

LEVEL-2 & 3-PROFESSIONAL DIPLOMA IN BAKERY AND CONFECTIONERY (DURATION 18 MONTHS)



COURSE DETAILS

CERTIFICATION

Level 2 City & Guilds Diploma in Food Preparation and Cooking (Patisserie)

Level 3 Professional Diploma in Patisserie and Confectionery

DURATION

18 Months Program consisting of 12 months practical & theory at the academy & 6 months of Industrial Training in 5 star hotels or restaurants

CLASSES

Classes held per week: 5 (Practical: 3 & Theory: 2)

START DATE

January/April/July/October



INTRODUCTION

Program is designed specifically for entry-level students who wish to enter in hospitality industry, the Patisserie Diploma provides the highest standards expected in five star properties and best restaurant in the world. Diploma programs are affiliated with City & Guilds, London, United Kingdom. Students gets International Global Qualification and learn core culinary & associated skills.

Intensive modules are taught with advanced aspects of Bakery & Patisserie with major emphasis on skills-building.

Small Batch Size: Our trainer versus student ratio is 1:15. We provide personalized, interactive and efficient training. Adapted to students who want to master professional culinary skills and integrate into a professional kitchen, this program mixes theory, practical and real time training in the five star properties and best restaurant in the world with the goal of mastering all fundamental techniques.

WHAT WILL I LEARN?

Safety at work, Food safety in catering

Prepare, cook and finish cakes, biscuits and sponge products, Prepare, cook and finish pastry products

Prepare, cook and finish dough products, Prepare, cook and finish hot desserts and puddings

Prepare, cook and finish cold desserts, Assessment Patisserie Principles

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

Supervisory skills in the hospitality industry legislations

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, japonnais, financiers

Produce display pieces and decorative items like **cooked sugar/isomalt, nougatine**

Further Opportunities

On completion of this qualification candidates may progress into employment as a commis chef or to the following City & Guilds qualifications:

City & Guilds Level 2 Diploma in Food Preparation and Cooking – Culinary Arts (International)

City & Guilds Level 3 Advanced Diploma in Food Preparation and Cookery Supervision.

Duration

18 Months

12 Months of Delivery (Classroom and Practical) + 6 Months of Industrial Training

Eligibility

10th passed and above. Fluency in English language (verbal/non-verbal) required

What qualification will I get?

Level 2 Diploma in Food Preparation and Cooking – Patisserie from City & Guilds, London.

Level 3 Professional Diploma in Patisserie and Confectionery from City & Guilds, London.

How is course assessed?

The course is assessed via regular internal examinations both written and practical.

Final assessment is done by City & Guilds with international standards of exam regulations

What is included in this fees?

*Registration & Examination fee of City & Guilds

*Membership of Indian Culinary Forum, International Culinary Union, London & World Association of Chefs' Societies

*Chef Uniform: includes 2 Chef Coats, 2 Pants, 2 T-Shirts, 2 White Shirts, 2 Caps, 2 Aprons

*1 Pair of Safety Shoes

*Culinary tool kit

*Full course study and raw material

*Every day tasting session/take home your creations

*Internship in 5 Star Hotels

*100% Assistance in Placement after successful course completion

*Personality development workshop

Additional Benefits

- *Regular campus visits by Reputed Chefs, Hospitality Academicians, Training Managers, Human Resource Managers from 4/5* hotels from all over India
- *Industrial visits to 4/5* hotel kitchens to help the students understand the real-time work environment in the industry
- *Opportunity to attend conferences and seminars in India and Overseas (Expenses to be borne by student)
- *Complete assistance on international career by industry experts
- *Chance to work in high profile Out Door Caterings

Documents required at the time of admission?

- 2 Photocopies of Adhar Card
- 2 Passport copy
- Photocopy of all educational certificates including 10th and/or 12th class mark sheets
- 4 coloured passport-sized photographs
- Residence proof

Fee Structure

Total Fee Rs 4, 95,600/-

Amount for 6 installments is Rs 82, 600/- to be paid in 1st 6 months

For International Passport holders fee is Rs 5, 31, 000/-

Amount for 6 installments is Rs 88,500/- paid in 6 months