



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

EBVTR CERTIFICATE IN BAKERY & CONFECTIONERY **1 MONTH 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 5 months to Invest and are looking for a Hands-on, Less Theory More Practical Class? If Yes, then this Certificate Program by FB Academy Goa is Designed Just for You and it is a Small Batch Learning of no more than 8 learners on Individual stations that are kept apart according to the Covid19 recommendations & following hygiene practices.

LEARN PASTRY & BAKERY : AN INCOME-ENSURING SKILL

- **CERTIFICATE AWARDED BY THE EDUCATIONAL BOARD OF VOCATIONAL TRAINING & RESEARCH, MUMBAI, MAHARASHTRA**
- **IT'S A FUN TO LEARN, YET BUSINESS-MINDED APPROACH TO PASTRY & BAKERY**
- **80% HANDS-ON PRACTICAL TRAINING & 20% INTER-TWINED THEORY**
- **IT'S BROKEN DOWN INTO 5 MODULES SO YOU CAN LEARN IN A RELAXED MANNER**
- **FULL TIME COURSE : 10 AM TO 6PM (MAY EXTEND DEPENDING ON BATCH PROGRESS)**

CURRICULUM – WEEKEND COURSE – MARCH - MAY 2023

MODULE 1A: INTRO TO BAKERY: BAKERY BASICS, PERSONAL HYGIENE & FOOD SAFETY – 1 DAY

- ❖ Introduction to Patisserie, Food Safety & Hygiene and Safety at Workplace Fundamentals

MODULE 1B: CONVENTIONAL HIGH TEA, 3 DAYS

- ❖ Essential Teacakes, Cookies, Muffins, Cupcakes
- ❖ Financiers, Scones, Brownies, Madeleine
- ❖ Tarts – Chocolate, Fruit, Honey-Nut

WEEKENDS DATE : MARCH 4,5,11,12 2023 | FEE : MODULE 1 : RS 9750/-

MODULE 2: FRENCH PATISSERIE, 4 DAYS

- ❖ Learning Macarons using the French Meringue Techniques and learning the intricacies of the fillings that form the core of a good macaron, Milk & Fruit-based Ganaches
- ❖ Conquering Cold-set & Baked Cheesecake, Choux with Custard- filled Croquembouche
- ❖ Learning to Make a Dual Layered Mini Mousse Pastry – Coco-Mangue Delice with Dacquoise
- ❖ Understanding Chocolate & its difference from compound, tempering chocolate and creating innovative rocks and chards, working with chocolate compound for moulding, shells with a wide variety of popular ganache fillings

WEEKENDS DATE : MARCH 18,19,25,26 2023 | FEE : MODULE 2 : RS 12750/-



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MODULE 3: CAKE-MAKING FUNDAMENTALS, 4 DAYS

- ❖ 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 Coffee Roulade, Red Velvet Cake, Choco Truffle, Tiramisu, Black Forest, Salted Caramel and Fresh Fruit Florida Gateaux
- ❖ Learning French Sponge cakes from scratch : Jaconde & Eggless Sponge with Premix
- ❖ Learning a French Moulded Entremet with an Insert and with Glacing & Choco garnishing

WEEKENDS DATE : APRIL 1,2,15,16 2023 | FEE : MODULE 3 : RS 11750/-

MODULE 4 : BREADS, 4 DAYS

- ❖ Decoding the Science behind Bread-making, Types of Flours and Additives and Tackling Bread issues
- ❖ Learning Soft rolls (Buns & Rolls), Sandwich Bread loaves, Grissini, Spinach Bloomer, Stuffed Cheese & Garlic Bread, Beetroot Focaccia, Irish Soda Bread, Cornmeal Bread & Multigrain breadloaf
- ❖ Mastering Puff Dough & Lamination and Making Veg & NonVeg Puffs, Cheese Straws, Palmiers & Quiche with Mushrooms, Bell Peppers & Chicken (optional)
- ❖ Closing the module with Viennoiserie : Croissants like Crescents, Pain au chocolate & Brioche and the Classic Types of Danish Pastries and Donuts

WEEKENDS DATE : APRIL 29,30 & MAY 6,7 2023 | FEE : MODULE 4 : RS 9950/-

MODULE 5 : BAKERY SETUP, 2 DAYS

- ❖ Developing a brand & Your business plan
- ❖ Stock rotation and good manufacturing practices
- ❖ Licenses & Sourcing
- ❖ Online Exams (On Smart Phone)

WEEKENDS DATE : MAY 13,14 2023 | FEE : MODULE 5 : RS 3750/-

**TOTAL FEES : RS 47950/- (IF YOU CHOOSE TO DO PARTICULAR MODULES ON PER MODULE COST)
DISCOUNTED FEE : RS 45000/- IF ONE TAKES THE FULL COURSE OF ALL 5 MODULES**

ELIGIBILITY

Completion of all 5 Modules & Passing the Final Test is mandatory for the EBVTR Certificate, for single modules the Certificate issued will be from FB Academy Goa.

English Language is a must, Age should be 14Years or Older & 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.



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ASSESSMENTS

This Batch has 1 Final Online assessment on last day of class, mandatory 100% Attendance ensures you are eligible to sit for the exam.

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) and are to be paid in Advance to confirm your Enrollment
2. All Fees once paid are non refundable & non transferable as per Board rules, no refunds are entertained if candidates leave the course mid-way or post program commencement
3. 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
4. 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
5. All Payments to be done in INR in Cash or Electronic mode only, no forex payments accepted
6. During the Course, damages to property / equipment by student, if any, may be levied over and above the fees to cover replacement / repairs
7. The Fee Structure does not Include any Lunch, Local Accommodation & Transport Costs (WE CAN SURELY ASSIST STUDENTS IN FINDING ACCOMMODATION / TIFFIN SERVICE)
8. The Management reserves the right to admission for the courses
9. In case student is found to be indulging in any criminal or illegal activities while at the Academy, and if directed by Local Authorities, they may be removed without any refund or prosecuted
10. Students absent due to any reason, will not be eligible for any refunds or repeat sessions in the future, so please maintain 100% attendance
11. No Credit, No Placements for this course, neither offered nor will such requests be entertained
12. We Don't influence or Cannot Negotiate terms of placement or internships or any other negotiation with any third parties, on behalf of students
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. All Requests for Internship post completion will be taken only 6 months from completion date
15. Candidates who fail or are not eligible to take their exams will not be offered their certificate or internship
16. Only students who complete the full course are eligible for Internship

ADMISSION

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

BY ORDER OF THE ADMISSIONS MANAGEMENT TEAM,
FB ACADEMY, ALTO PORVORIM, GOA
www.foodybreaks.com/academy