

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



Let your passion
for food ignite your
creativity in the
kitchen.

CONTACT US



+91 8448-449002



Academy Of Pastry &
Culinary Arts



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ADVANCED DIPLOMA IN *Culinary*

- Theory
(Food and safety Hygiene)
- Knife skill, Cutting technique &
- Identification of Ingredients
- Principles of Cooking Vegetables and Potatoes Stocks & Basic Sauces
- Basic Soups
- Eggs
- Fish & Shell fish
- Meat & Poultry
- Grain & Pasta
- Plated Dessert
- Assessment

Duration : 03 Months

INTERMEDIATE *level*

- Theory
- Breads
- Buffet Meals
- Complex Sauces
- Food Preservation & Vinaigrette
- Game & Lamb
- Thai Cuisine
- North Indian Cuisine
- South Indian Cuisine
- Plated Dessert
- Modern French Pastries
- Assessment

Duration : 03 Months

ADVANCE *level*

- Theory
(Budgeting, Menu Planning & New Unit Opening)
- Basic Molecular and Sous Vide
- Classic French Cuisine
- Italian Cuisine
- Tandoor Cuisine
- A La Carte & Food Wine Combination
- Middle Eastern Cuisine
- Savoury Canape's
- Ice creams & Gelato
- Plated Dessert
- Garnish & Dehydration
- Final Assessment

Duration : 03 Months



BASIC *level*

