



DIPLOMA IN BAKING & PATISSERIE ARTS

MODULE 1

FOOD SAFETY & HYGIENE



FOOD SAFETY

- HACCP
- FOODBORNE ILLNESSES
- SAFETY MEASURE



HYGIENE

- FOOD CYCLE OF OPERATIONS
- KITCHEN & PERSONAL HYGIENE
- PRECAUTIONS TO BE TAKEN

MODULE 2

FOOD SCIENCE & BASIC SKILLS



- BASIC SKILLS DEVELOPMENT
- BAKING SCIENCE
- INGREDIENT IDENTIFICATION & FUNCTIONS
- REPLACEMENTS

MODULE 3

BUDGETING

- SETTING UP YOUR BUSINESS
- COSTING
- MARKETING PLAN
- LEGAL WORK
- MENU PLANNING
- BUDGET MAKING



MODULE 4

COOKIES



- BAR COOKIE
- DROP COOKIE
- PRESSED COOKIE
- MOULDED COOKIE
- ROLLED COOKIE

MODULE 5

BASIC CHOCOLATES



- UNDERSTANDING OF CHOCOLATE
- SCIENCE OF TEMPERING
- TEMPERING TECHNIQUE
- GARNISHES
- MOULDING



MODULE 6

BROWNIES, BARS, CUPCAKES & MUFFINS



- FROSTINGS
- CRUMBLE MAKING
- DIFFERENT TEXTURES
- HEALTHY MUFFIN



MODULE 7

TRAVEL CAKES



- TRADITIONAL POUND CAKE
- CENTER FILLING CAKE
- GLAZES
- EXOTIC CAKES



MODULE 8

BREADS



- IN DEPTH UNDERSTANDING OF FLOUR, YEAST , WATER , SALT
- STEPS IN BREADS
- DIFFERENT TECHNIQUE OF MAKING DOUGH
- SPECIALITY BREAD
- HEALTHY OPTIONS
- DOUGHNUTS

MODULE 9

ARTISANAL BREADS

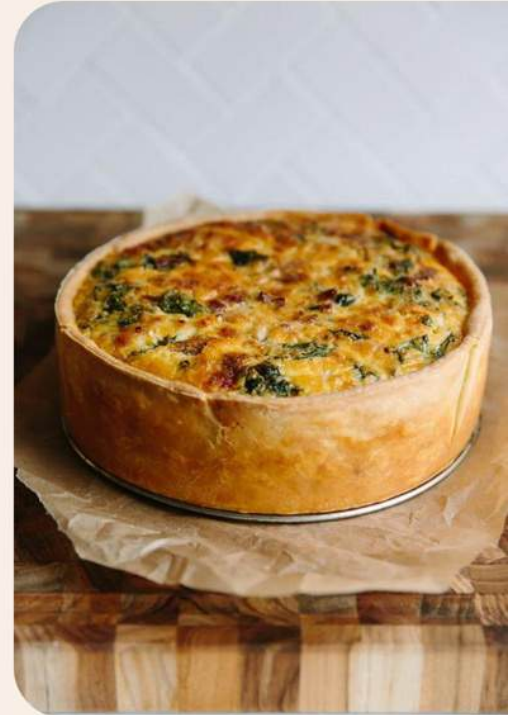


- SOURDOUGH
- PRE FERMENTS
- KOREAN CREAM CHEESE BUN
- BAGUETTE
- CIABATTA
- PITA POCKET
- ZAATAR MANAKEESH
- HOT CROSS BUN



MODULE 10

TARTS & PIES



- CREAM & FILLING
- CRUMBLES
- CLASSIC
- PIES
- TARTS
- QUICHE
- SABLE



MODULE 11

CHEESECAKES



- NO BAKE
- BAKED
- LAYERED
- COTTON SOFT



MODULE 12

VIENNOSIERIES



- THE PROCESS OF LAMINATIONS
- YEASTED LAMINATION
- PUFF PASTRIES
- DANISH PASTRY



MODULE 13

PETIT FOUR, VEGAN DESSERTS, HIGH TEA



- MACARONS
- MADELEINES
- TRADITIONAL DESSERT
- MINIATURE
- DECORATION
- VEGAN DESSERTS
- HI-TEA TABLE SET UP



MODULE 14

CLASSICAL CAKES & PASTRIES



- OPERA
- SWISS ROLL CAKE
- TIRAMISU
- BLACK FOREST
- AND MANY MORE....



MODULE 15

WEDDING CAKE & FONDANT WORK

- FONDANT
- ROYAL ICING
- COLOURINGS
- GLAZINGS
- EMBOSSING
- GUMPASTE FLOWERS , LEAVES , FIGURES



MODULE 16

FRENCH PASTRY & ENTREMETS

- GLAZINGS
- LAYERINGS
- CLASSICS
- BANQUET STYLE



MODULE 17

ICE CREAM & COLD DESSERTS



- ICE CREAMS
- SORBETS
- FROZEN YOGURT
- COMPOSING FROZEN DESSERTS



MODULE 18

PLATED DESSERTS

- BISTRO STYLE
- CLASSIC FINE DINING
- PANNACOTTA
- COMPOSITION & DIVERSITY



MODULE 19

CHOCOLATES & SUGAR CONFECTIONS



- GIANDUJA
- GANACHES
- ENROBED PRALINES
- COLOURED MOULDED PRALINE
- PRALINE
- NOUGAT
- PATE DE FRUIT



MODULE 20

TARTS & PIES



- SABLE
- CREAMS & FILLINGS
- TARTE TATIN
- LEMON MERINGUE
- PIES



MODULE 21

DISPLAY



- DESSERT TABLE
- CHOCOLATE DISPLAY
- PASTILLAGE



OUR PASTRY CHEFS



FEES

The Fees For The 6 Months Diploma In BAKING AND PATISSERIE ARTS is
INR 3,00,000 (+GST Applicable)

Items That Are Included In The Fees Are :

- Tools & Equipments
- Ingredients
- Recipe Journals
- Advance Tool Kit
- Chef Coat And Apron (Uniform Set)
- London Academy Of Professional Training Examination Fees

At The Conclusion Of The Course, You Will Receive Certificate From :

- Bakers Villa Academy
- London Academy Of Professional Training

NOTE -

- This Course Contains Both Egg And Eggless Recipes
- We Do Not Provide Meals IN ACADEMY However , Plenty Of Eateries And Restaurants Are Available Nearby.
- We May Provide Some Of The Contact Details For Accommodation.



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