



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

CERTIFICATE IN PATISSERIE (July 2020)

PRIVATE SMALL BATCH LEARNING AT FB ACADEMY GOA

Are you an Aspiring Baker who is visiting Goa for the Vacations and would like 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 you can even obtain an International Diploma in Patisserie upon completing all modules and opting for the 9-Day Bridging Course at our Academy on a future date

USE YOUR VACATION TO 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 & CHEF PRISCA MORRIS
- 90% HANDS-ON PRACTICAL TRAINING & 10% INTER-TWINED THEORY
- IT'S BROKEN DOWN INTO 2 & 3 DAY MODULES SO YOU CAN OPTIMISE YOUR VACATION
- [WEEKDAY COURSE DATES JULY 6-18, 2020 : AS BELOW, MODULE-WISE](#)

CURRICULUM

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

MODULE 1 : HIGH TEA ESSENTIALS, 2 DAYS

JULY 6,7,8, 2020 (10am to 5pm) & MODULE FEE : Rs.7500/Per Head Only

- ❖ Introduction to Patisserie, Food Safety & Hygiene and Safety At Workplace Fundamentals
- ❖ Teacakes, Cookies, Muffins, Cupcakes
- ❖ Financiers, Scones, Brownies
- ❖ Tarts – Chocolate, Fruit, Honey-Nut

MODULE 2 : CAKE-MAKING FUNDAMENTALS, 3 DAYS

JULY 9,10,11, 2020 (10am to 5pm) & MODULE FEE : Rs 10500/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, Tiramisu, Salted Caramel and Fresh Fruit Florida Gateaux
- ❖ Learning French Sponge cakes from scratch : Jaconde & Eggless Sponge with Premix
- ❖ Learning French Entremet- La Mangue & Red Velvet Cake with Glacing & Chocolate Garnishing



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MODULE 3 : FRENCH PATISSERIE, 2 DAYS

JULY 13,14, 2020 (10am to 5pm) & MODULE FEES : RS 7000/ Per Head Only

- ❖ Acing Macarons using the French Meringue Techniques and learning the intricacies of the fillings that form the core of a good macaron, EG, Milk & Fruit-based Ganaches
- ❖ Conquering the Cheesecake, Choux with Chocolate Eclairs and Custard- filled Croquembouche
- ❖ 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

MODULE 4 : BREADS, 3 DAYS

JULY 15,16,17, 2020 (10am to 5pm) & MODULE FEES : RS 9000/ 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 & Quiche Aux Champignons
- ❖ Closing it up with Viennoiserie, Croissants like Crescents, Pain au chocolate & Almond Croissants Brioche and the Classic Types of Danish Pastries and Donuts

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

JULY 18, 2020 (10am to 5pm) & MODULE FEES : RS 3000/ Per Head Only

COURSE FEES

FEE SPECIFIED PER MODULE, IF OPTING FOR ALL MODULES, PAY ONLY Rs 33,950/- FOR ALL MODULES

ELIGIBILITY

English Language is a must, Age should be 16Years or Older & Student must carry their own Lunch & Tiffins to take-away what they bake at the class, We will Provide aprons for the duration of the class

ASSESSMENTS

This Batch does not have any assessments, mandatory 100% Attendance ensures you are 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 due to a valid reason / failing the assessments can re-appear in next assessment date only against 80% Fee Payment of the Full Fees
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

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

**BY ORDER OF THE ADMISSIONS MANAGEMENT TEAM,
FB ACADEMY, ALTO PORVORIM, GOA
DATED 04/05/2020
www.foodybreaks.com/academy**