

CURRICULUM & FEES - 2019

LEVEL 2 IVQ DIPLOMA IN FOOD PREPARATION AND COOKING (PATISSERIE), CODE – 8065-03

CONDUCTED AT FB ACADEMY, 777/7, ALTO PORVORIM, GOA - 403521

480 HOURS (4Months + Assessment days Duration)

COURSE CONDUCTED BY CHEF KUNAL AROLKAR, CHEF PRISCA MORRIS & VISITING EXPERT CHEFS

CLASS TIMINGS : TUE-FRI : 930am – 530pm (Sat, Sun, Mon Off- Subject to Change)

COURSE DATES: BATCH ONE 2019 : 29TH JAN TO 8TH JULY 2019 (TENTATIVE)

(Curriculum, Dates & Fees is subject to City&Guilds UK Regulations

Course will be subject to 5 Days off for Easter & Public Holidays)

CURRICULUM - FULL TIME COMPREHENSIVE (WEEKDAYS)

MAINTENANCE, SAFETY & HYGIENE PRACTICES

An insightful learning covering key topics concerning the topics as below,

- Hygienic preparation of Food, Its Storage, and its Transport
- Controlling hazards and work-related risks in the kitchen and during cooking.
- Maintaining your Kitchen keeping in mind Food Safety
- Tips for FSSAI Compliance
- COSHH & HACCP Principles
- Baking / Cooking & Storage Temperatures
- Waste Segregation & Disposal

KITCHEN OPERATIONS & MENU ENGINEERING

In this module, we will touch upon the vital operational management of a kitchen,

- Planning your Menu
- Costing your Menu
- Pricing your Menu
- Business Plan for a Pastry & Bakery Operation
- Staffing & Kitchen Action Plans

- Budgeting & Inventory management
- Patisserie Principles & A Glossary of French Kitchen terminology

BAKING ENTREPRENEUR TRAINING 1ON1

This is a vital module for those who would like to set up their own baking businesses, where we cover,

- Real-time requirements to plan your business (Location, Shop Area, etc)
- List of Licenses required for a Bakery Business Setup in India
- Planning your Kitchen Layout
- Store Staffing, Billing & Administration
- Understanding HR & Customer care

TRADITIONAL BAKERY & ARTISAN BREAD-MAKING

A Comprehensive segment covering,

- Types of Flours, their origins and characteristic flavours and textures
- Types of Yeast and the science behind bread-making (Kneading, Proving & Baking)
- Types of Dough : Fermented, Unfermented
- Traditional & Artisan Breads such as Wholegrain loaf, Sandwich loaves, Soft Dinner Rolls, Baguette, Focaccia, Challah, Ciabatta, Bloomers, Rye & Cornmeal breads

BREAKFAST BREADS & LAMINATED DOUGHS

Understanding breads can ease one into learning more complex techniques of bread-making and laminating doughs, where we cover

- Enriched breads such as Chelsea buns, Hot cross buns, Belgian bread, Devonshire Split
- Breakfast breads such as Croissant, Danish Pastries, Savarin, Kugelhopf, Berliners & Doughnuts, Brioche and Panettone
- Puff Dough techniques
- Savouries like Sausage rolls, meat pies, pasties, vol-au-vents (bouchees) and fruit bandes (trenches)

MUFFINS, TEACAKES & COOKIES

A simple approach to learn not only a wide range of tea cakes and cookies, but also, to uncover the science behind common baking issues and the various techniques of baking. We will cover,

- Methods of Cake Techniques (Creaming, etc)
- Classic Teacakes and Simple Variations (Fruitcakes, Vanilla, Chocolate & Marbled)
- Chocolate & Fruit-flavoured Tea cakes (Mango Sesame, Banana, Carrot, etc)
- American Cookies (Langue de chat, Chocochip, Peanut butter, Oats and more)
- Indian Cookies (Lucknowi Nan Khatai, Shrewsbury, Mixedfruit cookies)
- Muffins & Cupcakes (Vanilla, Chocolate, Red velvet)
- Financiers, Friands, Brownie & Blondie
- Sable (Bretonne, a la Poche, etc) & Scones

HOT DESSERTS

- Clafoutis, Apple Strudel & Pear Jalousie
- Classic Bread & Butter Pudding
- Crepes, Pancakes, Diplomat Pudding
- Hot Souffle Pudding (BakedSouffle)
- Choco Lava Pudding, Warm Toffee Pudding & more..

