

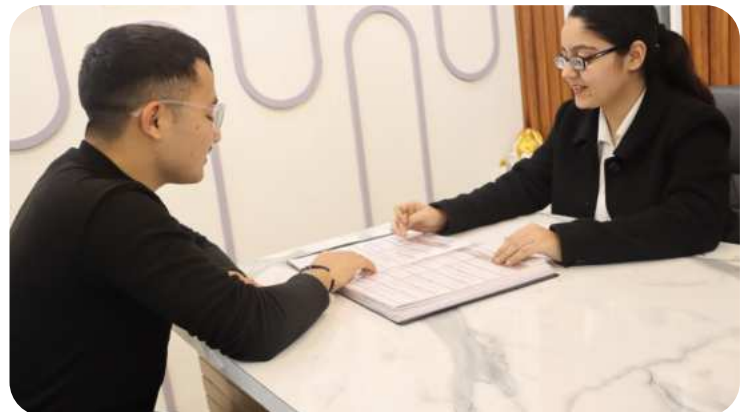


# 18 MONTHS DIPLOMA IN BAKERY & PASTRY ARTS



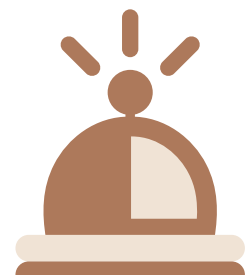
# MODULE 1

## HOSPITALITY PRINCIPLE



## 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.



# FOOD SAFETY & HYGIENE

- HACCP
- FOOD BORNE ILLNESSES
- SAFETY MEASURES & PRACTICES
- HYGIENE





# MODULE 3

---

## BASIC BREADS

- IN-DEPTH UNDERSTANDING OF FLOUR, YEAST, WATER, SUGAR AND SALT.
- DIFFERENT TECHNIQUES OF DOUGH MAKING



- BURGER BUNS
- ONION BREAD
- PAV
- MULTIGRAIN BREAD
- LAVASH
- SANDWICH BREAD
- GARLIC BREAD
- BREADSTICKS
- WHOLE WHEAT BREAD
- MASALA TIE BREAD
- KULCHA
- PITA
- SWISS BUNS
- CURRANT BUNS



## MODULE 4

# COOKIES & TRAVEL CAKES



## COOKIES

- FLORENTINE COOKIES
- OATS COOKIES
- CHOCOLATE FUDGE COOKIES
- COCONUT MACAROONS
- CHECKERBOARD COOKIES
- NAN KHATAI



## TRAVEL CAKES

- ALMOND POUND CAKE
- MARBLE CAKE
- BANANA CAKE
- CARROT CAKE
- LINZER TORTE
- MADELEINE



# MODULE 5

## BASIC CHOCOLATES



- UNDERSTANDING OF CHOCOLATE
- SCIENCE OF TEMPERING
- MENDIANT
- FUDGE
- TRUFFLES
- BAR
- ALMOND ROCHER





# MODULE 6

---

## TARTS & PIES



### TARTS & PIES

- FRESH FRUIT TART
- LEMON TART
- APPLE PIE
- BANOFFEE PIE
- BAKEWELL TART





# MODULE 7

## BASIC LAYERED CAKES





# MODULE 8

## CHOUX PASTE & MERINGUE DESSERT



- ECLAIRS
- PROFITEROLES
- PARIS BREST
- SWAN
- CHURROS
- PAVLOVA
- ETON MESS



## MODULE 9

# PUFF PASTE



## LAMINATED DOUGH

- MASTER THE ART OF LAMINATION FOR PERFECT LAYERS
- VEGETABLE PATTIES
- CHEESE STRAWS
- PALMIERS
- MILLE FEUILLE
- APPLE TURNOVER
- BANANA JALOUSIE





## MODULE 10

# HOT DESSERT



## HOT DESSERT

- LEARN TO BALANCE WARM DESSERTS WITH COOL ACCOMPANIMENTS.
- CREME BRULEE
- CHOCO LAVA
- BREAD & BUTTER PUDDING



All the images are for representation purpose only.



