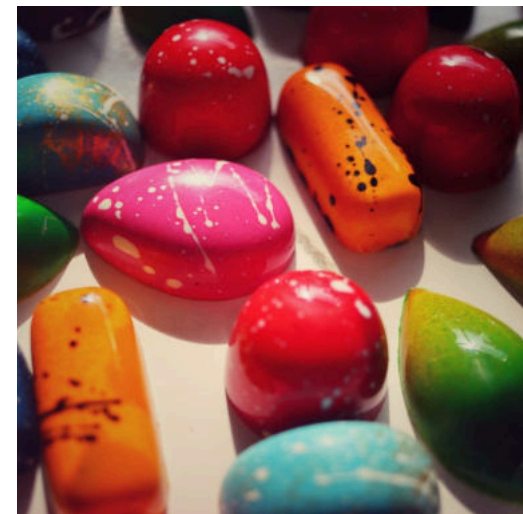




IBCA

New Delhi

INSTITUTE OF BAKERY AND CULINARY ARTS



3 MONTHS CERTIFICATE IN BAKERY & PASTRY ARTS

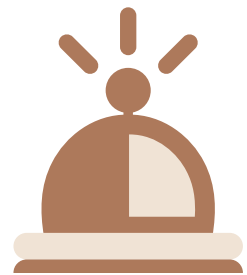
MODULE 1

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.



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
- MASALA TIE BREAD



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



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



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



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

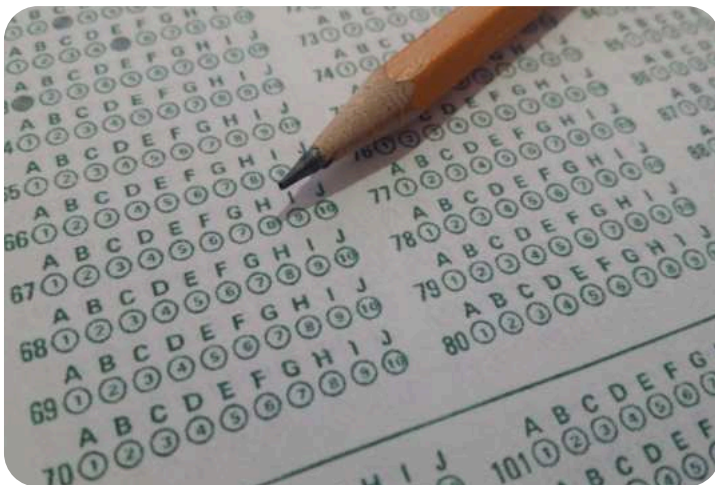
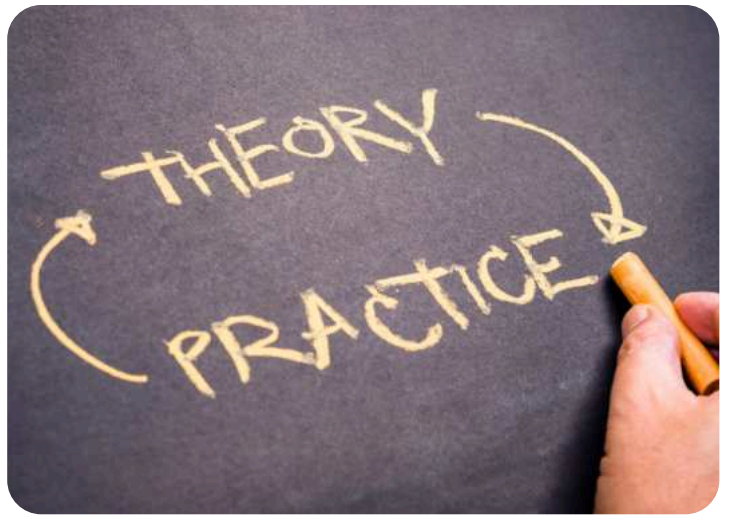


COLD DESSERTS

- MOUSSE
- BAKED CHEESECAKE
- PANNA COTTA
- CREME CARAMEL

MODULE 12

FINAL ASSESSMENT



The fees for the 3 Months Certificate Course in
Bakery & Pastry Arts
INR 2,00,000 (excl. of 18% GST)

Batch Time - 9:00 AM - 2:00 PM
Classes held per week - 5days (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 certificate from :
Institute of Bakery & Culinary Arts

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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