



CURRICULUM & FEES – 2019-20

L2 IVQ DIPLOMA IN FOOD PREPARATION

AND COOKING (PATISSERIE- EVOLVE), CODE – 8065-03

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

6 WEEKS, 280+ HOURS (FULL-TIME, SIX DAYS A WEEK+ ASSESSMENT DAYS)

CONDUCTED BY CHEF KUNAL AROLKAR, CHEF PRISCA MORRIS & VISITING FACULTY

CLASS TIMINGS: MON-SAT (6 DAYS A WEEK) 930AM – 530PM

COURSE DATES: BATCH 5 (2018) – NOV 11 2019– DEC 30 2019 (EVOLVE)- TENTATIVE

(Dates & Fees subject to Change as per C&G Regulations & 2019 Assessment Dates)

CURRICULUM –FULL TIME, CONDENSED (EVOLVE)

FOOD SAFETY, SAFETY AT WORK & 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
- HACCP PRINCIPLES
- Baking / Cooking & Storage Temperatures
- Waste Segregation & Disposal

PATISSERIE PRINCIPLES, KITCHEN OPERATIONS & MENU ENGINEERING

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

- Planning, Costing & Pricing your Menu
- Business Plan for a Pastry & Bakery Operation
- Staffing & Kitchen Action Plans
- Budgeting & Inventory management
- List of Licenses required for a Bakery Business Setup in India



- Planning your Kitchen Layout
- Patisserie Principles & A Glossary of French Kitchen terminology

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, Prooving & Baking)
- Types of Dough: Fermented, Unfermented
- Traditional & Artisan Breads such as Sour Dough, Wholegrain loaf, Irish Soda Bread, Pizza, Sandwich loaves, Soft Dinner Rolls, Baguette, Foccacia, Ciabatta & Cornmeal breads

BREAKFAST BREADS & LAMINATED DOUGHS/ SAVOURIES

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

- Enriched breads such as Swiss buns, Belgian bun, Devonshire Split, Challah, etc
- Breakfast breads such as Croissant, Danish Pastries, Berliners & Doughnuts, Brioche and Panettone (Kugelhupf)
- Puff Dough techniques
- Savouries like Sausage rolls, meat pies, pasties 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 (Pound Cakes, Vanilla, Chocolate & Marbled)
- Fruit-flavoured Tea cakes (Fruit Cake & Banana Nut Cake)
- American Cookies (Sable a la poche, Langue de chat, Chocochip, Peanut butter, Oats)
- Muffins & Cupcakes (Vanilla, Chocolate, Red velvet)
- Financiers, Friands, Brownie & Blondie



HOT DESSERTS & RESTAURANT DESSERTS

- Pancakes, Fritters, Churros, Beignets
- Clafoutis, Apple Strudel
- Classic Bread & Butter Pudding, Rice Pudding, Semolina Pudding
- Hot & Cold Souffles
- Choco Lava Pudding, Crepe Suzette
- Peche Melba, Poire Belle Helene
- 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,

- Bakewell Tart, Lemon Curd Tart
- Savoury Quiches
- Fruit Tarts
- Classic Crumble Tarts
- Chocolate & Caramel Tarts

THE CAKES COMBINE

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

- Sponges : Genoise, Jaconde, Dacquoise, Sponge Fingers
- Ganaches & Crème-fillings
- Cake-layering Technique and Cake-finishing with Whipped cream & Ganache
- Black Forest, Fruit, Salted Caramel & Butterscotch, Red Velvet, Opera Gateaux, Swiss Roll, Tiramisu

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)
- Meringue based Dessert (Snow eggs, Eton Mess)
- Charlotte



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,

- Macarons & Meringues
- Puff Techniques : Millefeuille, Fruit Bandes, Pithiviers
- Choux buns & eclairs
- Nutty Financiers, Friands, Madeleines

FRENCH PATISSERIE, 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
- Glacing techniques
- Storing & Serving Entremets with Modern Garnishes and Textures

CHOCO PRALINES, 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

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,

- A 2-month Bakery & Pastry Industrial Training in Bakeries or Hotels in Goa and pan India post completion **(Optional for Students But Completion is Compulsory if Opted for!)**

ASSESSMENTS

Students will be required to take a mandatory assessment at the end of the session, in PRACTICAL & THEORY ASSESSMENTS, upon successful completion of these assessments, the Internationally recognized Level 2 Diploma in Patisserie will be awarded to the students by City & Guilds, London



ADMISSIONS ARE NOW OPEN!!

INAUGURAL FEE STRUCTURE – CONDENSED – 280+ HOURS

SNO	DESCRIPTION	FEES (IN INR)
1	Admission Fees (towards Admission & Assessment charges to City & Guilds)	Rs. 35,000.00
2	Course Tuition Fees (towards Materials & Overheads for the Sessions)	Rs. 75,000.00
3	Administrative Fees (towards Administration & Miscellaneous Expenses)	Rs. 20,000.00
FEE TOTAL (RUPEES)		Rs. 1,30,000.00
4	(Add) Taxes as Applicable 18% GST	Rs. 23,400.00
GRAND TOTAL PAYABLE (RUPEES)		Rs. 1,53,400.00

*** FEE STRUCTURE SUBJECT TO CHANGE ACCORDING TO C&G FEE CHANGES (IF ANY) AND GST MAY BE EXEMPT IF WE HAVE NOT RECEIVED GST 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 + Apron x 2 sets)	Rs. 4000.00
2	Essential Patisserie Tool Kit + Cloth Tool Kit bag + Laptop Bag (Mandatory For C&G Students Only)	Rs. 4500.00 (For C&G Students only)
GRAND TOTAL PAYABLE (IN CASH)		Rs. 8500.00

PAYMENT SLABS

SNO	PAYMENT SLAB	AMOUNT PAYABLE (IN INR)
1	Advance Fees for Enrollment	Rs. 50,900 + Rs. 8500/-
2	Balance Fees at time of Admission or in 3 Equal Monthly Installments if student has a Local Goan Address & Govt ID	RS. 94,000.00

*** ALL DUES (IF ANY) NEED TO BE CLEARED 45 DAYS PRIOR TO ASSESSMENTS**



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- EVOLVE) Course Code – 8065-03 which is a Hands-On Course comprising Cleaning, Baking, Packing & Weighing & Economics of Baking
2. Advance Fees to be paid to confirm your Enrollment for the Batches at FB ACADEMY GOA
3. Fees once paid are non refundable & non transferable as per City & Guilds rules
4. Incase 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
5. 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
6. 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
7. All Payments to be done in INR in Cash or Electronic mode only, no forex payments accepted
8. During the Course, damages to property / equipment by student, if any, may be levied over and above the fees to cover replacement / repairs
9. The Fee Structure does not Include any Lunch, Local Accommodation & Transport Costs (WE CAN SURELY ASSIST STUDENTS IN FINDING ACCOMMODATION / TIFFIN SERVICE)
10. The Management reserves the right to admission for the courses
11. Incase 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
12. Students absent / failing the assessments can re-appear in next assessment date only against 50% Fee Payment of the Full Fees

BANK DETAILS

Kindly make your Cheques out to **“FOODYBREAKS”** & PAYABLE 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 or O 08322411450 or via EMAIL : arolkark@gmail.com

MANAGEMENT, FB ACADEMY GOA

01-12-18, GOA