

# 5 WEEKS BAKERY & CONFECTIONARY COURSE (EGG FREE)

13TH MARCH TO 20TH APRIL 2023



## 5 WEEKS BAKERY & CONFECTIONARY COURSE (EGGFREE)-

6th March TO 15th April 2023

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: 6th Mar – 15th April '23
- Timings: 10:30am to 5:00pm
- (Monday to Friday)
- Course Fees: Rs. 1,15,000/- inclusive 18% GST

# Modules

Module No.	Module Name	Recipies
1	Basic Breads:	<ul style="list-style-type: none"> <li>• White Bread Loaf</li> <li>• Multigrain Loaf</li> <li>• Sundried Tomatos and Rosemary Focaccia</li> <li>• Soft Rolls</li> <li>• Dinner Rolls/ Ladi Pav</li> <li>• Pita Bread</li> <li>• Garlic Bread loaf</li> </ul>
	International Breads:	<ul style="list-style-type: none"> <li>• Bagels</li> <li>• Fougasse</li> <li>• Dark Rye Bread</li> <li>• Artisan Sour Dough Bread (Slow Ferment)</li> <li>• Anpans (Japan Origin)</li> <li>• Challah</li> <li>• French Bagguette</li> <li>• Broiche</li> <li>• Ciabata</li> <li>• Georgian Khachapuri</li> <li>• Mexican Coffee Breads</li> </ul>



# Modules

Module No.	Module Name	Recipes
2	Vinnoiseries	<ul style="list-style-type: none"> <li>• Pain Au Chocolate</li> <li>• Butter and Bicolour Croissants</li> <li>• Donuts</li> <li>• Cream Cheese Pastry</li> <li>• Nutella Danish</li> <li>• Cinnamon Rolls</li> <li>• Pain Aux Raisins</li> <li>• Chocolate Cruffins</li> <li>• Kouign Amman</li> </ul>
3	Puff Pastry	<ul style="list-style-type: none"> <li>• Spinach Cheese Puffs</li> <li>• Caramalised Onions, Cheddar and Spinach Puff Pastry</li> <li>• Chocolate Pastry Twists</li> <li>• Apple Struddle</li> <li>• Vegetable and Cheese Pies</li> <li>• Mediterranean Pastry Pinwheels</li> <li>• Vol Au Vents</li> <li>• Flaky Cheesy Soup Sticks</li> </ul>

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Module No.	Module Name	Recipies
4	Shortcrust Pastry	<ul style="list-style-type: none"> <li>• Vegetable Quiche</li> <li>• Cannolis</li> <li>• Pies</li> <li>• Tarts</li> </ul> <p>*There will be a variety in each of this*</p>
5	: Basic Cakes	<ul style="list-style-type: none"> <li>• Basic Sponges (Vanilla, Chocolate, Redvelvet) Icing and frosting with: Whipped Cream</li> <li>• Butter Cream</li> <li>• Chocolate Ganache</li> </ul>
6	Tea Time and Travel Cakes	<ul style="list-style-type: none"> <li>• Vanilla Chocolate Marble Cake</li> <li>• Lemon Drizzle Pound Cake</li> <li>• Walnut Brownie</li> <li>• Madelines</li> <li>• Orange Blossom and Cinnamon Cake</li> <li>• Bundt Cakes</li> </ul> <p>*There could be a variation*</p>

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Module No.	Module Name	Recipies
7	Wedding Cakes and Basic Fondant Work	<p>Basic Fondant Work</p> <ul style="list-style-type: none"> <li>• Rolling Fondants on the cake</li> <li>• Fondant Drapes and Ruffle etc</li> <li>• Fondant Frills</li> <li>• Forming Basic Shapes</li> <li>• Sugar Flower Making</li> <li>• Fondant Animals</li> <li>• Packaging</li> </ul> <p>Wedding Cakes</p> <ul style="list-style-type: none"> <li>• 4 Tier Dummy Cake</li> <li>• Sharp Edges In Ganache and Fondant</li> <li>• Decoration</li> <li>• Structure and Dowelling</li> </ul>
8	: Individual Pastries and Petit Fours	<ul style="list-style-type: none"> <li>• Tartlets</li> <li>• Verrines</li> <li>• Modern Cheesecake</li> <li>• Ganache Pastry</li> <li>• Petit Fours</li> </ul>
9	French Entremets	<ul style="list-style-type: none"> <li>• Dark Espresso Caramel Entremets</li> <li>• Banana Dulcey</li> <li>• Fresh Fruit Gateau</li> <li>• Lemon Mousse &amp; Pannacotta</li> </ul> <p>*The flavors will change as per students assignment*</p>

# Modules

Module No.	Module Name	Recipies
10	Baked and Cold Desserts	<p>Baked Desserts</p> <ul style="list-style-type: none"> <li>• Baked New York Cheesecake</li> <li>• Soufflé</li> <li>• Crème Brule</li> <li>• Mille Feuille</li> <li>• Tortes</li> </ul> <p>Cold Desserts</p> <ul style="list-style-type: none"> <li>• Cheesecakes</li> <li>• Pannacotta</li> <li>• Mousse</li> </ul> <p>*The flavors will change as per students' assignment*</p>
11	Cookies	<ul style="list-style-type: none"> <li>• Chocochip cookies</li> <li>• Nankhatai</li> <li>• Oatmeal Cookies</li> <li>• French Palmier</li> <li>• Checkerboard cookies</li> <li>• Florentines</li> <li>• Lemon Crinkle &amp; Red Velvet Crinkle Cookies</li> <li>• Chai Spiced Pinwheels</li> <li>• Florantines</li> <li>• Biscotti</li> </ul>

# Modules

Module No.	Module Name	Recipies
12	Macaroons	<ul style="list-style-type: none"> <li>• French Macroon Shells</li> <li>• Flavoured Ganches</li> <li>• Pairing of different flavours</li> </ul>
13	Chocolates	<ul style="list-style-type: none"> <li>• Dipped Truffle</li> <li>• Chocolate Barks</li> <li>• Tempering Chocolates</li> <li>• Basic Ganaches</li> <li>• Mendiants</li> <li>• Artisan Bon Bons</li> </ul>





- Inclusions:**
- Aprons
  - Chef caps
  - Chef Coats
  - Recipes /  
Printed Notes
  - Pastry Kit



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

## Important Note

- 1) Costing, Budgeting, Layout, Packaging and Marketing will be taught.
- 2) Regular Assessments will be conducted during the course.
- 3) This is a CERTIFICATE course.
- 4) Water Bottles will be provided
- 5) It is a complete Hands On Class.
- 6) Lunch is not provided, However, there is a lot of eateries near our studio.
- 7) All the recipes is Eggfree.
- 8) We are not responsible for any accidents or injuries during the class.
- 9) Recipes and Written Notes will be provided.
- 10) We take a maximum of 9 students. So students are given personal care and attention.
- 11) 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.
- 12) Our studio is located close to the International Airport and the Andheri Station.

## Registration Procedure:

- Rs. 25,000 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 [info@justappetite.com](mailto:info@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 st day of the class, i.e. 6 th March '2023
- 3) The remaining outstanding is to be paid Last Week of March 2023

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

\*A complete hands on and eggfree course.



# LOOKING FORWARD TO SEE YOU AT THE PROGRAMME !

- 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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