CLASSICEUROPEAN& FRENCH HIGH TEA

Advancing your skills to our Intermediate Segment on European classics& a French High Tea covering,

- Cold Set Custards
- Crème Caramel & Brulee
- Eclairs & Choux Buns
- Opera Gateaux
- Macaron
- Palmiers
- Financiers
- Cheese-cakes

SHORTCRUST & PASTRY WONDERS

Keeping your senses focused on Europe, we follow the learning with a Comprehensive segment covering Tarts and European Tortes such as,

- Linzer Torte & Sacher Torte
- Savoury Quiches & Flans
- Fruit Tarts & Frangipane Tarts
- Classic Crumble Pies & Flans
- Custard & Classic Tarts

THE CAKES COMPREHENSIVE

The Cakes Comprehensive is a segment covering all about Gateaux-making such as,

- Sponges :Genoise, Angels & Devils Cake, Madeira, Victoria & more
- Ganaches& Crème-fillings
- Cake-layering Technique and Cake-finishing with Whipped cream & Ganache
- Classic Gateaux (Choco, Fruit & Cream based gateaux and Tiramisu)
- Garnishes of Chocolate, Caramel, Fruits and Glazing Techniques
- Storing & Production Technique
- OREO BUTTERSCOTCH / FRASIER / PINEAPPLE / FRUIT FLORIDA / BLACK FOREST (with Vanille& Choco Genoese)
- COFFEE CREAM (with Coffee Genoese) / CLASSIC BUTTERCREAM (with Madeira)
- DUTCH TRUFFLE (with Choco Genoese) / DEVILS CHOCO CAKE (with devils choco cake)

FROZEN DESSERTS 101

The Frozen Desserts module is a favourite in India given our hot weather, where one can learn,

- Ice-cream & Sorbet
- Semi-freddo, Parfait and Bombes (Baked Alaska)
- Classic Frozen Desserts (Peach Melba, Poire Belle Helene, Cassatta Cake)
- Meringue based Dessert (Snow eggs, Eton Mess)

MODERN FRENCH PATISSERIE 101

Modern French Patisserie is a segment that takes you right into the mind of a Michelin-starred Patisserie's mind. This segment teaches one to compose desserts on the basis of core fundamentals of Taste, Texture, Flavour, Composition and will cover the Intermediate level of Patisserie such as,

- Meringue
- Dacquoise
- Biscuits
- Jaconde Almond Sponge
- Mousses & Cremes like Anglaise, Patisserie, Chiboust, Bavarian & Chantilly
- Chocolate & Fruit Based Desserts
- Garnishes of Tuile, Chocolate, Isomalt and more
- Sauces of Chocolate, Caramel, Cream-based & Fruit
- Plating Techniques & Styling
- CHARLOTTE / L'OPERA / CHOCO ALHAMBRA & so on

FRENCH ENTREMETS 101, INTERMEDIATE

Keeping our students updated on the current trends in the world of patisserie demands attention to Modern Entremets where we will cover,

- Casting Entremets with Flavour & Texture Infusions
- Flocage & Glacage techniques
- Storing & Serving Entremets with Modern Garnishes and Textures

PETIT FOURS

Often referred to as the most memorable part of a meal, the Petit Fours is a selection of bite-sized sweets, under which we will cover,

- Meringue
- Choux buns
- Citrus tarts
- Mini Gateaux & Its presentation

WEDDING CAKE ACE, BASIC TO MID-INTERMEDIATE*

Dedicating a module to this creative art of cake-making, is evidence to the fact that icing the Techniques of making fine Wedding Cakes requires focus on,

- Double-barrel cake-layering, sharp edges and tiered cakes

- Designer Decorative & Colouring Techniques using Fondant & Gumpaste

Basic Flowers, Lace-work and Presentation

ART DU SUCRE (ISOMALT SCULPTURES), INTERMEDIATE*

A Dedicated module to learning,

- The Main techniques of using Sugar (Isomalt) for Structures
- Elements of a Sugar Showpiece by making one yourself

CHOCO PRALINES & CHOCOLATE ART, INTERMEDIATE*

Chocolate is a skill that one can master with passion and dedication and this segment aims to get students started down that path,

- Ganaches, Caramel Tendre, Truffles, Nougatine, Brittle
- Techniques such as Tempering, Dipping, Hand-rolling, Moulding, Coloring and more
- Learning to design your own Chocolate Showpiece using fundamentals such as proportion, Colour, Design flow

EGGLESS BAKING, INTERMEDIATE*

A Segment of Eggless Baking ideal for Entrepreneurs on how to notch up a full range of Pastry & Bakery products by personalising Premixes and Concentrates and through Substituting Egg in Cookie & certain Teacake Recipes

INDUSTRY SENSITIZING

On completion and post assessment, students can take up added practical exposure to understand the actual implementation of all that is taught in this course, through,

- Periodic Interaction with Industry Experts visiting us through-out the course
- A 3-month Bakery & Pastry Industrial Training in Hotels in Goa and pan India post completion (Optional for students)

