

# DUAL DIPLOMA LEVEL

## 2 DIPLOMA IN FOOD PREPARATION AND COOKING

### CULINARY ARTS & BAKERY AND PATISSERIE



#### COURSE DETAILS

#### CERTIFICATION

City & Guilds Diploma in Food Preparation and Cooking (Culinary Arts)

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

#### DURATION

1 Year Program consisting of 6 months practical & theory at the academy & 4 months of Industrial Training in 5 star hotels or restaurants

#### CLASSES

Classes held per week: 6 (Practical: 6 & Theory: 4)

#### START DATE

January/April/July/October



#### INTRODUCTION

Program is designed specifically for entry-level students who wish to enter in Hospitality industry, the Culinary Arts & 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 culinary arts & 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 Food for Cold Presentation  
Healthier Foods & Special Diets  
Prepare, Cook and Finish Stocks, Soups & Sauces  
Prepare, Cook and Finish Fish & Shellfish  
Prepare, Cook and Finish Meat, Poultry & Offal  
Prepare, Cook and Finish Vegetables, Fruits & Pulses  
Prepare, Cook and Finish Rice, Grain, Farinaceous Products & Egg Dishes  
Prepare, Cook and Finish Bakery Products  
Prepare, Cook and Finish Hot & Cold Desserts and Puddings  
Catering Operations, Costs and Menu Planning  
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

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

## Duration

12 Months  
6 Months of Delivery ( Classroom and Practical ) + 4 Months of Industrial Training

## Eligibility

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

## What qualification will I get?

Diploma Certificate of Level 2 IVQ Diploma in Food Preparation & Cooking (Culinary Arts)  
Level 2 Diploma in Food Preparation and Cooking – Patisserie 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 4 installments is Rs 1,23, 900/- to be paid in 1st 4 months

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

Amount for 4 installments is Rs 1,32,750/- paid in 4 months