



## **CURRICULUM & FEES – 2019-20**

### **L2 IVQ DIPLOMA IN FOOD PREPARATION**

### **AND COOKING (PATISSERIE), CODE – 8065-03**

**CONDUCTED AT FB ACADEMY, 777/7, ALTO PORVORIM, GOA - 403521**

**480+ HOURS (4Months, 4 Days a week + Assessment days Duration)**

**CONDUCTED BY CHEF KUNAL AROLKAR, CHEF PRISCA MORRIS & VISITING EXPERT CHEFS**

**CLASS TIMINGS : MON-THURS/FRIDAY : 10am TO 5pm**

**COURSE DATES: BATCH 4 2019 : 29<sup>TH</sup> JULY TO 16<sup>TH</sup> NOV 2019\***

**\*Curriculum, Dates & Fees is subject to City&Guilds UK Regulations & Exam Date Changes**

## **CURRICULUM - FULL TIME, COMPREHENSIVE (WEEKDAYS)**

### **MAINTENANCE, SAFETY & HYGIENE PRACTICES**

An insightful learning covering key topics concerning the topics as below,

- Hygienic preparation of Food, Its Storage, and its Transport
- Controlling hazards and work-related risks in the kitchen and during cooking.
- Maintaining your Kitchen keeping in mind Food Safety
- Tips for FSSAI Compliance
- COSHH & HACCP Principles
- Baking / Cooking & Storage Temperatures
- Waste Segregation & Disposal

### **KITCHEN OPERATIONS & MENU ENGINEERING**

In this module, we will touch upon the vital operational management of a kitchen,

- Planning your Menu
- Costing & Pricing your Menu
- Business Plan for a Pastry & Bakery Operation
- Staffing & Kitchen Action Plans
- Budgeting & Inventory management
- Patisserie Principles & A Glossary of French Kitchen terminology



## **BAKING ENTREPRENEUR TRAINING 1ON1**

This is a vital module for those who would like to set up their own baking businesses, where we cover,

- Real-time requirements to plan your business (Location, Shop Area, etc)
- List of Licenses required for a Bakery Business Setup in India
- Planning your Kitchen Layout
- Store Staffing, Billing & Administration
- Understanding HR & Customer care

## **TRADITIONAL BAKERY & ARTISAN BREAD-MAKING**

A Comprehensive segment covering,

- Types of Flours, their origins and characteristic flavours and textures
- Types of Yeast and the science behind bread-making (Kneading, Proving & Baking)
- Types of Dough : Fermented, Unfermented
- Traditional & Artisan Breads such as Wholegrain loaf, Sandwich loaves, Soft Dinner Rolls, Baguette, Focaccia, Challah, Ciabatta, Bloomers, Rye & Cornmeal breads

## **BREAKFAST BREADS & LAMINATED DOUGHS**

Understanding breads can ease one into learning more complex techniques of bread-making and laminating doughs, where we cover

- Enriched breads such as Chelsea buns, Hot cross buns, Belgian bread, Devonshire Split
- Breakfast breads such as Croissant, Danish Pastries, Savarin, Kugelhopf, Berliners & Doughnuts, Brioche and Panettone
- Puff Dough techniques
- Savouries like Sausage rolls, meat pies, pasties, vol-au-vents (bouchees) and fruit bandes (trenches)

## **MUFFINS, TEACAKES & COOKIES**

A simple approach to learn not only a wide range of tea cakes and cookies, but also, to uncover the science behind common baking issues and the various techniques of baking. We will cover,

- Methods of Cake Techniques (Creaming, etc)
- Classic Teacakes and Simple Variations (Fruitcakes, Vanilla, Chocolate & Marbled)
- Chocolate & Fruit-flavoured Tea cakes (Mango Sesame, Banana, Carrot, etc)
- American Cookies (Langue de chat, Chocochip, Peanut butter, Oats and more)



- Indian Cookies (Lucknowi Nan Khatai, Shrewsbury, Mixedfruit cookies)
- Muffins & Cupcakes (Vanilla, Chocolate, Red velvet)
- Financiers, Friands, Brownie & Blondie
- Sable (Bretonne, a la Poche, etc) & Scones

#### **HOT DESSERTS**

- Clafoutis, Apple Strudel & Pear Jalousie
- Classic Bread & Butter Pudding
- Crepes, Pancakes, Diplomat Pudding
- Hot Souffle Pudding (Baked Souffle)
- Choco Lava Pudding, Warm Toffee Pudding & more..

