



**4 WEEKS COFFEE  
CRAFT COURSE  
(FROM EXPRESSO TO  
ECLAIRS)**

**PURE VEG & EGGFREE**

DATE: 2ND DEC TO 31ST DEC  
(MON TO FRI)

TIMING: 10:00AM TO 4:30PM

# ABOUT THE COURSE



The Coffee Craft Course: Espresso to Éclairs is a comprehensive program designed to teach both barista skills and patisserie techniques. This course covers everything from brewing the perfect espresso to creating elegant pastries. Perfect for aspiring café owners or coffee enthusiasts, students will gain hands-on experience in crafting exceptional coffee drinks and mastering dessert-making, preparing them to run a successful café or bakery.

# BARISTA MODULE



- MODULE 1 : INTRODUCTION TO FOOD AND BEVERAGE INDUSTRY AND BARISTA
- MODULE 2: LEARNING FROM SEED TO FRUIT, HARVESTING AND PROCESSING
- MODULE 3: DRYING, RESTING, MILLING, PACKAGING. TRANSPORT AND ROASTING
- MODULE 4: GRINDING AND QUALITY CHECK
- MODULE 5: BEVERAGE CARRY OUT ACTIVITIES TO TAKE ORDER AND PREPARING BEVERAGES AND SERVICE || PERFORMING ACTIVITIES TO CLOSE THE DAY'S OPERATION
- MODULE 6: BREWING METHODS || MANUAL AND MACHINE BREW || COLD BREW
- MODULE 7: MASTERING EXPRESSO
- MODULE 8: MILK AND COFFEE BEVERAGES || SUGAR TEMPERATURE EFFECTS
- MODULE 9: BEAN TO CUP THEORY
- MODULE 10: PROFESSIONAL DEVELOPMENT

# PATISSERIE MODULE

- FOUNDATION OF BASIC CAKES
- TEATIME GOURMET CAKES
- BROWNIES
- CHEESECAKES
- CLASSIC DESSERTS
- COOKIES
- ICECREAMS

\*ALL THE DESSERTS ARE EGGFREE AND GELATINFREE\*

\*HANDS ON\*

\*50 RECIPES COVERES IN THE PATISSERIE MODULE\*



# BAKERY MODULE

- BASIC BREADS
- SAVOURY BREADS
- SWEET BREADS
- PUFF PASTRY
- CROISSANTS AND DANISH
- DONUTS

\*ALL THE BREADS ARE EGGFREE AND VEGETARIAN\*

\*HANDS ON\*

\*35 RECIPES COVERES IN THE BAKERY MODULE\*



# SANDWICHES AND MORE

- SANDWICHES
- SAVOURY DANISH
- QUICHE AND PIES
- MINI SLIDERS
- TARTINES

\*ALL THE PRODUCTS ARE PURE VEGETARIAN\*

\*HANDS ON\*

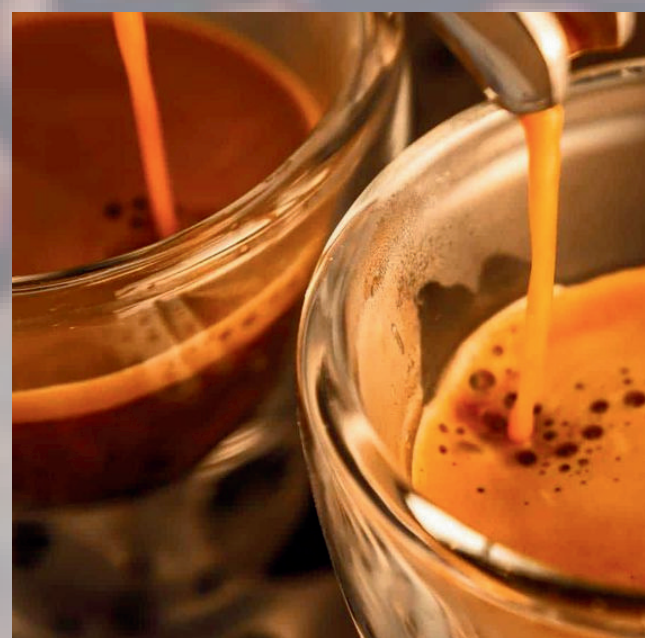
\*20 RECIPES COVERES IN THIS MODULE\*



# Certifications



you'll receive both an Institute Certificate and the prestigious THSC Government Certification (BARISTA EXECUTIVE), ensuring you gain industry-recognized qualifications. With an expert barista and skilled chefs on board, you'll be trained to the highest standards in both coffee brewing and patisserie, equipping you with the skills to excel in the culinary and café industry.



# NOTE



- 1) INTERNSHIP IS PROVIDED IN A COFFEE SHOP AS A BARISTA**
- 2) Students may have to work on few weekends. This is an intensive course.**
- 3) Costing, Budgeting, Layout, Packaging and Marketing will be taught in detail.**
- 4) Students will get leaves on public holidays. The Leaves will be Compensated on Weekends (Saturdays).**  
**This is an institute certificate course and an All Indian Government Certified Course We will not provide with Lunch. However, there is a lot of eateries near our Studio.**
- 5) It will be Hands On Programme. This is a complete EGGFREE AND GELATINFREE programme.**
- 6) Students will be getting to take the products home.**
- 7) Written Recipes will be provided**
- 8) This is completely optional Health and Hygiene with proper sanitization will be completely taken care by the premises**
- 9) EGGLESS AND VEGETARIAN COURSE**
- 10) Aprons/ T shirts/ Cafe Visit will be provided from our end**



# FEE STRUCTURE



- The Total fees for this programme is **Rs.1,65,000**. There is 10% off for this batch as an early bird offer valid till 25th November. Total amount after **10% off is Rs. 1,48,500/-** ( This is excl. 18% GST)
- Rs. 75,000 is to be paid in advance of the total fee to block your seat .
- Do fill in the form once the payment is made.
- **The remaining fee is paid in installments by the students**
- Email us the payment transaction Receipt on [aakurajput@gmail.com](mailto:aakurajput@gmail.com) and cc [justappetite@gmail.com](mailto:justappetite@gmail.com). We shall send an online form

# FEE STRUCTURE



- 1) We will be taking the payments in installments
- 2) EMI OPTION IS AVAILABLE & LOAN OPTIONS AVAILABLE
- 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

THANK YOU!  
LOOKING FORWARD  
TO TRAIN YOU!!!



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.

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