## MODULE 11

# COLD DESSERTS & GLASS DESSERT



## COLD DESSERTS

- MASTER THE ART OF SOUFFLÉS, PARFAITS, BOMBES, AND FROZEN DELIGHTS.
- MOUSSE
- BAKED & COLD SET CHEESECAKE
- ICE CREAM
- SORBET
- PANNA COTTA
- TIRAMISU

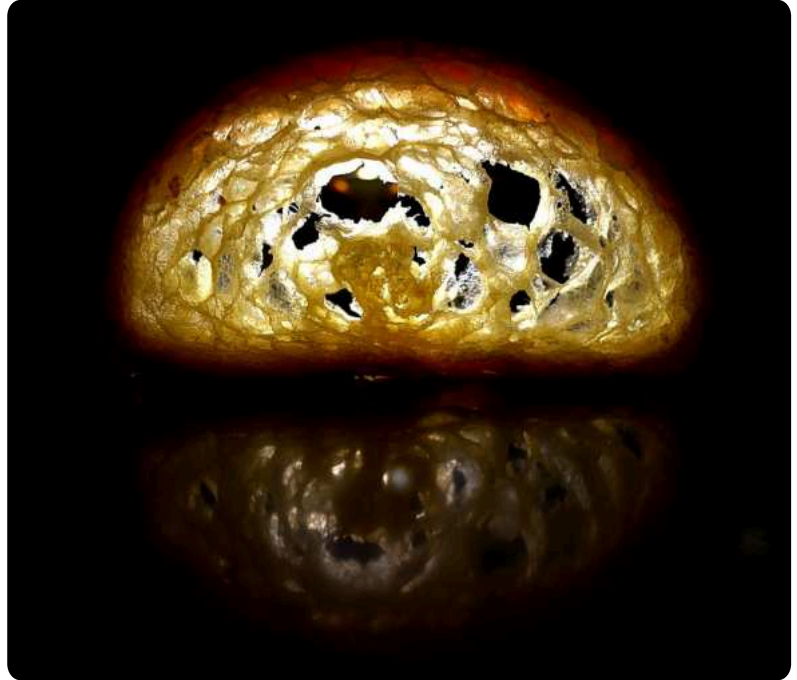


# MODULE 12

---

## MORNING BAKERY

- MASTER THE TECHNIQUES OF LAMINATED YEASTED DOUGH.
- CROISSANT
- DANISH
- DOUGHNUTS
- BRIOCHE
- HONEY CHALLAH





# MODULE 13

---

## PETIT FOUR & PETIT GATEAU



### BITE SIZE DESSERT

- LEARN TECHNIQUES FOR CREATING BITE-SIZED DELIGHTS WITH FLAWLESS FINISHES.
- MACARONS
- GLAZED FRUITS
- FINANCIER
- LAMINGTON





# MODULE 14

## INTERMEDIATE CHOCOLATES



- LEARN TO CRAFT VISUALLY STUNNING DESIGNS USING MODERN CHOCOLATE MOLDS AND TEXTURES.
- SPRAYED COLOUR BONBONS
- ENROBBED
- PRALINES





# MODULE 15

## FONDANT WORK



- DUMMY DRAPING
- TECHNIQUES OF ROYAL ICING
- 2-D FIGURE
- GUM PASTE





# MODULE 16

## INTERMEDIATE BREADS



- CIABATTA
- POTATO SOUR DOUGH
- FRENCH BAGUETTE
- ITALIAN FOCACCIA
- BABKA





# MODULE 17

## BASIC SUGAR SHOWPIECE



- SUGAR TECHNIQUE
- PULLING TECHNIQUE
- CASTING
- PASTILLAGE





# MODULE 18

## BASIC CHOCOLATE SHOWPIECE



- LEARN ADVANCED TECHNIQUES IN MOLDING, TEMPERING, AND ASSEMBLING CHOCOLATE.
- SPRAY TECHNIQUE
- CASTING





# MODULE 19

---

## EGGLESS BAKING



All the images are for representation purpose only.



