

ADVANCED DIPLOMA PROGRAM IS A 9 MONTHS COURSE

(For 36 Weeks, 3 weeks of Theory & 33 Weeks of Hands-On-Practice in Kitchen)

COURSE FEE: Rs 7,85,000/-*

*Total Fees in all the options is inclusive of Taxes, 2 Pairs of Uniform, Study Material, Kitchen Toolkit, Cost of the Ingredients, Industrial Visit, Convocation and you take back whatever you make & Bake in the Classes.

**MONDAY TO FRIDAY
9:00AM TO 5:00PM**



SCAN FOR MORE



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CONTACT US



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Academy Of Pastry & Culinary Arts



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ADVANCED DIPLOMA IN *Pastry & Bakery*

- Theory
(Food & safety Hygiene)
- Breads
- Breakfast Pastries
- Tarts & Pies
- Cookies
- Entremets
- Petit Gateaux
- Basic French Pastries
- Plated Desserts
- Chocolates & Pralines
- Wedding Cake
- Assessment

Duration : 03 Months



BASIC *level*

INTERMEDIATE *level*

- Theory
- Breads
- Viennoiserie
- Tarts & Tortes
- Travel Cakes
- Modern French Pastries
- Petit Gateaux
- Basic French Pastries
- Plated Desserts
- Chocolates & Pralines
- Wedding Cake
- Assessment

Duration : 03 Months



ADVANCE *level*

- Theory
(Budgeting, Menu Planning & New Unit Opening)
- Breads
- Modern French Pastries
- Plated Desserts
- Eggless Desserts
- Savoury Canapes
- Ice-Creams, Sorbets & Gelato
- Chocolates & Pralines
- Chocolate Display
- Sugar Art
- Wedding Cake
- Project Week
- Final Assessment

Duration : 03 Months

