

BY JUST APPETITE
CULINARY SCHOOL



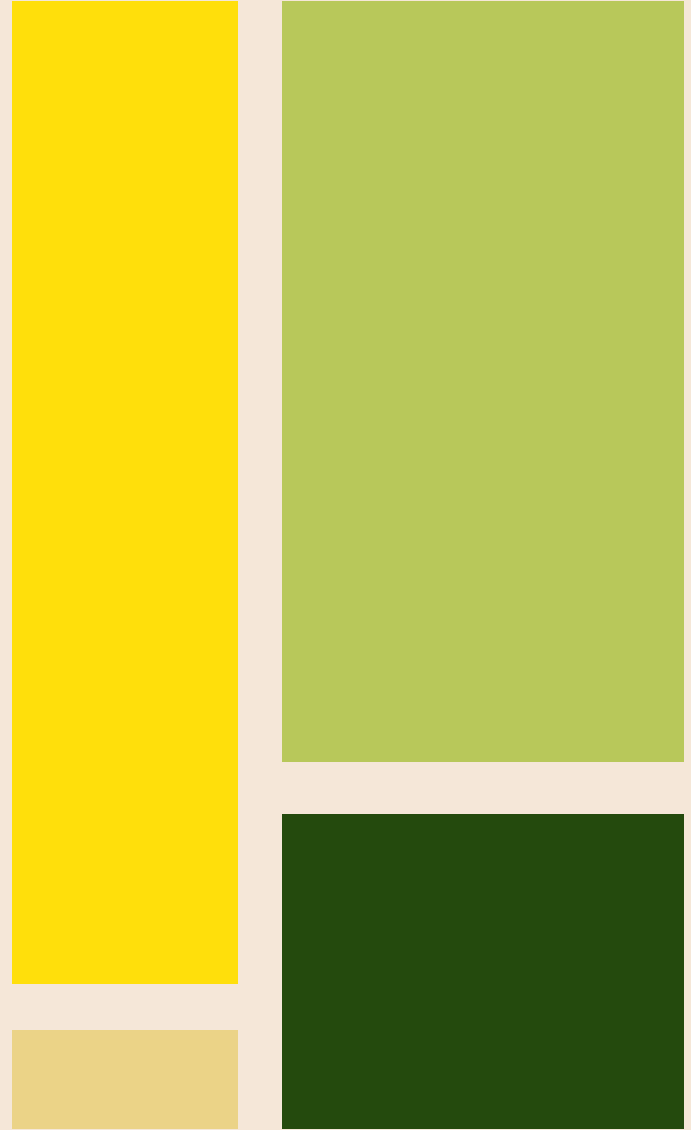
**6 MONTHS DIPLOMA
IN EGGFREE
BAKERY &
PATISSERIE**

