



FOODYBREAKS BAKERY (FB) ACADEMY – Goa's 1st 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 & following hygiene practices, the training is personalized and aimed to be effective.

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

- **IT'S A FUN TO LEARN, 3-4 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**

CURRICULUM

PRESENTING CHEF PRISCA'S 3 TIER MODERN WEDDING CAKES- HANDS ON CLASS

CLASS WILL INCLUDE

- ❖ 4 days and 3 Unique 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 road conditions and weather.
- ❖ How to conduct a personalised Customer Consultation.
- ❖ Sourcing and procuring your material
- ❖ Essentials of Costing n pricing your cakes.
- ❖ All Pertinent Recipes will be provided
- ❖ Personalised Learning

PLEASE NOTE

- ❖ We will be providing all the necessary tools, equipment and ingredients required for in-class use but you will need to carry some of yours so you can practice immediately post session.
- ❖ Video recording of the class is not permitted.
- ❖ After class online support & guidance will be provided.
- ❖ Just 8 Seats for this Class, So Book Your Seat Immediately



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LEARNERS COURSE FEE

- Just Rs 25000 / Head

Chef Prisca is available only via Whatsapp messaging, to clarify all class-related doubts on +91 92843 95358

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 & Online Form Filled 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 Online Payment or via Cheques paid out to "FOODYBREAKS" & PAYABLE AT THE ACADEMY, IN PERSON

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

BY ORDER OF THE ADMISSIONS MANAGEMENT TEAM & CHEF PRISCA MORRIS,

FB ACADEMY, ALTO PORVORIM, GOA

DATED 2/3/2024

www.foodybreaks.com/academy

www.instagram.com/foodybreaks