

# 3 Months Intensive Bakery and Pastry Arts Diploma



# 3 Months Intensive Eggfree Bakery and Pastry Arts Diploma – INTAKE FOR JUNE TO SEPT'22

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- **Introduction to the Professional Pastry**

Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices.

- **Fundamental Techniques**

Doughs - Creams - Puff Pastry - Classic and Contemporary Tarts - Classic and Contemporary Entremets - Loaf Cakes - Macarons Chocolate - Ice Creams and Sorbets - Viennoiseries - Confectionery/ Candies Introduction to Sugar Work Classic and Contemporary recipes and presentations, Introduction to Bread Baking, and much more



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- **Guest Chef**

Well-known Chef will be invited to give demonstrations of their own recipes using advanced techniques to produce modern and trendy pastries.

- **Special Features:**

**This course is for those who are looking to build their careers in this field. The course will have 3 major practical assignments where the student will get a chance to show case their product to the customers. This is not just a certificate course, the course is very elaborate, intensive and practical**

Creativity Exercise – Applied Wine and Cocktails knowledge– Dessert pairing – Practical assignments- •

- **Study Trip**

At the end of the program, students will take a day trip.



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## Modules:

1. Bread Baking
2. Viennoiserie
3. Puff Pastry
4. Shortcrust Pastry
5. Basic to Modern Wedding Cakes
6. Gourmet Travel & Tea Time Cakes
7. Basic Fondant Work and Wedding Cakes
8. Gourmet Cookies
9. Chocolates Bon Bons & Sculptures
10. Eggless Macarons and Meringue
11. Individual French Pastries
12. French Entremets
13. Contemporary Tarts and Verrines
14. Baked and Cold Desserts
15. Ice creams and Sorbets
16. Arabic Desserts
17. Indian Sweets
18. Sugar Confectionary
19. Contemporary Plating Styles and Techniques
20. Wine/ Liquor and Dessert Pairing

## Note:

- Each of these modules will be taught to you in depth, from revisiting the basic to contemporary and modern pastries.
- We will be covering more than 200 eggless and Gelatinfree recipes for you all

# Practical Assignments

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1. Students will be required to maintain three journals during this course. The journal submission is compulsory at all times during the course.
2. The students will be given a chance to do a Bake Sale for their products. The students will be trained from how to curate the menu to costing to the marketing of the products and brand!
3. Students will be given a chance to exhibit their products in exhibitions! Here, The students will be trained on how to go about from production to transport of the goods, costing, menu curation, maintaining customer ethics etc.
4. Practical Assessment is taken after end of each month, for better understanding of the students progress during the course.

**Note: During such practical assignments, we want to give the maximum exposure to the students. Students may have to work during weekends as well during such times. These are compulsory assignments.**







# Field Trips and Industrial Kitchen Visit

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Note:

1) Students may have to work on few weekends. This is an intensive course.

2) Costing, Budgeting, Layout, Packaging and Marketing will be taught in detail.

3) Students will get leaves on public holidays.

4) This is a Just Appetite Culinary certificate course and an All Indian Government Certified Course

5) We will not provide with Lunch. However, there is a lot of eateries near our Studio.

6) It will be Hands On Programme.

7) This is a complete EGGFREE AND GELATINFREE programme.

8) Students will be getting to take the products home.

9) Written Recipes will be provided

10) Students will be taken for an industrial kitchen visit

during the course.

11) Health and Hygiene with proper sanitization will be completely taken care of by the premises.





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## Inclusions:

- Three practical Assignments
  - 1) Bake Sale
  - 2) Exhibition
  - 3) Practical Assignments and Journal Submissions
- Chef caps
- 2 Chef Coats and Shirts
- Recipes / Printed Notes
- Pastry Kit for each individual
- Hands On training as per the Syllabus
- Students will get to take their baked products home



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## Fees Structure and Registration :

The Total fees for this programme is Rs. 3,50,000 inclusive 18%.

tax. **There is a 10% off for this batch as an early bird offer valid until 1<sup>st</sup> June. Total amount after 15% off is Rs. 3,15,000 inclusive tax**

- Rs. 75,000 is to be paid in advance of the total fee to block your seat

- Please fill in the form from online- “JA Form to Register”

- Attach the Form along with the Payment Transaction Receipt

and email us on [aakurajput@gmail.com](mailto:aakurajput@gmail.com)

## Note:

- Rs.75,000 is payable during registration i,e To block your seat.
- Rs. 90,000 is payable on the first day of the programme. ie. on 6<sup>th</sup> June'22
- Rs. 75,000 is payable by 11<sup>th</sup> July'22
- Remaining Balance ie.75,000 is to be paid latest by 20<sup>th</sup> August'22

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## Fees Structure and Registration :

1) We will be taking the payments in installments

2) **EMI OPTION IS AVIALABLE**

3) Payment options:

- **Google Pay:** 9004686405

-**Paytm:** 9004686405

- **Net Banking:**

Name: Just Appetite Culinary SchoolBank

Acc No: 104405002002

IFSC Code: ICIC0001044

Bank: Icici Bank Branch: Marol

- Card Payment Option is available





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## **Accommodation:**

Just Appetite Culinary School has no on-campus housing.

However, we are here to guide and advise you in your search. A

list of housing possibilities and contacts is available to all

candidates once they have confirmed their enrollment.

➤ Call us now for any query on 9004686405 or

9769214090

# Looking forward to see you at the programme

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Please do check out our work and classes on [https://www.instagram.com/justappetite\\_culinaryschool/](https://www.instagram.com/justappetite_culinaryschool/)

Visit us on our website for other courses and details regarding the same.

[www.justappetite.com](http://www.justappetite.com)



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Contact us on 9004686406 or 9769214090