



6 MONTHS CERTIFICATE IN BAKERY & PASTRY ARTS

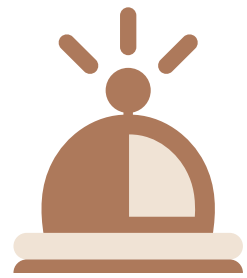
MODULE 1

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
- 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



MODULE 10

HOT DESSERT



HOT DESSERT

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



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MODULE 11

COLD DESSERTS & GLASS DESSERT



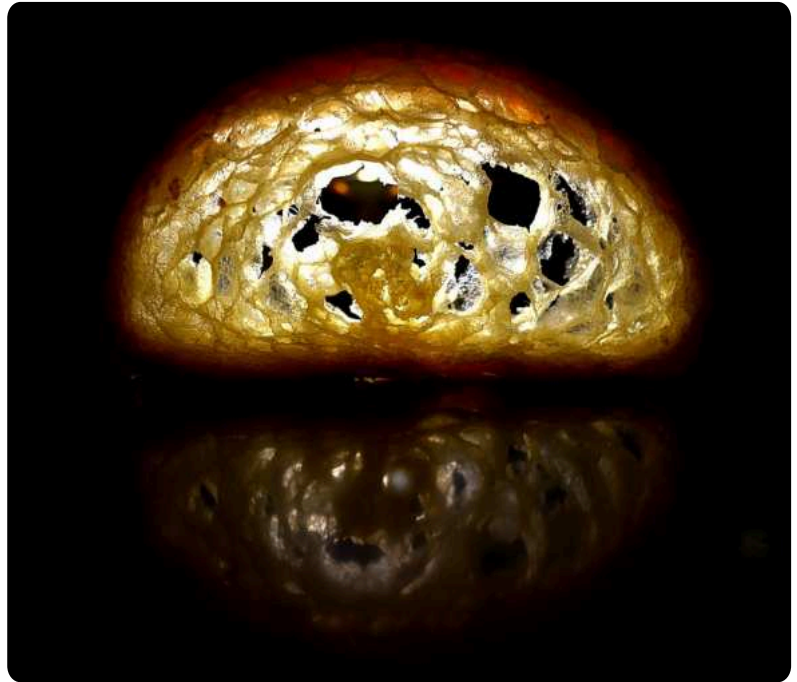
COLD DESSERTS

- 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
- FINANCIER



MODULE 14

INTERMEDIATE CHOCOLATES



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



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

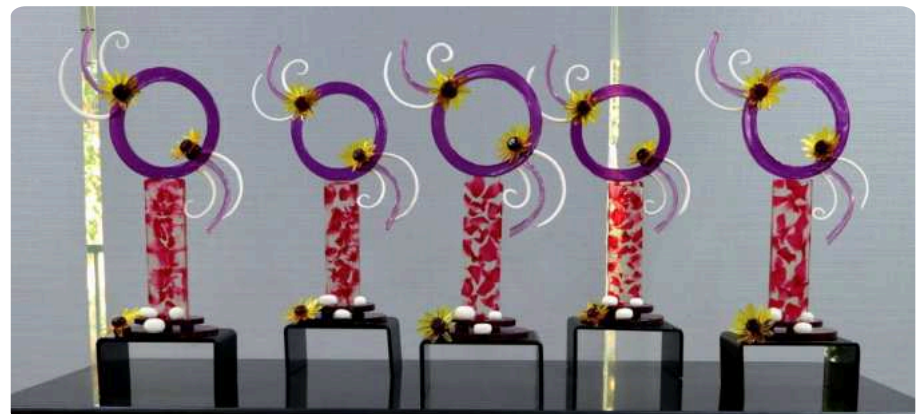


MODULE 17

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



MODULE 20

