



MODULES FOR DIPLOMA IN THE ART OF PASTRY, CUISINE & CAFE

MODULE 1

FOOD SAFETY & HYGIENE



FOOD SAFETY

- HACCP
- FOOD BORNE ILLNESSES
- SAFETY MEASURES & PRACTICES

HYGIENE

- IMPORTANCE
- PROCESSES
- EQUIPMENT & PERSONAL



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MODULE 2

FOOD SCIENCE THEORY & BASIC SKILLS



- FOOD SCIENCE
- INTRODUCTION TO FOOD INGREDIENTS
- BAKING SCIENCE
- BASIC SKILLS DEVELOPMENT



Carbohydrates



Fats



Minerals



Proteins



Vitamins



Water



Brown + White Sugar



All Brown Sugar



All White Sugar

Cookie Science



Baking Powder



Browned Butter



Refrigerated Dough



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MODULE 3

CAFE CONNECTION

- MENU PLANNING
- PRODUCT COSTING
- PACKAGING
- PRODUCTION PLANNING
- MARKETING
- SOCIAL MEDIA PRESENCE
- HANDLING CONSUMER COMPLAINTS



SEP
CONFECTION
CONNECTION



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& CULINARY ARTS

DECANDENT COOKIES



- CHOCOLATE DECANDENT
- AMERICAN CHOCOLATE CHIP
- PISTACHIO & CRANBERRY BISCOTTI
- FLORENTINE



- DOUBLE CHOCOLATE & OAT
- SABLE
- SAVOURY COOKIE



MODULE 5

BETTER BATTER

- BELGIAN WAFFLES
- STROOPWAFELS
- PANCAKES
- JAPANESE PANCAKES



- CREPE SUZETTE
- MUFFINS
- SEASONAL FRUIT
COMPOTES
- CRUMPETS

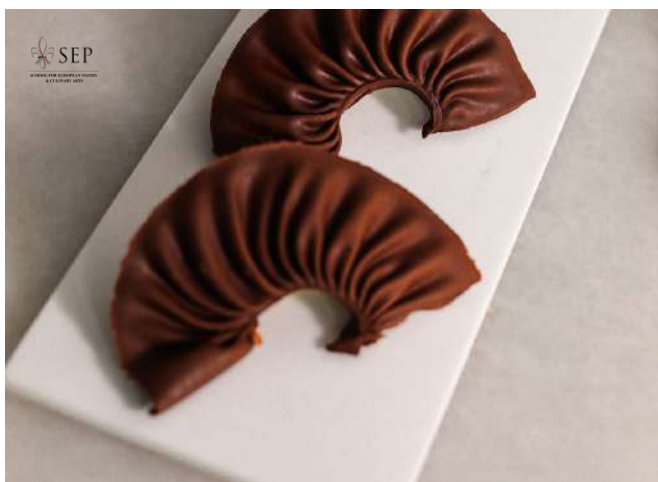


MODULE 6

COCOA TRAIL



- BEAN TO BAR
- CHOCOLATE TEMPERING - SCIENCE & TECHNIQUE
- TYPES OF CHOCOLATE
- CHOCOLATE DECOR
- MOULDING
- ROCHERS



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MODULE 7

CAFE LOAFERS

- INTRODUCTION TO BREADS
- STEPS IN BREAD MAKING
- TECHNIQUE OF DOUGH MAKING
- ENRICHED BREADS
- LEAN BREADS
- SPECIALITY BREADS
- MEDITERRANEAN BREADS



- BAGEL
- KOREAN GARLIC BUN
- BURGER & SLIDER BUN
- HOT DOG BUN
- ENGLISH MUFFINS
- FOCACCIA
- TOAST BREAD

CROISSANT, LAYERS & MORE

- UNDERSTANDING LAMINATED DOUGHS
- YEASTED & NON YEASTED
- CROISSANT
- ALMOND CROISSANT
- PAIN AU CHOCOLAT
- SAVOURY DANISH
- PUFF PASTRY & VARIATIONS
- DANISH PASTRY & MODERN VIENNOISERIE
- BOMBOLONI