#### **CLASSIC EUROPEAN & FRENCH HIGH TEA**

Advancing your skills to our Intermediate Segment on European classics & a French High Tea covering,

- Cold Set Custards
- Crème Caramel & Brulee
- Eclairs & Choux Buns
- Opera Gateaux
- Macaron
- Palmiers
- Financiers
- Cheese-cakes

#### **SHORTCRUST & PASTRY WONDERS**

Keeping your senses focused on Europe, we follow the learning with a Comprehensive segment covering Tarts and European Tortes such as,

- Linzer Torte & Sacher Torte
- Savoury Quiches & Flans
- Fruit Tarts & Frangipane Tarts
- Classic Crumble Pies & Flans
- Custard & Classic Tarts



## THE CAKES COMPREHENSIVE

The Cakes Comprehensive is a segment covering all about Gateaux-making such as,

- Sponges :Genoise, Angels & Devils Cake, Madeira, Victoria & more
- Ganaches& Crème-fillings
- Cake-layering Technique and Cake-finishing with Whipped cream & Ganache
- Classic Gateaux (Choco, Fruit & Cream based gateaux and Tiramisu)
- Garnishes of Chocolate, Caramel, Fruits and Glazing Techniques
- Storing & Production Technique
- OREO BUTTERSCOTCH / FRASIER / PINEAPPLE / FRUIT FLORIDA / BLACK FOREST (with Vanille& Choco Genoese)
- COFFEE CREAM (with Coffee Genoese) / CLASSIC BUTTERCREAM (with Madeira)
- DUTCH TRUFFLE (with Choco Genoese) / DEVILS CHOCO CAKE (with devils choco cake)

## FROZEN DESSERTS 101

The Frozen Desserts module is a favourite in India given our hot weather, where one can learn,

- Ice-cream & Sorbet
- Semi-freddo, Parfait and Bombes ( Baked Alaska)
- Classic Frozen Desserts (Peach Melba, Poire Belle Helene, Cassatta Cake)
- Meringue based Dessert (Snow eggs, Eton Mess)

## MODERN FRENCH PATISSERIE 101

Modern French Patisserie is a segment that takes you right into the mind of a Michelin-starred Patisserie's mind. This segment teaches one to compose desserts on the basis of core fundamentals of Taste, Texture, Flavour, Composition and will cover the Intermediate level of Patisserie such as,

- Meringue
- Dacquoise
- Biscuits
- Jaconde Almond Sponge
- Mousses& Cremes like Anglaise, Patisserie, Chiboust, Bavarian & Chantilly
- Chocolate & Fruit Based Desserts
- Garnishes of Tuile, Chocolate, Isomalt and more
- Sauces of Chocolate, Caramel, Cream-based & Fruit
- Plating Techniques & Styling
- CHARLOTTE / L'OPERA / CHOCO ALHAMBRA & so on



### **FRENCH ENTREMETS 101, INTERMEDIATE**

Keeping our students updated on the current trends in the world of patisserie demands attention to Modern Entremets where we will cover,

- Casting French Entremets with Flavour & Texture Infusions
- Glacing & Chocolate Spraying Techniques
- Storing & Serving Entremets with Modern Garnishes and Textures

### **PETIT FOURS**

Often referred to as the most memorable part of a meal, the Petit Fours is a selection of bite-sized sweets, under which we will cover,

- Meringue
- Choux buns & Eclairs
- Macarons & More

### **WEDDING CAKE ACE, BASIC TO MID-INTERMEDIATE\***

Dedicating a module to this creative art of cake-making, is evidence to the fact that icing the Techniques of making fine Wedding Cakes requires focus on,

- Double-barrel cake-layering, sharp edges and tiered cakes
- Designer Decorative & Colouring Techniques using Fondant & Gumpaste

Basic Flowers, Lace-work and Presentation

### **ART DU SUCRE (ISOMALT SCULPTURES), INTERMEDIATE\***

A Dedicated module to learning,

- The Main techniques of using Sugar (Isomalt) for Structures
- Elements of a Sugar Showpiece by making one yourself

### **CHOCO PRALINES & CHOCOLATE ART, INTERMEDIATE\***

Chocolate is a skill that one can master with passion and dedication and this segment aims to get students started down that path,

- Ganaches, Caramel Tendre, Truffles, Nougatine, Brittle
- Techniques such as Tempering, Dipping, Hand-rolling, Moulding, Coloring and more



- Learning to design your own Chocolate Showpiece using fundamentals such as proportion, Colour, Design flow

### **EGGLESS BAKING, INTERMEDIATE\***

A Segment of Eggless Baking ideal for Entrepreneurs on how to notch up a full range of Pastry & Bakery products by personalising Premixes and Concentrates and through Substituting Egg in Cookie & certain Teacake Recipes

### **INDUSTRY SENSITIZING**

On completion and post assessment, students can take up added practical exposure to understand the actual implementation of all that is taught in this course, through,

- Periodic Interaction with Industry Experts visiting us through-out the course
- A 2-month Bakery & Pastry Industrial Training in Hotels in Goa and pan India post completion (Optional for Students)

