



FOODYBREAKS BAKERY (FB) ACADEMY – Goa's 1<sup>st</sup> City&Guilds UK Approved Pastryschool

## **CERTIFICATE IN PATISSERIE (Oct 2020- Online)** **PRIVATE SMALL BATCH LEARNING AT FB ACADEMY GOA**

Are you an Aspiring Baker who wants to utilize the pandemic period to learn Baking & Pastry in its Practical sense but don't have 1 month to Invest and are looking for a Hands-on, Less Theory More Practical Class? If Yes, then this Private Certificate Program by FB Academy Goa is Designed Just for You and it is the Online Version of the regular Certificate Course with an optimized curriculum

### **LEARN PASTRY & BAKERY : AN INCOME-ENSURING SKILL**

- IT'S A FUN TO LEARN, COMMERCIAL-MINDED 12 DAY CERTIFICATE COURSE AT FB ACADEMY GOA, PORVORIM BY PASTRYCHEF KUNAL AROLKAR
- 90% HANDS-ON PRACTICAL TRAINING & 10% INTER-TWINED THEORY
- IT'S BROKEN DOWN INTO 2 & 3 DAY MODULES SO YOU CAN LEARN IN A RELAXED MANNER
- [TENTATIVE WEEKDAY COURSE DATES OCT 3-NOV 7, 2020 : AS BELOW, MODULE-WISE](#)

### **CURRICULUM**

**INTRO TO BAKERY : BAKERY BASICS, PERSONAL HYGIENE & FOOD SAFETY, 1 Day**

**MODULE 1 : HIGH TEA ESSENTIALS, 2 DAYS**

**OCT 3,4, 2020 (10am to 2pm) & MODULE FEE : Rs.1999/Per Head Only**

- ❖ Teacakes, Cookies, Muffins, Cupcakes – All the Essentials
- ❖ Financiers, Scones, Brownies
- ❖ Tarts – Chocolate, Fruit, Honey-Nut

**MODULE 2 : CAKE-MAKING FUNDAMENTALS, 4 DAYS**

**OCT 10,11,17,18, 2020 (930am to 2pm) & MODULE FEE : Rs 2999/Per Head Only**

- ❖ Understanding the Science of Cake-making and Tackling Faults in Baking
- ❖ Making types of sponge cakes from scratch : Genoese Sponges, Sponge Fingers, Jaconde & Entremet
- ❖ Learning the Crème-based fillings for the cakes and Chocolate Ganache
- ❖ Slicing, Soaking, Filling, Coating & Finishing Classics like Black Forest, Choco Truffle, Salted Caramel and Fresh Fruit Florida Gateaux
- ❖ Learning French Sponge cakes from scratch : Jaconde & Eggless Sponge with Premix
- ❖ Learning French Entremet- Coco-Mangue, Tiramisu & Red Velvet Cake with Glacing & Chocolate Garnishing



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### **MODULE 3 : FRENCH PATISSERIE, 2 DAYS**

**OCT 24,25, 2020 (10am to 2pm) & MODULE FEES : RS 2999/ Per Head Only**

- ❖ Acing Macarons using the French Meringue Technique and learning the intricacies of the fillings that form the core of a good macaron, Eg, Dark & Fruit-based Ganaches
- ❖ Conquering the Choux, Custard-filled Craquelin Profiteroles
- ❖ Understanding Chocolate & its difference from compound, tempering chocolate and creating innovative rocks and chards, working with chocolate compound for moulding & creating centre-filled truffles

### **MODULE 4 : BREADS, 2 DAYS**

**OCT 31 & NOV 1, 2020 (10am to 2pm) & MODULE FEES : RS 1999/ Per Head Only**

- ❖ Decoding the Science behind Bread-making, Types of Flours and Additives and Tackling Bread issues
- ❖ Learning Soft rolls (Buns & Rolls), Sandwich Bread loaves, Grissini, Focaccia, Stuffed Cheese & Garlic Bread, Cornmeal Bread & Multigrain Breadloaf
- ❖ Mastering Puff Dough & Lamination and Making Veg & NonVeg Puffs, Cheese Straws, Palmiers
- ❖ Closing it up with Croissants like Crescents, Pain au chocolate & Savoury Croissants

### **MODULE 5 : BAKERY SETUP : BASIC BUSINESS PLAN, LICENSES & SOURCING, 1 DAY**

**NOV 7, 2020 (10am to 5pm) & MODULE FEES : RS 999/ Per Head Only**

**(We are keeping Nov 8 as a tentative adjustment date incase students would like to shift the Oct 25<sup>th</sup> class, on account of Dussera)**

### **COURSE FEES**

**FEE SPECIFIED PER MODULE, IF OPTING FOR ALL MODULES, PAY ONLY Rs 9995/- FOR ALL MODULES**

### **ELIGIBILITY**

**English Language is a must, Age should be 14Years or Older & kindly ensure you are present for all Online sessions, we cannot postpone or change the schedule**

### **ASSESSMENTS**

**This Batch does not have any assessments, mandatory 100% Attendance ensures you are awarded the FB Academy Goa Certificate of Completion in PDF format will be sent via email**



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### FEE RULES & GENERAL REGULATIONS

1. Fees are for a single person for a single batch of the Pre-determined Course Name (Appropriated while filling the Admission Form)
2. Full Fees to be paid in Advance to confirm your Enrollment for the Batch
3. All Fees once paid are non refundable & non transferable as per City & Guilds rules, no refunds are entertained if candidates leave the course mid-way of the program
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 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. In case 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 can opt for a single module or all the modules and pay the fees as applicable to the module
12. The Course Duration is Intensive, hence absenteeism without valid reason is not encouraged, as missed curriculum is not repeated during the duration of this course
13. No Placement or Internship requests for these intensive courses, will be entertained
14. We Don't influence or Cannot Negotiate terms of placement or internships or any other negotiation with any third parties, on behalf of students
15. Please ensure you are doing your part to stay away from the possibility of Covid19 infection, as we will not be able to refund fees in the event of an infection, but can take in the future batches

### ADMISSION & FEE PAYMENT

Kindly Fill the Forms and then make your Cheques paid out to “**FOODYBREAKS**” & PAYABLE AT THE ACADEMY, IN PERSON

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

**BY ORDER OF THE ADMISSIONS MANAGEMENT TEAM,**

**FB ACADEMY, ALTO PORVORIM, GOA**

**DATED 10/09/2020**

**[www.foodybreaks.com/academy](http://www.foodybreaks.com/academy)**