



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

## **CERTIFICATE IN FONDANT TIERED WEDDING CAKES** **CONDUCTED BY CHEF PRISCA MORRIS AT FB ACADEMY GOA**

Are you an Aspiring Baker who wants to utilize their spare time to learn the Art of Fondant Cake Making & Wedding Cakes, in its Practical sense but don't have months to Invest and are looking for a Hands-on, Fun Practical Class with a Small Group of Learners? If Yes, then this Certificate Program by Chef Prisca Morris is Designed Just for You and as it is a Small Batch Learning of no more than 6-8 learners on Individual stations that are kept apart according to the Covid19 recommendations & following hygiene practices, the training is personalized and effective.

### **LEARN FONDANT CAKES & WEDDING CAKES : AN INCOME-ENSURING SKILL**

- IT'S A FUN TO LEARN, THREE DAY BASED CERTIFICATE COURSE AT FB ACADEMY GOA, PORVORIM BY PASTRYCHEF PRISCA MORRIS, ONE OF GOA'S TOP 10 CAKE ARTISTS
- 95% HANDS-ON PRACTICAL TRAINING & 5% INTER-TWINED THEORY
- [JAN 28,29,30, 2022 : 10 AM TO 6PM \(3 DAYS COMPREHENSIVE\)](#)

### **CURRICULUM**

**1.TIERED CAKE WONDER by Chef Prisca Morris at FB Academy Goa**  
**Weekend : Jan 28,29,30, 2022, 10am to 6pm**

This Certificate Course with Chef Prisca Morris includes,

- 3 days and 3 tiers
- How to work with Cake and Dummies in a wedding cake
- Various techniques in covering a cake with fondant
- How to get sharp edges on a cake, with ganache and fondant.
- How to work with various ratios of ganache suitable to our indian weather.
- Decorating techniques: Various marbling technics, Bas relief, frills, stenciling, edible prints, hammered metal, customised handcrafted monograms, weathered wood finish, etc.
- Air brushing and it's various techniques
- Handcrafting essential sugar flowers, buds n leaves
- How to use Fresh Flowers on a wedding cake maintaining food Standards.
- Tips n tricks on How to stack n transport a 3 tier cake, to suit our roads and weather
- How to conduct a personalised Customer Consultation.
- Sourcing and procuring your material
- Essentials of Costing n pricing your cakes.
- Recipes will be provided
- Personalised Learning



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At the end of the course you will get to take your creation home and a certificate to go with it

### **COURSE FEES**

**Rs 25,000/- includes Materials & Tools for the class, You Take away what is made at the Class**

## **2. UNDERSTANDING BUTTERCREAM TECHNIQUES**

**by Chef Prisca Morris at FB Academy Goa**

**Sunday, Jan 23, 2022 : 10 am to 4pm**

Buttercream can be quite challenging in our Goan weather, but at the same time, it has an increasing demand among the cake lovers...

Here's a class teaching you the right technics in buttercream...

What you will Learn :

1. 5 different Technics of making buttercream
2. How and what are various buttercream's used for.
3. Temperatures at which they are handled
4. How to work with sourcing and procurement of your ingredients
5. How to flavor and colour your buttercream
6. How to store your buttercream
7. How to get your buttercream ready for piping, filling and frosting.
8. How to pipe perfect cupcakes

You will take home beautifully piped cupcakes and yummy buttercreams.

### **COURSE FEES**

**Rs 4,000/- includes Materials & Tools for the class, You Take away what is made at the Class**

### **ELIGIBILITY FOR BOTH CLASSES**

**Prior Baking knowledge is a bonus but not necessary, English Language is a must, Age should be 15-78 Years & Student must carry their own Lunch, Water, Masks & Tiffins to take-away what they bake at the class, We provide materials, aprons for the duration of the class and will be conducting temperature checks & sanitization as per norms.**

### **REPEATS & ASSESSMENTS (Applies to both Classes)**

**This Batch does not have any assessments or repeat sessions, mandatory 100% Attendance ensures you don't miss anything, no repeats of this course will be conducted and All Students completing the course will be awarded the FB Academy Goa Certificate of Completion**



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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 or post 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 absent will not be eligible for any repeat sessions in the future, so please maintain 100% attendance
12. The Course Duration is Intensive, hence absenteeism without valid reason is not encouraged, as missed curriculum is not repeated
13. 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
14. Parents may accompany their children but no seating space / recipes / support is provided to them inside the class
15. We are not responsible for any loss, so don't bring any valuables & Park at your own risk
16. No requests for Internship / Placement will be entertained for this course

### 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 & CHEF PRISCA MORRIS,**

**FB ACADEMY, ALTO PORVORIM, GOA**

**DATED 1/12/2021**

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