



6 WEEKS BAKERY & CONFECTIONARY COURSE (EGGFREE)

3RD JUNE'2024 TO 16TH JULY 2024





Dear Student



*Begin
your journey
now*





6 WEEKS BAKERY & CONFECTIONARY COURSE (EGGFREE)-

3RD JUNE'2024 TO 16TH JULY 2024

We are happy to announce the 6 weeks course of Bakery and Confectionary-Eggfree and Gelatinfree. 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
- Dates: 3rd June'2024 to 16th July 2024
- Timings: 10:30am to 5:30pm
- (Monday to Friday)
 - Course Fees: Rs. 1,20,000/- ***

WHY THIS PROGRAMME?

- The course is completely eggless and gelatinfree .All recipes will be eggless.
- We are covering more than 120 recipes
- The course has one practical assignment, where student will get to perform a bake sale, or bulk production for a charity event, or a practical make your own dessert exam. This will boost the students confidence and enhance their skills
- Costing, Marketing and Packaging is covered during the course.
Entrepreneuership Module is covered
- Internship is optional and is provided after the course in five star hotel or a flight kitchen
- Industrial Kitchen Visit will be provided and is mandatory for students to under the course and production better.

Testimony



My name is Charmi

A perfect place for anyone who is aspiring to learn veg and eggless cooking and baking skills. I just completed my 6 weeks Baking and Confectionery programme with them and I am so glad I did. Everyone there is so welcoming and approachable. They offer plenty of knowledge and experiences. I see so much growth in myself after this course. 10/10 recommend this place to everyone.

Modules

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

Modules

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

Modules

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

Modules

Module No.	Module Name	Recipies
7	Wedding Cakes and Basic Fondant Work	<p>Basic Fondant Work</p> <ul style="list-style-type: none"> • Rolling Fondants on the cake • Fondant Drapes and Ruffle etc • Fondant Frills • Forming Basic Shapes • Sugar Flower Making • Fondant Animals • Packaging <p>Wedding Cakes</p> <ul style="list-style-type: none"> • 4 Tier Dummy Cake • Sharp Edges In Ganache and Fondant • Decoration • Structure and Dowelling
8	Individual Pastries and Petit Fours	<ul style="list-style-type: none"> • Modern Tartlets • Verrines - Glass Desserts • Modern Cheesecake • Modern Cakes • Petit Fours
9	French Entremets	<ul style="list-style-type: none"> • Dark Espresso Caramel Entremets • Banana Dulcey • Fresh Fruit Gateau • Lemon Mousse & Pannacotta <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"> • Baked New York Cheesecake • Soufflé • Crème Brule • Mille Feuille • Tortes <p>Cold Desserts</p> <ul style="list-style-type: none"> • Cheesecakes • Pannacotta • Mousse <p>*The flavors will change as per students' assignment*</p>
11	Cookies	<ul style="list-style-type: none"> • Chocochip cookies • Nankhatai • Oatmeal Cookies • French Palmier • Checkerboard cookies • Florentines • Lemon Crinkle & Red Velvet Crinkle Cookies • Chai Spiced Pinwheels • Florantines • Biscotti

Modules

Module No.	Module Name	Recipies
12	Macroons	<ul style="list-style-type: none"> • French Macroon Shells • Eggfree Methods for making a Macaron • Flavoured Ganches • Pairing of different flavours
13	Chocolates	<ul style="list-style-type: none"> • Dipped Truffle • Chocolate Barks • Tempering Chocolates • Basic Ganaches • Mendiants • Artisan Bon Bons
14	Healthy Baking	<ul style="list-style-type: none"> • Teacakes and Brownies • Desserts • Cookies • Vegan and Glutenfree Cheesecakes • Cake

Inclusions:

- Aprons
- Chef caps
- Chef Coats
- Recipes / Printed
- Notes
- Pastry Kit



- Faculty: We have different professional chefs who are experts 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. The student will receive their grades on a certificate based on their performance and assignments (Assignments are compulsory).
- 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 are 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) The class will get compensated on the following weekend if a holiday falls on a course day.
- 12) 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.
- 13) 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/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.3rd June 2024
- 3) The outstanding Rs.45,000 is to be paid last week of June2024
 - NOTE: We will be collecting the PDCs (Post Dated Cheque) beforehand from the students who will be opting EMI. We will submit the PDCs back if the payment is done via any other Mode.

*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/

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

www.justappetite.com

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Contact us on 9004686406 or 9769214090