11TH DECEMBER TO 20TH MAY'23



LEVEL 3 INTERNATIONAL
CERTIFICATE

6 Months Intensive Bakery and Pastry Arts Diploma



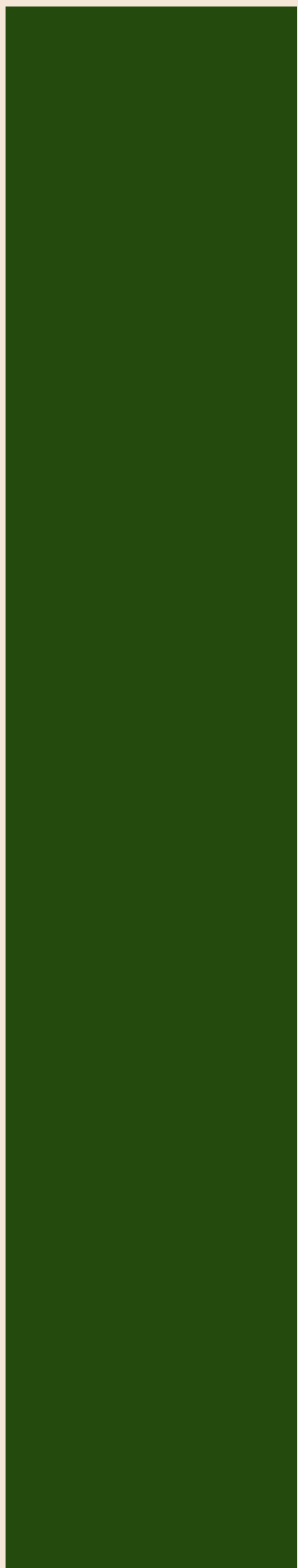
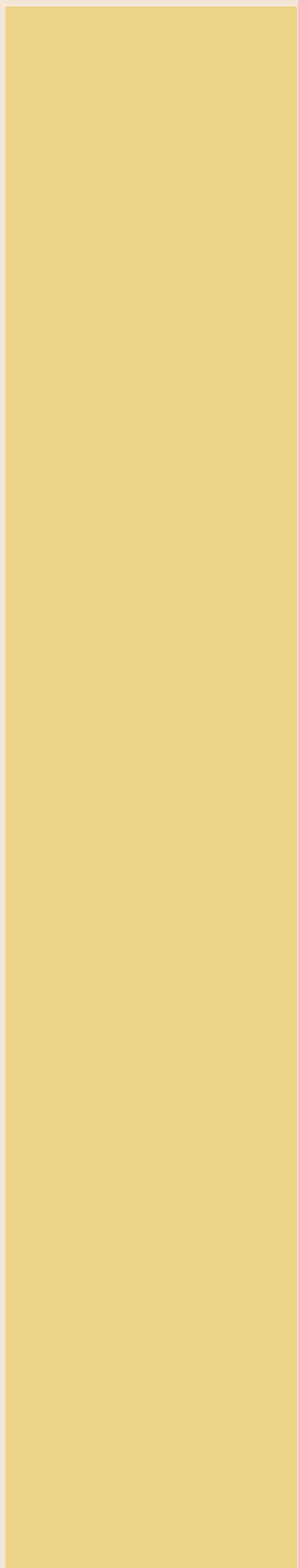
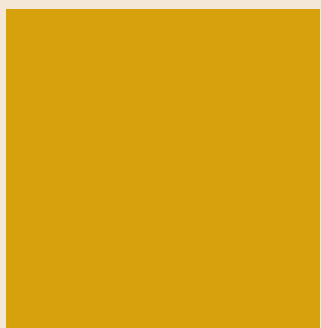
Introduction

- Introduction to the Professional Pastry Initiation and immersion in the work environment of a professional kitchen including hygiene and safety best practices.
NOTE: THE PROGRAMME IS 4 MONTHS WITH 2 MONTHS COMPULSORY INTERNSHIP

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





Inclusions:

3 Practical Assignments

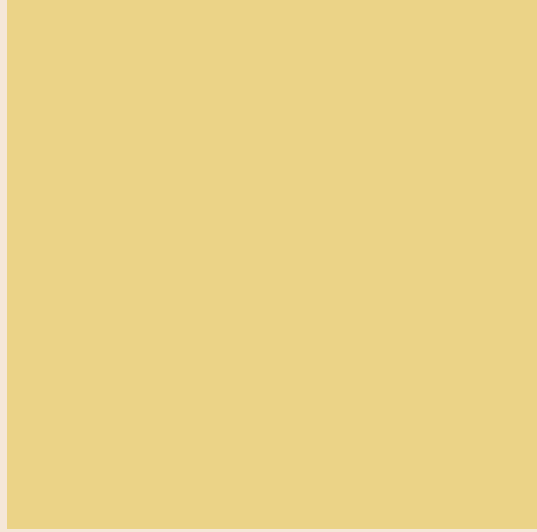
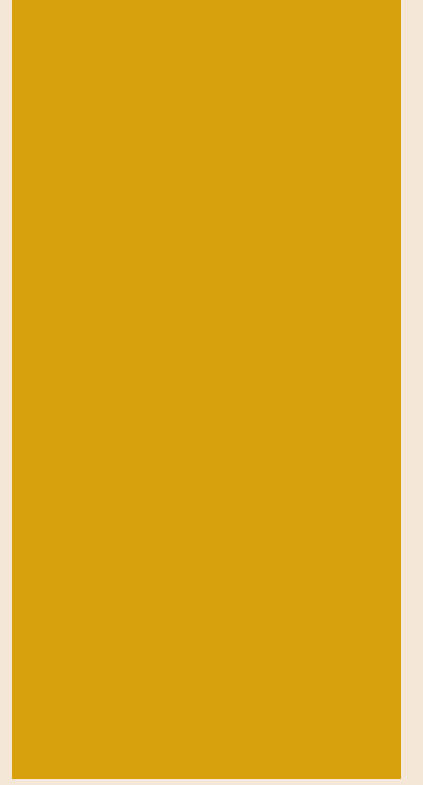
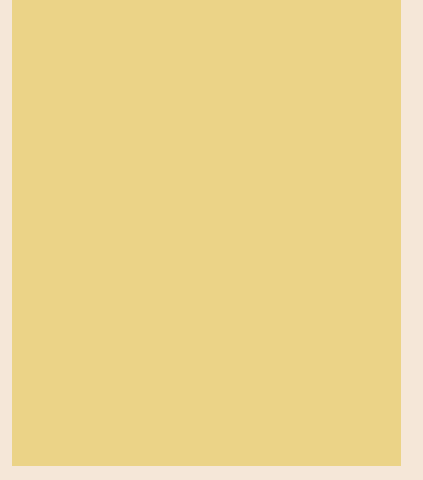
- Bake Sale by students
- Exhibition by students
- Practical Assignments and Journal Submissions
- Chef caps
- 2 Chef Coats and Shirts (with Half Apron)
- Recipes / Printed Notes
- Pastry Kit for each individual
- Hands On training as per the Syllabus
- Students will get to take their baked products home.



Practical Assignments

- Students will be required to maintain journals during this course. The journal submission is compulsory at all times during the course and will be reviewed based on the same.
- 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.
- 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.
- **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



MODULES

BREAD MAKING

- BASIC BREADS
- SCIENCE OF BREADS
- INDIAN BREADS
- INTERNATIONAL BREADS
- ARTISANAL BREADS AND ADVANCED BREADS
- BREADS DISPLAY
- GLUTENFREE BREADS

VIENOISSERIES

- LAMINATIONS OF CROISSANT DOUGH
- BUTTER CROISSANTS, BI COLOUR CROISSANTS, CROISSANT CUBES, WHEELS
- PAIN AU CHOCOLAT & DANISH
- FRENCH BREAKFAST BREADS/PASTRY

PUFF PASTRY

- PUFF PASTRY LAMINATIONS
- DIFFERENT PUFFS AND VARIATIONS
- SAVOURY AND SWEET FILLINGS
- MILLE FEUILLE
- OTHER VARIATIONS

SHORT CRUST PASTRY

- SAVOURY SHORTCRUST PASTRY
- SWEET SHORTCRUST PASTRY
- TARTS VARIATIONS
- SWEET COOKIES AND SAVOURY COOKIES VARIATIONS

MODULES

BASIC TO MODERN WEDDING CAKES

- LEARN FONDANT FROM SCRATCH
- GUMPASTE FROM SCRATCH
- FONDANT THEME CAKES
- MARZIPAN
- GUMPASTE FLOWERS
- WEDDING CAKE ASSEMBLING, DECORATION

