



## 18 MONTHS ADVANCE DIPLOMA IN BAKERY & PASTRY ARTS

**FOOD** 

#### INSTITUTE OF BAKERY AND CULINARY ARTS

#### **SAFETY**

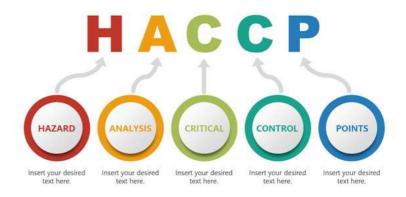


#### **FOOD SAFETY**

HACCP
FOOD BORNE ILLNESSES
SAFETY MEASURES & PRACTICES
HYGIENE



**HACCP Principles & Application Guidelines** 





#### HOSPITALITY

#### **MANAGEMENT**





#### HOSPITALITY

HOSPITALITY ROLES, FOOD & BEVERAGE UNDERSTANDING BUSINESS SUCCESS JOB ROLES IN PROFESSIONAL KITCHEN JOB ROLES IN FRONT OF HOUSE SERVICE WORKING PATTERNS IN HOSPITALITY PROVIDE GUEST SERVICE











#### **BASIC**



**IBCA** 

**BREADS** 

#### **BASIC BREADS**

INDEPTH UNDERSTANDING OF FLOUR, YEAST, WATER, SALT STEPS IN BREAD MAKING
DIFFERENT TECHNIQUES OF DOUGH MAKING



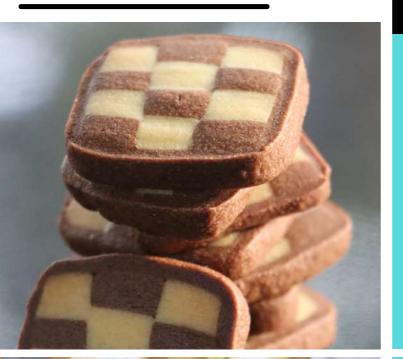






### **COOKIES &**

#### **TRAVEL CAKES**





#### COOKIES

BAR COOKIES
DROP COOKIES
FILLED COOKIES
PRESSED COOKIES
MOULDED COOKIES
ROLLED COOKIES
SANDWICH COOKIES



#### TRAVEL CAKES

TRADITIONAL POUND CAKE
INTERNATIONAL CAKE
BROWNIES
DRY CAKES



## BASIC & INTERMEDIATE

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IBCA

#### **CHOCOLATES**







#### **CHOCOLATES**

UNDERSTANDING OF CHOCOLATE SCIENCE OF TEMPERING
TEMPERING TECHNIQUES
(TABLING - SEEDING - DIRECT WARMING)
GARNISHES
MOULDING
ENROBBING
TRUFFLES







# WEEK 6 INTERMEDIATE DDFADC



#### **BREADS**

#### INTERMEDIATE BREADS

TYPES OF STARTERS, DINNER ROLLS, CRUSTED BREADS, LOAFS, PIZZA ETC.
GLUTEN FREE/ HEALTHY OPTIONS
LEAN & ENRICHED DOUGHS.







#### WEEK 7 & 8

#### **CLASSICAL CAKES &**

#### **PETIT GATEAU**











FRAISIER
BLACK FOREST
CHEESECAKE
DEVIL'S FOOD CAKE
SACHER
OPERA
CHIFFON CAKE
MILLE FEUILLE
CLAFOUTIS
PETIT GATEAU
BABA AU RHUM
RELIGIEUSE
FRESH FRUIT CAKE

#### **FONDANT**

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#### WORK



FONDANT ICING OF A CAKE IS A PLAY DOUGH LIKE SUGAR PASTE. IT IS MADE WITH A MIX OF GLUCOSE, SUGAR AND GELATIN. IT HAS A VERY SMOOTH & SILKY TEXTURE AND CAN BE ROLLED OUT ON THE CAKE OR SCULPTED CAKE. FONDANT CAKES CAN BE USED TO GIVE THE CAKE A SMOOTH FINISHING AND FOR MAKING SCULPTURES ON THE CAKE.