SUGAR CONFECTIONERY

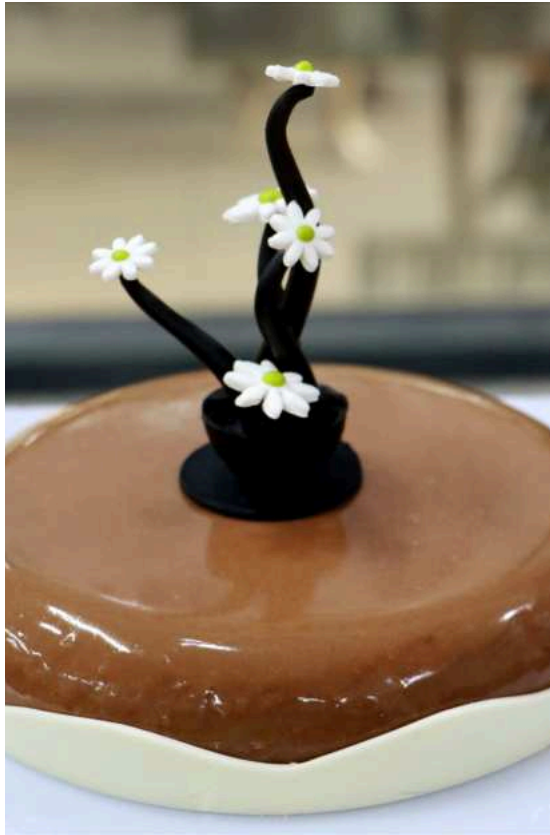


- EXPLORE THE ART OF MAKING SOFT, PILLOWY MARSHMALLOWS AND CHEWY NOUGATS.
- JUJUBES
- FRUIT JELLY
- SOFT NOUGAT
- INDIAN SWEETS



MODULE 21

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
- OPERA
- SACHER



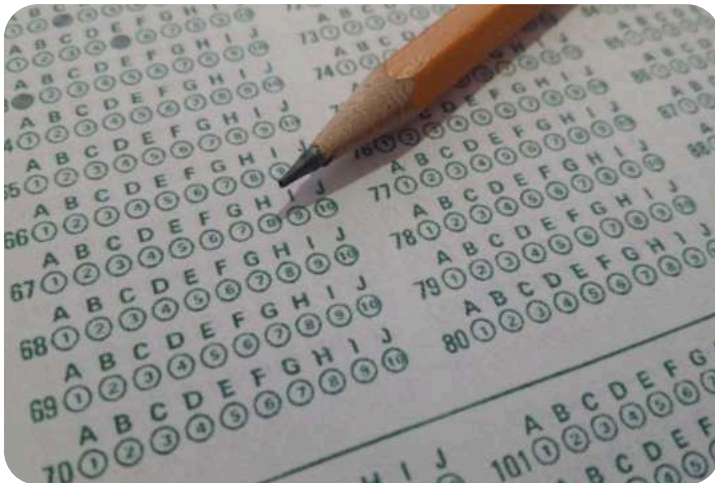
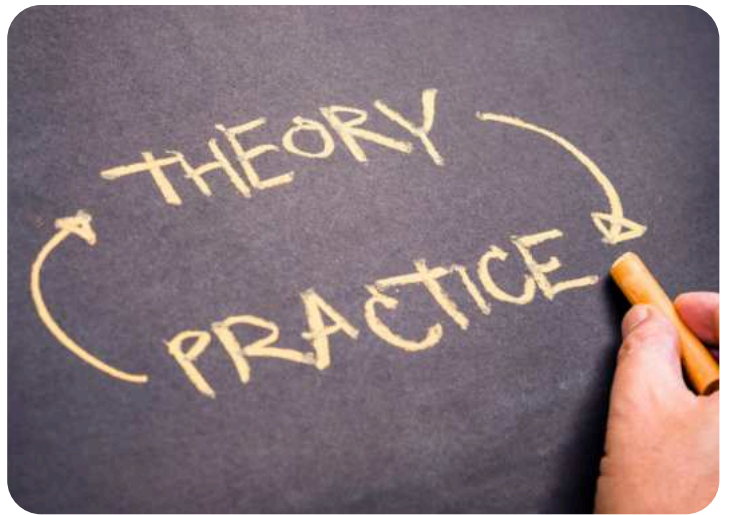
MODULE 23

CHRISTMAS BUFFET



MODULE 24

FINAL ASSESSMENT



The fees for the 6 Months Certificate Course (Level-1)
INR 3,00,000 (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

Affiliated by :

THSC (Tourism & Hospitality Skill Council)
(The examination fees is excluded)

Note :

Accommodation & Meals Facilities available on Request.
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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