ASSESSMENTS

Students are required to make a Portfolio Project on anyone topic related to Patisserie that will be assessed and will require to take a mandatory assessment during the session and at the end of the session, in PORTFOLIO, PRACTICAL & THEORY, upon successful completion of these assessments, the Internationally recognized Level 2 Diploma in Patisserie will be awarded to the students by City & Guilds, London (UK)

FEE STRUCTURE

SNO	DESCRIPTION	FEES (IN INR)
1	Admission Fees (towards Admission & Assessment charges to City & Guilds)	Rs. 40,000.00
2	Course Tuition Fees (towards Materials & Overheads for the Sessions)	Rs. 1,90,000.00
3	Administrative Fees (towards Administration & Miscellaneous Expenses)	Rs. 20,000.00
FEE TOTAL (RUPEES)		Rs. 2,50,000.00
4	GST @18% APPLICABLE ONLY ONCE THE NUMBER HAS BEEN AWARDED	Rs. 45000.00
GRAND TOTAL PAYABLE (RUPEES)		Rs. 2,95,000.00

*** FEE STRUCTURE SUBJECT TO GST UPON AWARDING OF NUMBER**

ADDITIONAL KIT & UNIFORM CHARGES, IN CASH AT THE ACADEMY

SNO	PAYMENT DETAILS	AMOUNT PAYABLE (IN INR)
1	Charges towards 2 sets of Uniforms (Chef Cap, Chef Coat, Chef Pant + Apron x 2 sets)	Rs. 4000.00
2	Full Patisserie Tool Kit + Cloth Tool Kit bag + Laptop Bag (Mandatory For C&G Students Only)	Rs. 4000.00 + Rs 2000 (For C&G Students only)
GRAND TOTAL PAYABLE (IN CASH)		Rs. 10000.00

PAYMENT SLABS

SNO	PAYMENT SLAB	AMOUNT PAYABLE (IN INR)
1	Advance Fees for Enrollment Booking (FEES CAN BE PAID IN EQUAL MONTHLY INSTALLMENTS BEFORE 7 TH OF EVERY MONTH & ALL DUES CLEARED 25 DAYS BEFORE ASSESSMENT DATES)	Rs. 50000.00 + Rs 10000 (Admin Charges, Uniforms & Kit Charges) = Rs 61000/-
2	Balance Fees at time of Admission or Commencement (Or Equal Monthly Installments to clear the Balance Fees)	Balance Amount or Balance Amount paid in 4 Monthly Installments of Rs 61250/- each

ALL DUES (IF ANY) NEED TO BE CLEARED 45 DAYS BEFORE FINAL ASSESSMENTS IN JUNE 2018

FEE RULES

1. Fees are for a single person for a single batch of the City & Guilds Level 2 IVQ Diploma in Food Preparation and Cooking (Patisserie) Course Code – 8065-03
2. Advance Fees to be paid to confirm your Enrollment for the Batches at FB ACADEMY GOA
3. Fees once paid in full are non refundable & non transferable as per City & Guilds rules
4. In case of cancellation of seat after payment of full fees, the Advance Fees amount will not be refunded, but in case the Full Fees are not paid, the Advance fees will be refunded after a deduction of 25% of the Advance Fees towards Administration Charges + Applicable taxes
5. In case of refunds, if Kit & Uniform Cost has been paid to vendors, this will not be refunded but uniforms and kit will be provided to the student
6. Every Batch has a limited batch strength, admission is on first-cum-first-served basis only
7. All Batches have a Minimum Strength requirement to commence, failing which, full fees will be refunded or fees to be transferred to the next batch of the same course
8. All Payments to be done in INR in Cash or Electronic mode only, no forex payments accepted
9. During the Course, damages to property / equipment by student, if any, may be levied over and above the fees to cover replacement / repairs
10. The Fee Structure does not include any Lunch, Local Accommodation & Transport Costs
11. The Management reserves the right to admission for the courses
12. 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



BANK DETAILS

Kindly make your Cheques out to **“FOODYBREAKS”** & PLEASE PAY ONLY AT THE ACADEMY DIRECTLY

KINDLY INTIMATE US AFTER MAKING TRANSFERS OR CHEQUE PAY-IN WITH YOUR NAME, THE BATCH DATES, THE TRANSACTION CODE / STAMPED PAY-IN SLIP & AMOUNT TRANSFERRED, SO WE MAY ACKNOWLEDGE RECEIPT OF THE SAME. KIT & UNIFORM CHARGES IN CASH, ONLY

Kindly contact Chef Kunal Arolkar for any clarifications / inquiries on M 9820220912 / 8999778720 or O 08326520777 or via EMAIL : arolkark@gmail.com

MANAGEMENT, FB ACADEMY GOA

www.foodybreaks.com/academy