### **ASSESSMENTS**

Students are required to make a **Portfolio Project on anyone topic related to Patisserie** that will be assessed and will require to take a mandatory assessment during the session and at the end of the session, in **PORTFOLIO, PRACTICAL & THEORY**, upon successful completion of these assessments, the Internationally recognized Level 2 Diploma in Patisserie will be awarded to the students by City & Guilds, London (UK)

## Admissions Open for Aug 2019 Batch

### FEE STRUCTURE

SNO	DESCRIPTION	FEES (IN INR)
1	Admission Fees (towards Admission & Assessment charges to City & Guilds)	Rs. 40,000.00
2	Course Tuition Fees (towards Materials & Overheads for the Sessions)	Rs. 1,90,000.00
3	Administrative Fees (towards Administration & Miscellaneous Expenses)	Rs. 20,000.00
<b>FEE TOTAL (RUPEES)</b>		<b>Rs. 2,50,000.00</b>
4	<b>GST @18% APPLICABLE ONLY ONCE THE NUMBER HAS BEEN AWARDED</b>	<b>Rs. 45000.00</b>
<b>GRAND TOTAL PAYABLE (RUPEES)</b>		<b>Rs. 2,95,000.00</b>

**\* FEE STRUCTURE SUBJECT TO GST ONLY UPON AWARDING OF GST NUMBER**

**ADDITIONAL KIT & UNIFORM CHARGES, IN CASH AT THE ACADEMY – COMPLIMENTARY (AUG BATCH)**

SNO	PAYMENT DETAILS	AMOUNT PAYABLE (IN INR)
1	Charges towards 2 sets of Uniforms (Chef Cap, Chef Coat, Chef Apron x 2 sets)	Rs. 4000.00
2	Full Patisserie Tool Kit + Cloth Tool Kit bag (Mandatory For C&G Students Only)	Rs. 5000.00 (For C&G Students only)
<b>GRAND TOTAL</b>		<b>Rs. 9000.00</b>

#### PAYMENT SLABS

SNO	PAYMENT SLAB	AMOUNT PAYABLE (IN INR)
1	Advance Fees for Enrollment Booking	Rs 62,500/-
2	Balance Fees on Day of Commencement (Or 3 More Equal Monthly Installment Payments of Rs 62500/- payable before 10 <sup>th</sup> of every subsequent month, if Learner is Goan & Has a Valid Local Govt ID)	Rs 187500/-

**NB : ALL DUES (IF ANY) NEED TO BE CLEARED 30 DAYS BEFORE FINAL ASSESSMENTS**



## FEE RULES

1. Fees are for a single person for a single batch of the City & Guilds Level 2 IVQ Diploma in Food Preparation and Cooking ( Patisserie) Course Code – 8065-03 which is a Hands-On Course comprising Cleaning, Baking, Packing & Weighing & Economics of Baking
2. Advance Fees to be paid to confirm your Enrollment for the Batches at FB ACADEMY GOA
3. Fees once paid are non refundable & non transferable as per City & Guilds rules
4. If the batch gets annulled by the Academy, Full Fees (Without any Interest) will be refunded to the students or can be carried to the next batch by the student
5. Every Batch has a Limited Batch strength & Minimum Batch strength requirement is needed to commence the batch, admission is on first-cum-first-served basis only
6. All Payments to be done in INR in Cash or Electronic mode only, no forex payments accepted
7. During the Course, damages to property / equipment by student, if any, may be levied over and above the fees to cover replacement / repairs
8. The Fee Structure does not Include any Lunch, Local Accommodation & Transport Costs (WE CAN SURELY ASSIST STUDENTS IN FINDING ACCOMMODATION / TIFFIN SERVICE)
9. The Management reserves the Right to Admission for the Courses
10. Incase student is found to be indulging in any criminal offence while at the Academy, if directed by Local Authorities, they may be removed without any refund
11. Students Absent / Failing the assessments can re-appear in next assessment date only against 50% Fee Payment of the Full Course Fees

## BANK DETAILS

Kindly make your Cheques out to “**FOODYBREAKS**” & PAYABLE AT THE ACADEMY DIRECTLY

**KINDLY INTIMATE US AFTER MAKING TRANSFERS OR CHEQUE PAY-IN WITH YOUR NAME, THE BATCH DATES, THE TRANSACTION CODE / STAMPED PAY-IN SLIP & AMOUNT TRANSFERRED, SO WE MAY ACKNOWLEDGE RECEIPT OF THE SAME. KIT & UNIFORM CHARGES IN CASH, ONLY**

Kindly contact Chef Kunal Arolkar for any clarifications / inquiries on M 9820220912 or O 08322411450 or via EMAIL : [arolkark@gmail.com](mailto:arolkark@gmail.com)

**MANAGEMENT, FB ACADEMY GOA**

**01/06/19, GOA**