CAKES & TEACAKES

- BASIC CAKE SPONGES AND FLAVOUR PAIRING
- DIFFERENT TYPES OF TRENDY CAKES - BASIC TO ADVANCE
- FROSTINGS AND DECORATIONS
- TWO TIER CAKES AND ASSEMBLING
- GARNISHES
- CENTER FILLED TEACAKES AND BASIC TEACAKES
- GOURMET TEACAKES AND PRESENTATIONS

BASIC TO GOURMET COOKIES

- BASICS OF COOKIES
- FLAVOUR VARIATIONS
- INDIAN COOKIES
- INTERNATIONAL CLASSIC COOKIES
- GOURMET COOKIES

PURE CHOCOLATE WORK

- TRUFFLES AND ENROBES
- BON BONS, FILLINGS
- COCOABUTTER DECORATION
- FILLINGS
- TEMPERING CHOCOLATES
- GARNISHES
- CHOCOLATE SCULPTURE

MODULES

EGGFREE MACARONS & MERINGUES

- POTATO WHIP MACARON SHELLS
- QUAFABA MACARON SHELLS
- WHEY PROTIEN MACARON SHEELS
- FILLINGS AND FLAVOUR PAIRING
- DECORATIONS
- MERINGUES AND PAVLOVAS

INDIVIDUAL PASTRY

- VERRINES
- MODERN TARTS
- PETIT GATEAUX
- MODERN PASTRIES
- MODERN CHEESECAKES
- GOURMET BROWNIES

FRENCH ENTREMET

- BASICS ON FRENCH ENTREMETS
- MODERN CAKES AND LAYERING
- RECIPE FORMATION AND ENGINEERING
- FRENCH ENTREMET CAKES
- MIRRO GLAZING AND COCOA BUTTER SPRAY DECOR
- GARNISHING

NATIONAL DESSERTS

- INDIAN BENGALI SWEETS
- FUSION INDIAN DESSERTS

MODULES

INTERNATIONAL DESSERTS

- ARABIC DESSERTS
- ITALIAN DESSERTS
- AMERICAN DESSERTS
- VEGAN DESSERTS
- GLUTENFREE DESSERTS

PLATED DESSERTS WITH MOLECULAR GASTRONOMY

ICE CREAMS & SORBETS

- BASICS ON ICECREAMS
- GELTAOS
- KULFIS
- SORBETS
- FLAVOUR PAIRING

OTHER BASICS

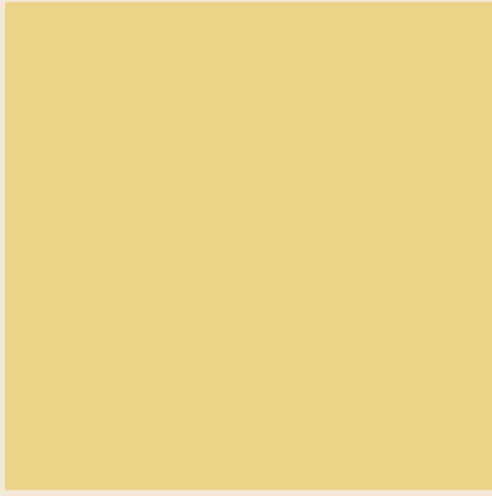
- MOCKTAILS AND COCKTAILS
- BASIC SUGAR CONFECTIONARY
- JAMS AND MORE
- THEORY WILL BE TAUGHT IN DETAIL

CITY AND GUILDS INTERNATIONAL CERTIFICATION



- WE ARE NOW AFFILIATED WITH CITY AND GUILD INTERNATIONAL CERTIFICATION
- GLOBALLY RECOGNISED CERTIFICATION
- LEVEL 3 IN BAKERY AND PATISSERIE
- 2 THEORY EXAMS AND 1 PRACTICAL EXAM BY AN EXTERNAL EXAMINER
- THE FEE INCLUDES THE CERTIFICATION.
- THE SYLLABUS IS SIMILAR BUT WE WILL BE TEACHING ONLY EGGLESS AND VEGETARIAN RECIPES.