# MODULE 20

## SUGAR CONFECTIONERY



- EXPLORE THE ART OF MAKING SOFT, PILLOWY MARSHMALLOWS AND CHEWY NOUGATS.
- JUJUBES
- FRUIT JELLY
- SOFT NOUGAT
- INDIAN SWEETS





# ENTREMETS



## MULTI LAYER CAKE

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



## MODULE 22

---

# INTERNATIONAL DESSERTS & PASTRIES



- WAFFLE
- PANCAKES
- CREPES
- FRUIT FLAMBE
- OPERA
- SACHER





# MODULE 23

---

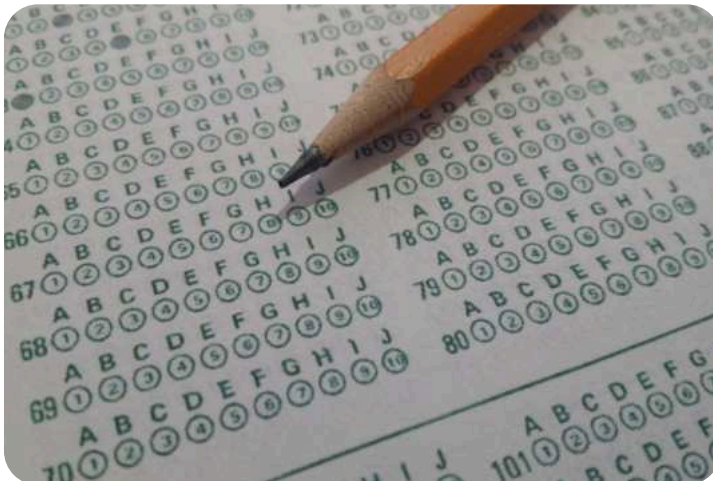
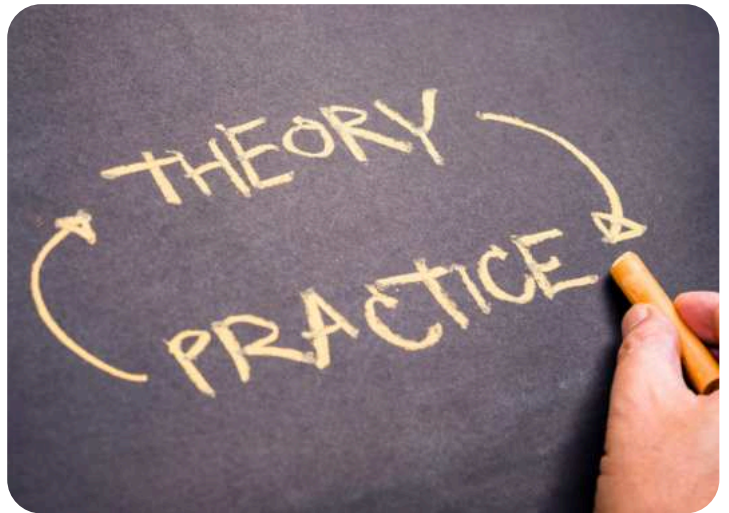
## CHRISTMAS BUFFET





# MODULE 24

## FINAL ASSESSMENT





# MODULE 25

---

## BONBONS & PRALINES





# MODULE 26

---

## CHOCOLATE MASTERPIECES





# MODULE 27

---

## SIGNATURE LAYERED CAKES





# MODULE 28

---

## ELEGANT WEDDING CAKES





# MODULE 29

---

## SUGAR ARTISTRY & SHOWPIECES





## MODULE 30

# ARTISANAL SOURDOUGH BREADS



- Master the art of crafting authentic artisanal sourdough breads.
- Learn natural fermentation techniques for exceptional flavor and texture.





## MODULE 31

# ELEGANT MINI PASTRIES





# MODULE 32

---

## PETIT GÂTEAUX & ENTREMETS CREATIONS





## MODULE 33

# Verrines, Tarts & Pies





## MODULE 34

# GOURMET TEA CAKES & TRAVEL CAKES





# MODULE 35

---

## PLATED DESSERT & GASTRONOMY



- Learn to balance flavors and textures with precision and creativity.
- Master advanced techniques for layering, glazing, and intricate decoration.





# MODULE 36

## SOCIAL MEDIA HANDLING & ASSESSMENT



### SOCIAL MEDIA

- Learn to create a professional online presence for your bakery journey.
- Master content creation, photography, and engaging captions for social media.



### FINAL ASSESSMENT

- Showcase your skills through a comprehensive final evaluation.
- Celebrate the journey of becoming a professional baker and pastry chef.





The fees for the Level-3 Diploma in  
Food Preparation & Pastry Arts  
INR 6,00,000 (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**



**+91 9643469329, +91 9667199803**



**Email: info@chefibpa.com**



**Address: C-6 & 7 Ground Floor, New  
Krishna Park Vikaspuri ,Near Janakpuri**



**West Metro Station, New Delhi -110018**

**Website: www.chefibpa.com**