JUST APPETITE
CULINARY SCHOOL

6 WEEKS BAKERY & CONFECTIONARY COURSE (EGGFREE)

7TH DECEMBER TO 15TH JANUARY 2027



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Dear Student



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6 WEEKS BAKERY & CONFECTIONARY COURSE (EGGFREE)

16th November to 26th December

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: 16th November to 26th December
- Timings: 9:30AM TO 3:00PM
- (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 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 practial make your own dessert exam. This will boost the students confidence and enhance their skills
- Costing, Marketing and Packaging is covered during the course. Entreprenuership 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.

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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.

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Modules

Module No.	Module Name	Recipies
1	Basic Breads:	White Bread Loaf Multigrain Loaf Sundried Tomatos andRosemary Focaccia Soft Rolls Dinner Rolls/ Ladi Pav Pita Bread Garlic Bread loaf
2	International Breads:	Bagels Fougasse Dark Rye Bread Artisan Sour Dough Bread (Slow Ferment) Anpans (Japan Origin) Challah French Bagguette Broiche Ciabata Georgian Khachapuri Mexican Coffee Breads

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Modules

Module No.	Module Name	Recipies
3	Viennoiseries	• 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
4	Puff Pastry	• 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

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Modules

Module No.	Module Name	Recipies
5	Shortcrust Pastry	• Sweet and Savoury Dough • Vegetable Quiche • Cannoli's • Pies • Tarts *There will be a variety in each of this*
6	Basic Cakes	• Basic Sponges (Vanilla, Chocolate, Redvelvet) Icing and frosting with: • Whipped Cream • Butter Cream • Chocolate Ganache • Glutenfree and Vegan Cake • Flavouring of sponges • Flavour pair your own cake!
7	Tea Time and Travel Cakes	• Vanilla Dark Chocolate Marble Cake • Classic Carrot Cake with creamcheese frosting • Almond Mawa Cake • Cinnamon Spiced Bundt Cake • Orange Madeleines • Glutenfree Healthy Teacakes • Difference between Teacake and Travel Cake

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Modules

Module No.	Module Name	Recipies
8	Wedding Cakes and Basic Fondant Work	Basic Fondant Work • Rolling Fondants on real cake and making theme cakes • Fondant Drapes and Ruffle etc • Fondant Frills • Forming Basic Shapes Sugar Flower Making Fondant Animals Packaging Wedding Cakes • 3 Tier Dummy Cake • Sharp Edges In Ganache and Fondant • Decoration • Structure and Dowelling
9	Individual Pastries and Petit Fours	• Modern Tartlets • Verrines - Glass Desserts • Modern Cheesecake • Modern Cakes • Petit Fours
10	French Entremets	• Dark Expresso Caramel Entremets • Banana Dulcey • Fresh Fruit Gateu • Lemon Mousse & Pannacotta *The flavors will change as per students assignment*

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Modules

Module No.	Module Name	Recipies
11	Baked and Cold Desserts	Baked Desserts • Baked New York Cheesecake • Soufflé • Crème Brule • Mille Feuille • Tortes Cold Desserts • Cheesecakes • Pannacotta • Mousse *The flavors will change as per students' assignment*
12	Cookies	• Chocochip cookies • Nankhatai • Healthy Oatmeal Cookies • French Palmier • Checkerboard cookies • Florentines • Lemon Crinkle & Red Velvet Crinkle Cookies • Chai Spiced Pinwheels • Florantines • Cranberry Biscotti • Chickpea Cookies

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Module No.	Module Name	Recipies
13	Macroons	• French Macroon Shells • Eggfree Methods for making a Macaron • Flavoured Ganches • Pairing of different flavours
14	Chocolates	• Dipped Truffle • Chocolate Barks • Tempering Chocolates • Basic Ganaches • Mendiants • Artisan Bon Bons
15	Jams, spread, Confections	• Flavoured Jams • Spreads, Sauces and More

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Inclusions:

- Aprons
- Chef caps
- Chef Coats
- Study Material
- Pastry Kit
- Certification



- 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.The student will receive their grades on a certificate based on their performance and assignments(Assignments are compulsory).
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 acidents or injuries during the class.
9) Recipes and Written Notes will be provided.
10)Intake capacity - 12 students.
11)The class will get compensate 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 fromExit
from Gate No 4 from Chakala Metro Station.
13)Our studio is located close to the International Airport and the
Andheri Station.

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Registration Procedure:

- Rs. 25,000 is to be paid in advance of the total fee to block your seat.
- Once the payment is done, please send the transaction details on 900468605 and we shall send the form
- 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 - NON REFUNDABLE UNDER ANY CIRCUMSTANCES, UNLESS THE COURSE IS CANCELLED BY THE INSTITUTE.

2) Rs.50,000 is to be payable on the 1 st day ie. 7TH SEPTEMBER

3) The outstanding Rs.45,000 is to be paid by last week of SEPTEMBER

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.

The amount is subject to discounts if availed or offered !

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

*A complete hands on and eggfree course.



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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, Shriniwas Bagarka Road, JB Nagar, Andheri East, Mumbai.
Contact us on 9004686406 or 9769214090