



## 5 Weeks Bakery & Confectionary Course (Eggfree)

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### 5 WEEKS BAKERY & CONFECTIONARY COURSE (EGGFREE)- 9<sup>TH</sup> DECEMBER 2019 TO 11<sup>TH</sup> JANUARY 2020

We are happy to announce the 5 weeks course of only Bakery and Confectionary-Eggfree. This course is nevertheless for those those who want to kickstart their career in baking but don't know how to go forward with it but it is also for those who want to develop new skills for the fast evolving baking industry. This course will cover from making Basic to International Breads, Chocolates, Puff Pastry, Shortcrust Pastry etc...

**THIS COURSE IS A COMPLETE HANDS ON COURSE.**

**Eligibility:** There is no basic eligibility required for this particular course.

**Dates:** 9<sup>th</sup> December 2019 to 11<sup>th</sup> January 2020

**Timings:** 10:00am to 5:00pm – (Monday to Friday)

**Course Fees:** Rs. 1,10,000/-



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## Syllabus:

### **Module 1: Basic and International Breads**

#### Basic Breads:

- White Bread Loaf
- Multigrain Loaf
- Sundried Tomatoes and Rosemary Focaccia
- Soft Rolls
- Dinner Rolls
- Pita Bread
- Bread Buns
- Ciabata

#### International Breads:

- Bagels
- Fogasse
- Dark Rye Bread
- Sour Dough Bread (Slow Ferment)
- Crumpets
- Anpans (Japan Origin)
- Challah
- Quinoa Almond Bread
- French Baguette
- Broiche

### **Module 2: Vinnoiseries and Breakfast Rolls**

- Pain Au Chocolat



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- Croissants
- Donuts
- Cream Cheese Pastry
- Nutella Danish
- Broiche Feuillette
- Kouign Amann
- Apricot Danish
- Cinnamon Rolls

### **Module 3: Puff Pastry**

- Spinach Cheese Puffs
- Caramalised Onions, Cheddar and Spinach Puff Pastry
- Chocolate Pastry Twists
- Apple Struddle
- Apple Pie
- Vegetable and Cheese Pies
- Mediterranean Pastry Pinwheels
- Vol Au Vents
- Flaky Cheesy Soup Sticks

### **Module 4: Shortcrust Pastry**

- Vegetable Quiche
- Cannolis
- Pies
- Tarts
- Flans

### **Module 5: Basic Cakes**

- Basic Sponges (Vanilla, Chocolate, Red Velvet, Lemon Drizzle)



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- Flavour Combinations will be taught
- Double Tier Cakes
- Stacking of the Cakes
- Theory on Cakes
- Designing of Cakes
- Icing with:
  - Whipped Cream
  - Butter Cream
  - Ganache

## **Module 6: Tea Time and Travel Cakes**

- Vanilla Chocolate Marble Cake
- Lemon Drizzle Pound Cake
- Walnut Brownie
- Madelines
- Orange Blossom and Cinnamon Upside down Cake
- Goey Chocolate Brownies
- Bundt Cakes

## **Module 7: Wedding Cakes and Basic Fondant Work**

### Basic Fondant Work

- Rolling Fondants on the cake
- Fondant Drapes and Ruffle etc
- Fondant Frills
- Forming Basic Shapes
- Sugar Flower Making
- Fondant Animals
- Packaging

### Wedding Cakes



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- 3 Tier Dummy Cake
- Sharp Edges In Ganache and Fondant
- Decoration
- Structure and Dowelling

## **Module 8: Individual Pastries and Petit Fours**

- Modern Tarts
- Verrines
- Cheesecake Pastry
- Ganache Pastry
- Salted Petit Fours

## **Module 9: Choux Pastry**

- Eclairs
- Finished Choux
- Profitroles
- Classic Cream Puffs
- Paris Brest
- St. Honore Tartlets

## **Module 10: French Entremets**

- Entremet Cakes with Mirror Glaze
- Entremet Cakes with Velvet Effect
- Petit Gateau

## **Module 11: Baked and Cold Desserts**

### Baked Desserts

- Baked Cheesecakes
- Lemon Soufflé
- Crème Brule



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- Mille Feuille
- Chokolava Cakes
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### Cold Desserts

- Terrines
- Triple Chocolate Cheesecakes
- Cold Tiramisu
- Roulade
- Pannacotta
- Mousse

### Module 12: Cookies

- Chocochip cookies
- Nankhatai
- Oatmeal Cookies
- French Palamiers
- Checkerboard cookies
- Florentines
- Almond Cookies
- Brookies
- Red Velvet Crinkle Cookies
- Lemon Crinkle Cookies

### Module 13: Macaroons

- French Macroon Shells
- Flavoured Ganches
- Pairing of different flavours



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## Module 14: Chocolates

- Dipped Truffle
- Chocolate Barks
- Tempering Chocolates
- Basic Ganaches
- Mendiants
- Artisan Bon Bons

## Inclusions:

- Aprons
- Chef caps
- T shirts
- Chef Coats with your name tags
- Recipes / Printed Notes
- Pastry Kit for each individual

**Faculty:** We have different professional chefs who are expertise in their subject who will be coming to teach our students.

## Note:

- 1) Costing, Budgeting, Layout, Packaging and Marketing will be taught.
- 2) Regular Assessments will be conducted during the course.
- 3) The menus/flavours may keep changing as per the season. However these products as mentioned in the modules will be taught
- 4) This is a CERTIFICATE course.
- 5) Water Bottles will be provided
- 6) It is a complete Hands On Class.
- 7) Students will be taken for an **industrial kitchen visit** once during the course.



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- 8) Lunch is not provided, However, there is a lot of eateries near our studio.
- 9) All the recipes is Eggfree.
- 10) We are not responsible for any accidents or injuries during the class.
- 11) Recipes and Written Notes will be provided.
- 12) We take a maximum of 8 students. So students are given personal care and attention.
- 13) We are very close to the metro station. It is a 5-10 mins walk from Exit from Gate No 4 from Chakala Metro Station.
- 14) Our studio is located close to the International Airport and the Andheri Station.

\*Accommodation is provided at additional cost\*

**\*DUE TO NEW YEARS, STUDENT WILL GET 1<sup>ST</sup> JANUARY AS A HOLIDAY\***

### **Registration Procedure:**

- Rs. 25,000 is to be paid in advance of the total fee to block your seat.
- Note: If the registration amount is NOT PAID then the student will NOT be considered as registered.**
- Please fill in the form from online- "JA Form to Register"
  - Attach the Form along with the Payment/ Transaction Receipt and email us on [booking@justappetite.com](mailto:booking@justappetite.com) / [aakurajput@gmail.com](mailto:aakurajput@gmail.com)

### **Fee Structure:**

- 1) Rs. 25,000 is to be payable during registration- to block your seat.
- 2) Rs.50,000 is to be payable on the 1<sup>st</sup> day of the class, i.e. 9<sup>th</sup> December
- 3) The remaining outstanding is to be paid by the last week of December

\*First preference is given to those who have blocked their seats in prior





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**\*AVAIL 10% off if you register before 5<sup>th</sup> December : Use Code EARLYJA10 while filling in the form.**

**Terms and Conditions:**

- If the student withdraws the admission before 15 days of the class, the student will be refunded with 50% of the registration amount, ie. 25,000/-
- There is no refund for end moment withdrawal of admission.
- If there is any cancellation of the course from Just Appetite Culinary School, they will refund the registration amount immediately.