Student Work



Most of the Students work is updated on Instagram Highlights for your reference

Important Note

1. The programme is 4 months and then 2 months internship is compulsory
2. Internship will be provided by Just Appetite Culinary School either with the institute or with the available bakeries/hotels/flightkitchens (wherever the availability will be and as per their work.)
3. Students may have to work on few weekends. This is an intensive course.
4. Costing, Budgeting, Layout, Packaging and Marketing will be taught in detail.
5. Students will get leaves on public holidays.
6. The Leaves will be Compensated on Weekends (Saturdays).
7. This is a Just Appetite Culinary certificate course and an All Indian Government Certified Course
8. We will not provide with Lunch. However, there is a lot of eateries near our Studio.
9. It will be Hands On Programme.
10. This is a complete EGGFREE AND GELATINFREE programme.
11. Students will be getting to take the products home.
12. Written Recipes will be provided
13. Internship is provided in five star hotel or a flight kitchen. This is completely optional
14. Health and Hygiene with proper sanitization will be completely taken care by the premises



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

Fees Structure and Registration :

- The Total fees for this programme is Rs. 3,50,000. There is 5% off for this batch as an early bird offer valid until 20th November. Total amount after 5% off is Rs. 3,33,333.
- Rs. 75,000 is to be paid in advance of the total fee to block your seat .
- Do fill in the form which is on the website.
- Attach the Form along with the Payment Transaction Receipt and email us on aakurajput@gmail.com and cc justappetite@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 11th December 2023
- Rs. 75,000 is payable by 1st week January 2024
- Remaining Balance ie.75,000 is to be paid latest by February 2024

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

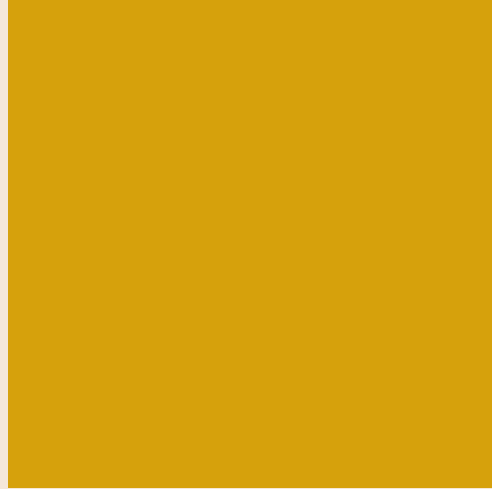
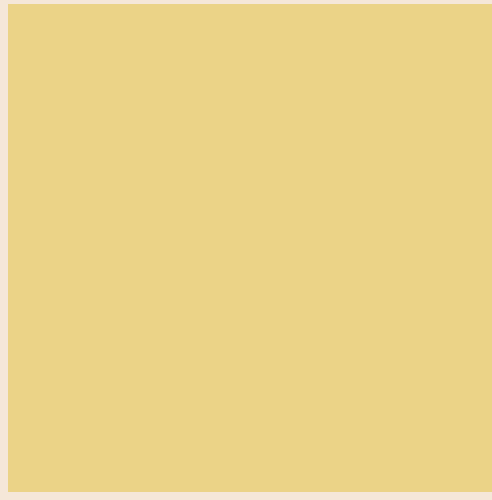
SchoolBank

- Acc No: 104405002002

- IFSC Code: ICIC0001044

- Bank: Icici Bank Branch: Marol

- Card Payment Option is available



LOOKING FORWARD TO SEE YOU AT THE PROGRAMME !

- Please do check out our work and classes on https://www.instagram.com/justappetite_culinaryschool/

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

www.justappetite.com

Address: 02, Ground Floor, Monarch Park, Shrinivas Bagarka Road, JB Nagar, Andheri East, Mumbai.

Contact us on 9004686406 or 9769214090

**THANK
YOU**

**Just Appetite
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