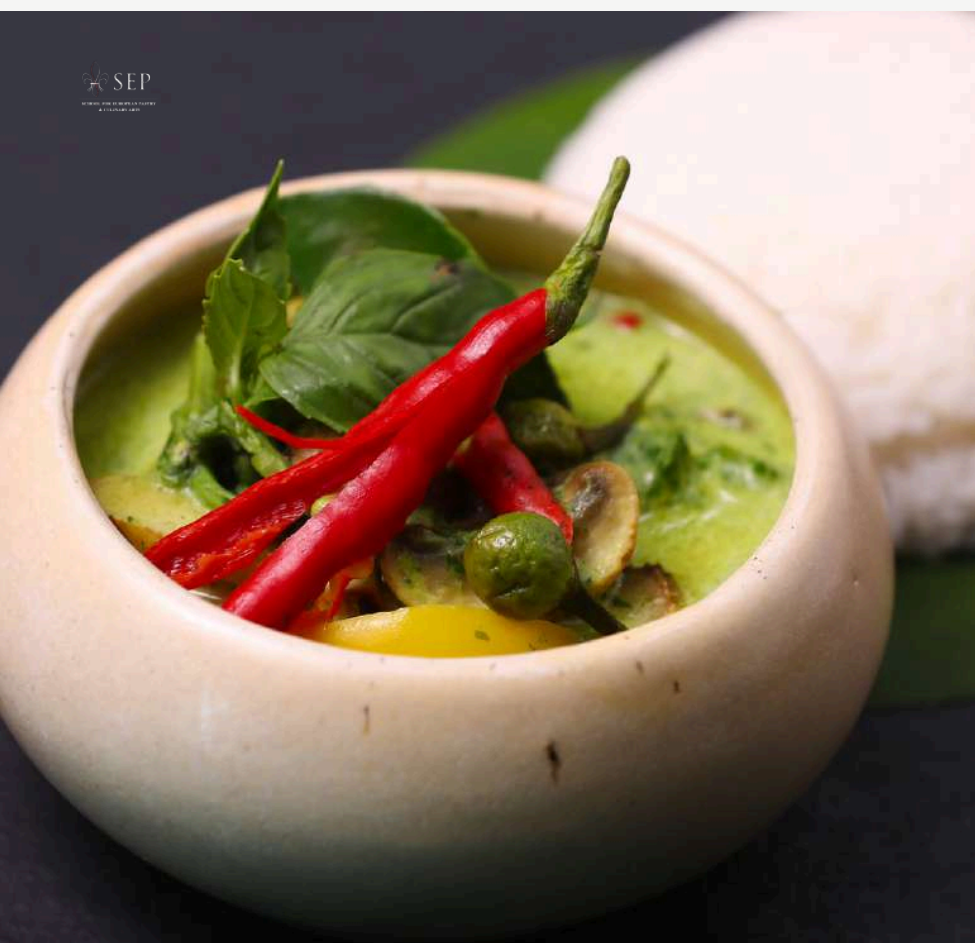


MODULE 26

CUISINES OF SOUTH EAST ASIA



- INDONESIAN
- MALAYSIAN
- VIETNAMESE DELICACIES
- SPECIALITIES OF THAILAND



- SOUPS & STARTERS
- THAI CURRIES & STIR FRIES
- SPECIALITY RICE & NOODLES



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MODULE 27

MASTERCHEF SERIES



SCHOOL FOR EUROPEAN PASTRY
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ALL THE IMAGES ARE FOR REPRESENTATION PURPOSE ONLY.

FEES

THE FEES FOR DIPLOMA IN PROFESSIONAL CULINARY ARTS & ENTREPRENEURSHIP IS **INR 5,75,000** (EXCL. OF 18% GST)

BATCH COMMENCES **4TH FEBRUARY, 2025**

DURATION OF THE COURSE:- MONDAY TO FRIDAY (8 AM TO 4 PM)
FOR 6 MONTHS (24 WEEKS)

ITEMS THAT ARE INCLUDED IN THE FEES ARE :

- CHEFS JACKET AND T-SHIRT
- TOOL KITS
- STUDY MATERIAL
- INGREDIENTS

ITEMS THAT ARE NOT INCLUDED IN THE FEES ARE :

- CITY & GUILDS EXAMINATION CHARGES FOR LEVEL 3 CERTIFICATION (ON ACTUALS)
- FIELD TRIPS, VISITS TO FARMS & LOCAL MARKETS AND RELATED INDUSTRY SETUPS (ON ACTUALS)

AT THE CONCLUSION OF THE COURSE, YOU WILL RECEIVE CERTIFICATES FROM:

- DIPLOMA CERTIFICATE FROM SCHOOL FOR EUROPEAN PASTRY & CULINARY ARTS
- CITY & GUILDS LEVEL 3 CERTIFICATE (IF APPLICABLE)

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 IS SUBJECT TO REVISION AS PER 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)
