

Professional Diploma in Patisserie & Confectionery - Level 3

City & Guilds 7120-33 Level 3 Professional Diploma in Bakery

The Program

Cook and Bake Academy has created a program based on the City & Guilds International Catering and Hospitality Curriculum. The main emphasis of the course is to provide the student with extensive bakery & patisserie practical training & educational modules that would help the student to train and prepare for job in the hospitality industry

Eligibility: Diploma in Bakery & Patisserie, fluency in English language

What qualification will I get?

Professional Diploma from **City & Guilds, London, United Kingdom**

How long is this course?

1 Year Program consisting of **6 Months Practical & Theory at the Academy & 4 Months Industrial Training** in 5 star Hotels or Restaurants

How is the course assessed?

Continuous Assessment, Practical & Written Examinations

What does this course lead on to?

Employment in the Hospitality Industry

What will I Study in this Course?

Classes held per week: **5 (practical: 3 & theory: 2)**

- The principles of food safety supervision for catering
- Importance of food safety management procedures
- Responsibilities of employers and employees in respect of food safety legislation and procedures for compliance, Importance & methods of temperature control
- Procedures for cleaning, disinfection and waste disposal

- Requirements related to design
- Importance & methods for pest control
- Supervisory skills in the hospitality industry legislations
- Requirements of health & safety legislation in a professional kitchen
- Responsibilities of supervisors, the purpose of recording and reporting procedures in health & safety
- Different methods of training like demonstrations & mentoring
- Methods & procedures for controlling food safety
- Produce dough and batter products like artisanal breads, speciality doughs, fermented doughs, savarins, blinis
- Decorating Techniques – piping, shaping & moulding
- Produce petits fours including glaze, fondant dips, chocolate carolines
- Produce paste products using traditional, classical and modern skills & techniques
- Paste products like puff, choux, sable, strudel, filo & Linzer
- Produce hot desserts like soufflés, cabinet pudding, charlottes, crepes
- Produce frozen desserts like sorbets, parfaits, biscuit glaces
- Produce biscuits, cake and sponges like tuiles, japonnaise, financiers
- Produce display pieces and decorative items like cooked sugar/isomalt, nougatine

Fee Structure:

Rs 2, 88, 000/-

Amount for **4 installment's Rs 72,000/-**

Payable in 4 months

For **International student's fee is Rs 3, 20,000/-** Amount for 4 installment's is Rs 80,000/-

Payable in 4 months

Documents required at the time of admission:

1. Copy of birth certificate*
2. Passport copy*
3. Copy of Class 10th passing certificate*
4. Proof of Residence – Adhaar card copy*
5. 4 passport size recent photographs

*** Originals to be produced at the time of admission**