MODULE 9

HEALTH BOOSTERS

- PROTEIN BAR
- GRANOLA
- GOOD FOR YOU CRACKERS
- GLUTENFREE BREAD
- GLUTENFREE MULTIGRAIN SHORT BREAD
- VEGAN CHOCOLATE TRAVEL CAKE
- KETO CHEESE & ALMOND CAKE
- KETO QUINOA ORANGE CAKE
- VEGAN FUDGE COOKIE



MODULE 10

ON THE RACKS

- PRESERVES & MARMALADES
- HAZELNUT & CHOCOLATE SPREAD
- NUT BUTTER
- FROSTED NUTS - SWEET & SAVOURY
- MACARON
- MADELINE
- FINANCIER
- BANANA & WALNUT TRAVEL CAKE
- FRUIT & NUT CAKE
- FUDGY BROWNIE



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MODULE 11

PETIT TREATS



- CHOUX PASTRY
- CONTEMPORARY CHOCOLATE TART
- BANOFFEE PIE
- CONTEMPORARY PETIT GATEAUX
- NEW YORK CHEESE CAKE
- BASQUE CHEESECAKE



MODULE 12

OUT OF THE BOX

- COMPOSITION OF VERRINES
- CLASSICAL & CONTEMPORARY VERRINES
- TIRAMISU
- TRES LECHES
- SNICKERS
- FRUIT TRIFLE



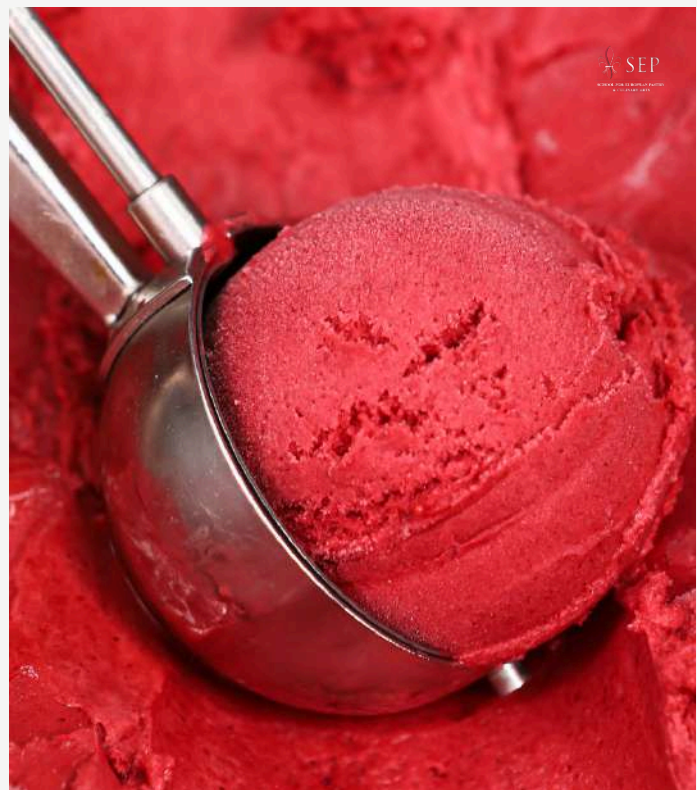
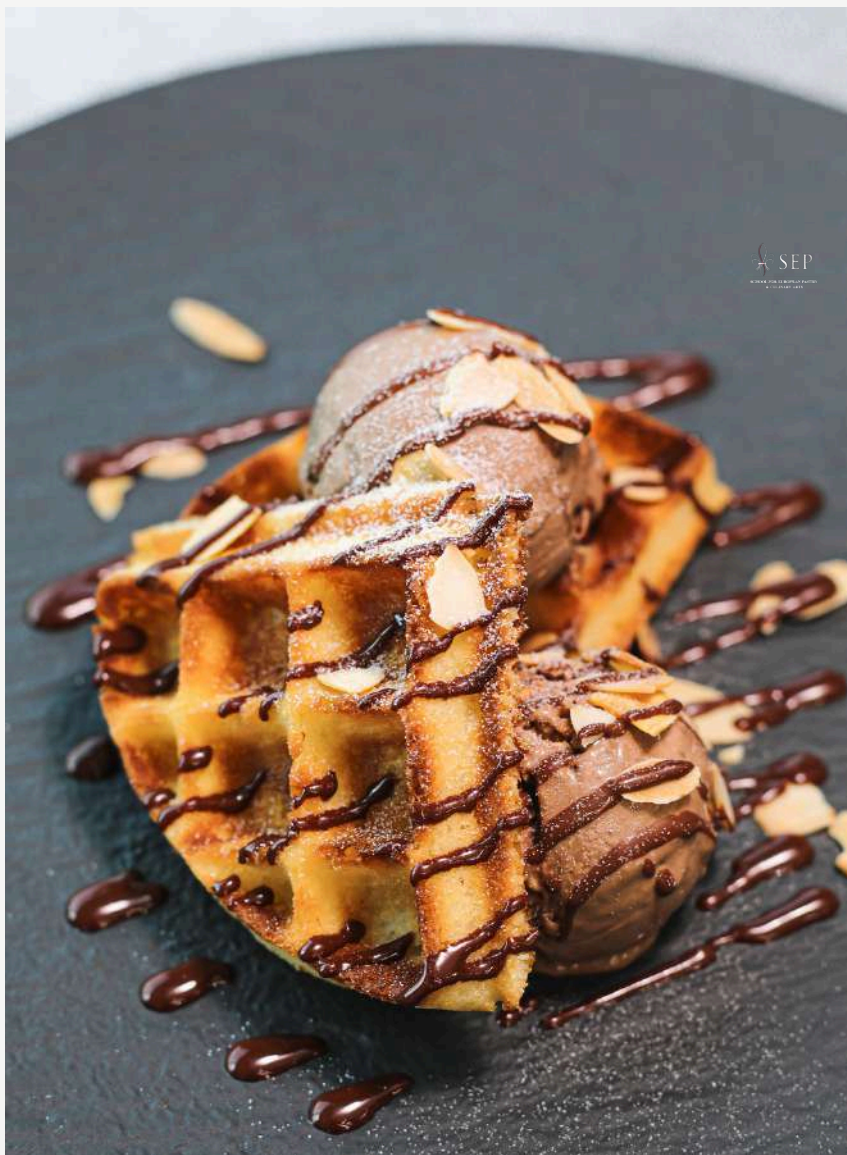
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MODULE 13

FROZEN

- ICE-CREAM
- GRANITA
- FROZEN YOGHURT
- SORBET
- KULFI



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MODULE 14

EVERY DAY A SUNDAE



- COMPOSING FROZEN DESSERTS
- DECORATIONS & PRESENTATIONS
- ROCKY ROAD
- BABA AU RHUM
- NITRO CLOUDS



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MODULE 15

PAINTED PLATTER

- COMPOSITION & DIVERSITY
- PLATED CLASSICS
- FINE DINING STYLE DESSERTS
- BISTRO STYLE
- SOUFFLE



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EGGOLOGY



- THEORY OF EGG
- BOILED EGG
- OMELETTE
- EGGS IN A PAN
- POACHED & SCRAMBLED
- SPECIALITY EGGS
- BREAKFAST ACCOMPANIMENTS



LET'S BEGIN

- LEARNING STOCKS
- TYPES OF SOUPS
- CLASSICAL SOUPS
- INTERNATIONAL SOUPS
- RAMEN BOWL
- SALADS & DRESSINGS
- BUILDING A SALAD
- TRADITIONAL & CONTEMPORARY SALADS



