

WEEKEND CLASS SCHEDULE (OCT-DEC/JAN, 2018) AT FB ACADEMY, GOA

SNO	CLASS NAME & TIME	ITEMS COVERED	OCT	NOV	DEC
1	BAKING BREADS, RS.2500/HEAD	Soft Dough Products, Hard Dough Products, Focaccia, Grissini, Bloomer	OCT 2, TUES, 2-7PM		
2	SAVOURY BAKES RS.2500/HEAD	Puff Dough & Fold + Veg Puff, Sticks & Sausage Rolls, Mushroom Quiche & Calzone	OCT 14,SUN, 2-8PM		
3	EGGLESS BREAKFAST ROLLS, RS.2500/HEAD	Croissants- Plain & Chocolate, Danish Pastries - 2types & Herbed Brioche, Donut (Demo)		NOV 11, SUN, 2-8PM	
4	MACARON & CHOUXBUN MASTERCLASS, RS.2000/HEAD	MACARON -French Meringue Technique x 2 flavours +Choco Choux bun		NOV 4, SUN, 2-7PM	
5	BAR WEEKEND CERTIFICATE COURSE, RS.5000/HEAD	By John Dsouza, Bar Setup, Know Your Glassware, Tools, Spirits & Wines, Cocktail & Mocktail using the 8 Mixing Methods	OCT 6&7, SAT&SUN, 2-7PM		
6	MOCKTAILS CERTIFICATE COURSE BY JOHN DSOUZA, RS 2500/HEAD	By John Dsouza, Bar Setup, Mocktail using the 8 Mixing Methods		NOV 10, SAT, 2-7PM	
7	WINE CERTIFICATE COURSE, BY JOHN DSOUZA, RS 2500/HEAD	By John Dsouza, Bar Setup, Know Your Glassware, Tools, Wine (2 Red, 2 White & 1 Sparkling) Tasting & Testing Session	OCT 20, SAT, 2-7PM		
8	4 DAYS FRENCH PATISSERIE & ENTREMETS, RS 8000/HEAD	L'OPERA, FRASIER, DUAL CHOCOLATE ROYALE, SACHER TORTE, 2 TYPES OF PETIT GATEAUX, 2 CORED ENTREMETS WITH ALL ELEMENTS OF GARNISHING		NOV 20,21,22,23, TUES, WED,THURS, FRI, 10AM TO 7PM	
9	TARTS & PIES, RS.3000/HEAD	5 TYPES OF TARTS / PIE - Fruit Tart, Choco-Caramel Tart, KeyLime Pie, Apple Crumble, Peach & Nut	OCT 13, SAT, 2-8PM		
10	EGGLESS COOKIE MONSTER , RS.2000/HEAD	Oreo Chip, Oats, Dark Choconut, Snickers, & Nut Biscotti		NOV 18, SUN, 930AM TO 130PM	JAN 6, SUN, 2-7PM
11	EGGLESS MAGIC WITH CHOCO FOR KIDS, RS.2000/HEAD	Choco-Nut Chards, Dual-cored truffles, Healthy Truffles, Salted Caramel, Hand-rolled Mint Truffles	OCT 21, SUN, 2-7PM		JAN 5, SAT, 2-7PM
12	CRAZY ABOUT BROWNIES, Ideal for Kids & Adults, RS.2000/HEAD	Peanut Brownie, Mint-Choco, Cream-cheese Marbled Browie & Coconut Blondie		NOV 25, SUN, 2-7PM	
13	FUN BAKES CLASS FOR KIDS, RS 2000/HEAD	RED VELVET CUPCAKES, CHOCOLATE ROCKS, BAKED CHEESE CAKE WITH BERRY, EGGLESS CHOCOCHIP COOKIES			DEC 29, SAT, 2-7PM
14	CHRISTMAS SPECIALS CLASS, RS 5000/HEAD	Yule Log, Rummy Christmas Pudding, Stollen Bread, Dundee Cake, Ginger Bread House, Cinnamon Star Cookies			DEC 8,9, SAT&SUN, 10AM TO 4PM
15	KIDS CHRISTMAS SPECIALS CLASS, RS 2000/HEAD	Christmas Pudding, Dundee Cake, Ginger Bread House, Cinnamon Star Cookies			DEC 15, SAT, 10AM TO 4PM
16	2- DAY BUTTERCREAM CAKES WITH CHEF PRISCA MORRIS	Buttercream Types, Application on Cakes, Finishing & Decoration Skills & Costing	OCT 27&28, SAT&SUN, 10AM-7PM		
17	WEDDING CAKE CONCEPT CLASS BY CHEF PRISCA MORRIS	CURRICULUM & FEES TBC		NOV 29,30 , THURS,FRI, 10AM TO 6PM	DEC 1,2, SAT,SUN, 10AM TO 6PM
18	1-DAY CREAM CAKE-MAKING CERTIFICATE COURSE, 4 CAKES, RS.3000/HEAD	RED VELVET EGGLESS, CHOCO TRUFFLE, SALTED CAMEL, BLACKFOREST	SEPT 30, SUNDAY, 10AM TO 8PM		DEC 30, SUN, 10AM TO 8PM
19	FB CAFÉ OPENING BAKESALE	BAKESALE AT THE CAFÉ BY CITY&GUILDS STUDENTS		NOV 4 OR NOV 18TH, ALL DAY AT THE CAFÉ	
20	GOAN BREADS CLASS, RS 3000/HEAD (AIMED AT TOURISTS)	Goan Poi, Katre Pao, Unde, Soft Buns & more			DEC 16, SUN, 10AM TO 5PM(LUNCH INCL)
21	FB WEEKEND CONCEPTS AT THE CAFÉ	CHECK UPDATES ON FACEBOOK, WWW.FACEBOOK.COM/FOODYBREAKSINDIA			DEC 22,23,29,30
22	BAKERY SETUP SEMINAR, RS.2500/HEAD	1-DAY SESSION ON BAKERY SETUP & THE COMMERCIALS & LICENSES BEHIND THE BAKERY BUSINESS		NOV 24, SAT, 10AM TO 5PM	

PLEASE NOTE

- All Classes are Subject to Minimum Batch Strength & Date / Time Change, so Please check with us 48hours before hand, if you have booked your seat
- All Classes will be held at FB Academy Goa unless otherwise specified
- All Fees are final and no Discount will be offered, Fees payable in CASH / PAYTM / BANK TRANSFER (No Cheques Accepted)
- All Full Day Session Fees will include only Cost of all Ingredients, Recipesheet, Lunch & Refreshments
- All Half Day Sessions will include only Cost of All Ingedients, Recipe Sheet & Refreshments
- All Students have to carry the required articles for the class as specified in the curriculum
- For all Weekend Sessions, kindly carry 2-4 tiffins to take what is baked and also a pen and exact fee amount in cash