#### TARTS &

#### TODTE



**TORTE** 

SCIENCE BEHIND BAKING
MERINGUE PIE
TARTLETS
FLAN
TORTE





### TYPES OF PASTE

PÂTE BRISÉE
PÂTE SUCRÉE
PÂTE À FONCER
PÂTE SABLÉE
PHYLLO PASTRY



#### **SUGAR**

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#### **CONFECTIONERY**







PRALINE
JUJUBES
FRUIT JELLY
HONEY COMB
MARSHMALLOW
BASIC SUGAR
SHOWPIECE



### WEEK 12 & 13

## HOT & COLD

#### **DESSERTS**









COMPOSITION &
DIVERSITY SOUFFLÉ
CLASSICS FLAMBÉ
CARAMEL CUSTARD
CREME BRULEE
FROZZEN DESSERTS
FRUIT BASED DESSERT
ICECREAM
PARFAIT
BOMBES

#### **PETIT FOURS &**

#### **VERRINES**







MACARONS
GLAZING & FINISHING
GLAZED FRUITS
MARZIPAN FIGURE
PROFITEROLES
ECLAIRS
TIRAMISSU



#### HI-TEA

## PREPARATION



**INDIVIDUAL PASTRIES** 

**FINANCIERS** 

**MADELINES** 

**SCONES** 

**SAVOURIES** 

**SLIDERS** 







## WEEK 16 & 17

#### **VIENNOISERIE**





DANISH PASTRY
PUFF PASTRY
CROISSANT
SCIENCE OF LAMINATION
BRIOCHE
DOUGHNUTS
BOMBOLINI





#### **PLATED**

#### **DESSERT**











A PLATED DESSERT IS AN ARRANGEMENT OF ONE OR MORE COMPONENTS. FOR MOST DESSERTS, ALL THE COMPONENTS ARE PREPARED WELL IN ADVANCE.

A PLATED DESSERT ITSELF, HOWEVER, IS ASSEMBLED À LA MINUTE (AT THE LAST MINUTE).

## WEEK 19 ENTREMETS









AN ENTREMET IS A CAKE COMPOSED OF MULTIPLE COMPONENTS ASSEMBLED INTO LAYERS, ENCASED IN A MOUSSE, ENROBED WITH A GLAZE AND TOPPED WITH FINE DECORATIONS.



#### **BUFFET**

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### **DISPLAY**





## WEEK 21 HEALTHY



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#### **BAKING**







#### HEALTHY BAKING

MOST PEOPLE ARE HEALTH CONSCIOUS THESE DAYS.
IN THIS WEEK YOU WILL ENJOY EATING WHAT YOU LOVE AND NOT FEELING GUILTY. WE WILL BE TEACHING YOU STEP BY STEP INSTRUCTIONS ON HOW TO BAKE THE BEST HEALTHY RECIPES FROM SCRATCH WHICH ARE VEGAN, GLUTEN-FREE AND SUGAR FREE DESSERTS!







#### PIES &

#### **PUDDING**









MINCE PIE
PLUM PUDDING
QUEEN PUDDING
BABA AU RHUM
DANISH APPLE PUDDING
BREAD & BUTTER PUDDING
CHOCOLATE PUDDING



#### **EGGLESS**

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#### **BAKING**







#### **EGGLESS BAKING**

ARE YOU ONE AMONG THE MILLIONS WHO CANNOT EAT EGGS DUE TO HEALTH CONCERNS, RELIGIOUS RESTRICTIONS OR PERSONAL PREFERENCE? OR ARE YOU SIMPLY OUT OF EGGS? DON'T LET THAT STOP YOU FROM BAKING CRISPY COOKIES, DECADENT CAKES AND DELICIOUS PASTRIES.

THIS WEEK WE TEACH YOU EGGLESS RECIPES.