SCOOBY SNACKS

- CAFE APPETIZERS
- SMALL PLATE CONCEPTS
- SOUTH AMERICAN
- ASIAN
- EUROPEAN
- MIDDLE EASTERN



MODULE 19

ALL ROADS LEAD TO ROME

- TYPES OF PASTA
- VARIETIES OF SAUCES
- PAIRING WITH SAUCES
- STAGES OF COOKING
- FINISHING TECHNIQUES
- PLATING TECHNIQUES
- CREATING EMULSION



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- CAFE ESSENTIALS
- SANDWICHES & BURGERS
- COLD & WARM
- SANDWICH CLASSICS
- MAKE YOUR OWN BURGER PATTY
- SANDWICH WRAPS



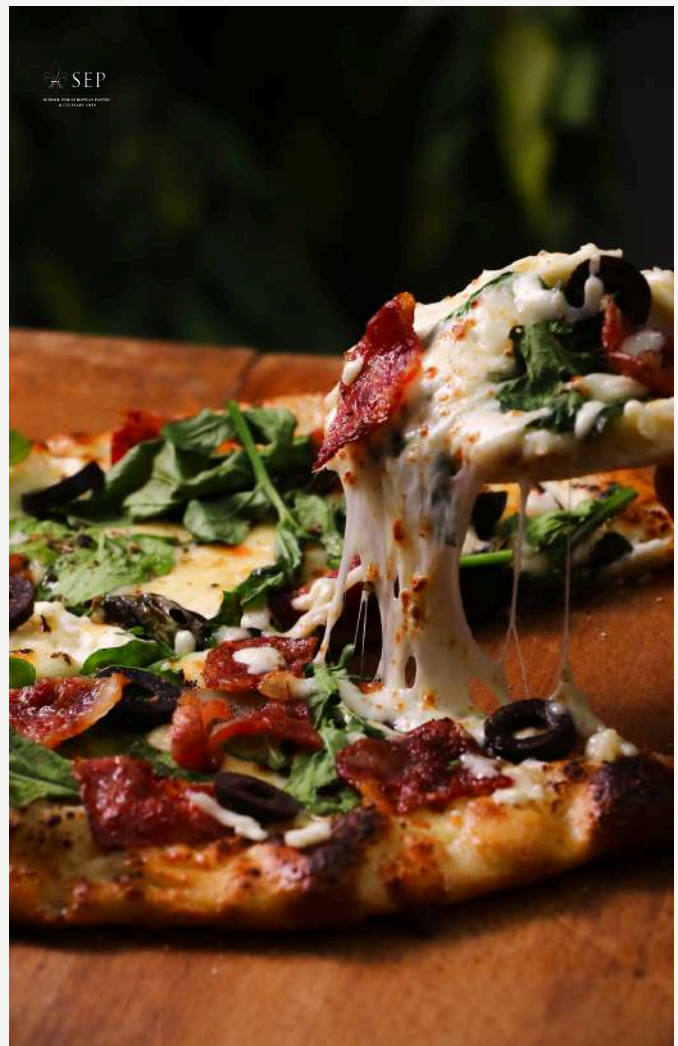
MODULE 20

“B” READ BTWN THE LINES



360 DEGREES

- LEARNING PIZZA DOUGHS
- VARIATIONS IN PIZZA STYLES
- PIZZA SAUCES
- SCIENCE OF PIZZA FERMENTATION
- TECHNIQUE OF PIZZA BAKING



INFUSION & BREWS

- UNDERSTANDING CAFE BEVERAGES
- PORTIONS & TEMPERATURES
- UNDERSTANDING COFFEE BREWING
- EQUIPMENT/MACHINERY OPERATIONS
- TEA INFUSIONS
- TYPES OF TEA
- CLASSIC & CONTEMPORARY CAFE BEVERAGES



FEES

THE FEES FOR DIPLOMA IN THE ART OF PASTRY, CUISINE & CAFE IS
INR **4,00,000** (EXCL. OF 18% GST)

BATCH COMMENCES **3RD FEBRUARY, 2025**

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

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 PASTRY SHOPS 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.

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)
