



4 WEEKS CAFE
CRAFT COURSE
(FROM EXPRESSO TO
ECLAIRS)

PURE VEG & EGGFREE

**DATES: 2ND FEB TO 10TH MARCH 2026
(MON TO SAT)**

TIMING: 3:00PM TO 7:00PM

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- COFFEE 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: PRACTICAL TRAINING OF CLASSIC COFFEES, BASIC LATTE ART, COLD COFFEES, MILKSHAKES, MOCKTAILS, ICED TEAS.
- MODULE 6: BREWING METHODS || MANUAL AND MACHINE BREW|| COLD BREW
- MODULE 7: MACHINE AND ACCESSORIES CLEANING
- MODULE 8: COSTING, COST CONTROL, AND INVENTORY MANAGEMENT.
- MODULE 9: EQUIPMENT LIST, BUDGETING, LOCATION ANALAYSIS ETC.
- MODULE 10: CUSTOMER SERVICE TRAINING

PATISSERIE MODULE

1. FOUNDATION OF BASIC CAKES – FROSTING AND PIPING
2. TEATIME GOURMET CAKES
3. GOURMET BROWNIES
4. GOURMET CHEESECAKES
5. CLASSIC DESSERTS
6. COOKIES

ALL THE DESSERTS ARE EGGFREE AND GELATINFREE

HANDS ON

25 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

20 RECIPES COVERES IN THE BAKERY MODULE



SANDWICHES AND PIZZAS

- SANDWICHES – 3 TYPES
- CLASSIC BURGERS – 2 TYPES
- QUICHE AND PIES
- PASTAS – 3 BASIC TYPES
- PIZZAS – 2 TYPES – SOURDOUGH PIZZA
-

ALL THE PRODUCTS ARE PURE VEGETARIAN

HANDS ON

10 RECIPES COVERES IN THIS MODULE



CAFE VISIT

As part of our 4-Week Coffee Craft Course, students will get the opportunity to visit a specialty café to observe real-time café operations, interact with professional baristas, and understand workflow, equipment handling, customer interaction, and beverage service in a live setting. This visit bridges classroom learning with real-world insight, preparing students for industry-ready skills.



ROASTARY SESSION

Get introduced to the fascinating world of coffee roasting! This module covers the fundamentals of green coffee beans, roast levels (light, medium, dark), and the science behind the roasting process. Understand how temperature, time, and technique influence flavor profiles — giving you a foundational appreciation of what goes into every perfect cup.



PLACEMENT OPPORTUNITY

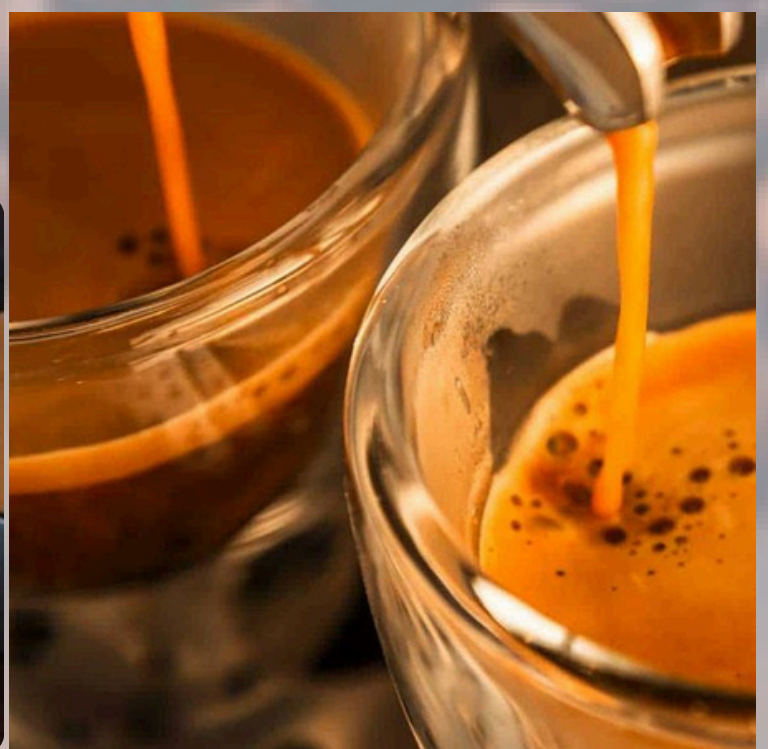
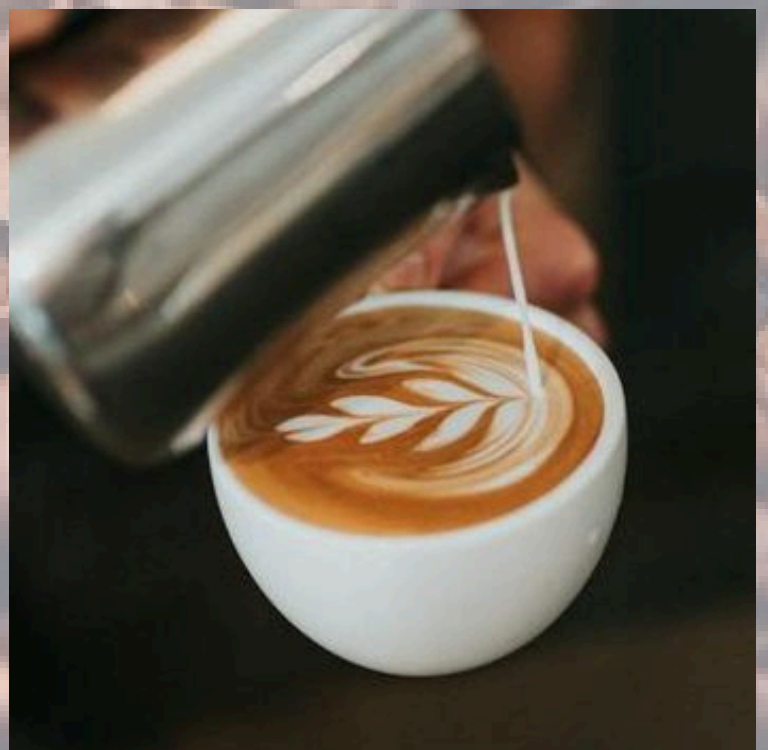
Get hands-on industry exposure after course completion with our placement assistance. Opportunities will be provided in Mumbai or Pune at reputed bakeries, cafes, or culinary establishments.



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. Yes, examination is conducted



Photos

 JUST
APPETITE
CULINARY SCHOOL



Photos

 JUST
APPETITE
CULINARY SCHOOL



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 4 weeks programme is **Rs. 99,000**
There is 10% off for this batch as an early bird **offer valid till 25th JANUARY 2026**
- **Rs. 25,000 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 2 installments by the students**
- Email us the payment transaction Receipt on aakurajput@gmail.com and cc justappetite@gmail.com. We shall send an online form

FEE STRUCTURE FOR 4 WEEKS

(FULL COURSE: BARISTA TRAINING
+
CAFE MENU TRAINING)



1) We will be taking the payments in installments

2) **Total Fee: Rs.99,000**

(10% discount offer on this)

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

FEE STRUCTURE FOR 2 WEEKS

(ONLY BARISTA TRAINING/COFFEE TRAINING)



1) We will be taking the payments in 2 installments

2) **Total Fee: Rs. 55,000**
(no discount)

2) This will include 1st fifteen days of training.

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/

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

www.justappetite.com

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