#### **ARTISAN**

#### **BREADS**





BAGUETTE.
CIABATTA.
FOCACCIA.
NATURALLY LEAVENED
MULTIGRAIN BREAD.
NATURALLY LEAVENED WHITE
BREAD.
STOLLEN AND BRIOCHE
(ENRICHED ARTISAN TYPE)







## MERINGUE DACED DECCE



### **BASED DESSERTS**









PAVLOVA
ETON MESS
VACHERIN
FLOATING ISLAND
MERINGUE KISSES
KEY LIME PIE
MACARONS
QUEEN OF PUDDING
BAKED ALASKA

### WEEK 26 & 27

## ADVANCE CHOCOLATES















#### WEEK 28 & 29

#### WEDDING

## INSTITUTE OF BAKERY AND CULINARY ARTS

#### **CAKES**





Intensive work on Sugarpaste / Fondant Cake, How to Assemble Multiple Tiered Cake. Making of Ganache and Butter Cream Layering, Cutting, Filling, Crumb Coating, Trimming & Final Covering with Sugarpaste/Fondant Smoothness, Crimping, Streamer, Draping and many more techniques.

### WEEK 30 & 31

#### **ADVANCE**

## INSTITUTE OF BAKERY AND CULINARY ARTS

### **SUGAR**







### WEEK 32 & 33

#### **MASTER CLASS**

## IBCA New Delhi INSTITUTE OF BAKERY AND CULINARY ARTS

### **WORKSHOP**









#### **FOOD**

#### INSTITUTE OF BAKERY AND CULINARY ARTS

**IBCA** 

#### **PHOTOGRAPHY**









LEARN HOW TO TAKE
PROFESSIONAL-QUALITY
FOOD PHOTOS BY
LEARNING FROM THE BEST
IN THE INDUSTRY.
CLASSES COVER FOOD
STYLING, LIGHTING,
MOTION AND
COMMERCIAL.

#### **ENTREPRENEURSHIP &**

#### **COST MANAGEMENT**





**INSTITUTE OF BAKERY AND CULINARY ARTS** 





PRICING: HOW TO FIGURE OUT PRICING FOR YOUR CAKE SHOP/ BAKERY AS AN ENTERPRENEUR?

DETERMINE THE PRICE OF EACH INGREDIENT AND CALCULATE THE COST PER RECIPE.

#### **WE WILL UNDERSTAND:**

STARTUP COSTS
VARIABLE COSTS
FIXED COSTS
PROFIT MARGINS

#### PERSONALITY DEVELOPMENT



#### & FINAL ASSESSMENT









## DISCOVER PERSONALITY TRAITS AND NEEDS IN THIS WEEK.

LEARN TO CHOOSE OPTIMAL DIFFERENTIATION AND TASK MANAGEMENT. WE WILL HELP RAISE STUDENTS' SELF-ESTEEM TO BE SUCCESSFUL; DEVELOP SOFT SKILLS (COMMUNICATION, PROBLEM-SOLVING, DECISION MAKING, TEAMWORK, ADAPTABILITY, CRITICAL THINKING, AND CREATIVITY)



The fees for the Level-3
Diploma in Professional Patisserie & Confectionery
INR 5,75,000 (excl. of 18% GST)

Batch Time – 9:00 AM – 5:00 PM Classes held per week – 5 days (4 Practical & 1 Theory)

#### Facilities that are included in the fees are:

Tools Kit Chef Uniform Study Material

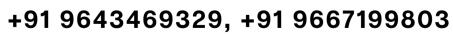
At the end of the course, you will receive certificates from : Institute of Bakery & Culinary Arts

#### Affiliated by:

City & Guilds London (U.K)
Tourism & Hospitality Skill Council (India)
(The examination fees is excluded)
Note:

Accommodation & Meals Facilities available on Request. All the images are for representation purpose only, Products in the pictures are subject to vary as per chef's discretion

#### • The fees is non refundable



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