



CURRICULUM & FEES – 2024

Level 2 Diploma in Food Preparation and Culinary Arts – Patisserie (8064-02)

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

480+ HOURS (3Months, 4 to 5 Days a week)

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

CLASS TIMINGS : MONDAYS – THURSDAYS (& CERTAIN FRIDAYS) : 10am to 6pm

**COURSE DATES: BATCH 2/2024 : SEPTEMBER 3RD TO DECEMBER 7TH, 2024 IN CLASS
DECEMBER 2ND TO 28TH FEBRUARY, 2025 (OPTIONAL 3 MONTH PASTRY & BAKERY INTERNSHIP)**

All Curriculum, Dates & Fees are subject to City & Guilds UK Regulations & Schedules and final duration may be amended by rescheduling classes but will not affect the stipulated learning hours

CURRICULUM - FULL TIME, COMPREHENSIVE (WEEKDAYS)

MONTH ONE : BASIC TRAINING MONTH

1.HOSPITALITY PRINCIPLES – Week 1

A holistic approach to our Industry on the whole with focus on important development factors like,

- Understanding the Hospitality Industry
- Understanding Business Success
- Providing Guest Service
- Awareness of Sustainability
- Meeting Guest Requirements
- Professional Workplace standards
- Mis en place & Pre-Preparations

2.FOOD SAFETY – Week 1

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



3.KITCHEN & MENU MANAGEMENT – Week 1

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

- Planning your Menu
- Costing & 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

4.BAKERY BUSINESS SETUP – Week 1

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

5.MUFFINS, TEACAKES & COOKIES – Week 2 & 3

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, Emulsion, etc)
- Classic Teacakes and Variations (Fruitcakes, Vanilla & Marbled)
- Chocolate & Fruit-flavoured Tea cakes (Mango Sesame, Banana, Carrot, etc)
- Tarts : Fruit Tarts, Frangipane, Peach Melba, Choco-Caramel, Pumpkin, Apple crumble, etc
- American Cookies (Langue de chat, Chocochip, Peanut butter, Oats, Butter Cookies, etc)
- Muffins & Cupcakes (Learning Muffins and Making Vanilla, Chocolate, Red velvet Cupcakes)
- Financiers, Friands, Brownie & Madeleines, Sable a la Poche & Scones

6. ESSENTIAL DESSERTS – Week 4

- Clafoutis, Apple Strudel, Blanc Mange
- Classic Bread & Butter Pudding
- Crepes, Pancakes, Fritters
- Hot Souffle Pudding (Baked Souffle)
- Cheesecake Cold & Baked, Crème Brulee, Crème Caramel, Pannacotta, Cold Souffle
- Choco Lava Pudding, Warm Toffee Pudding & more..



MONTH TWO : CAKES, DESSERTS & INTERMEDIATE BAKING

7.THE CAKES COMPREHENSIVE – Week 5

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, Tiramisu and more)
- Garnishes of Chocolate, Caramel, Fruits and Glazing Techniques
- Production & Storing Technique
- OREO BUTTERSCOTCH / FRASIER / PINEAPPLE / FRUIT FLORIDA / BLACK FOREST (with Vanille& Choco Genoise)
- COFFEE CREAM (with Coffee Genoise) / CLASSIC BUTTERCREAM (with Madeira)
- DUTCH TRUFFLE (with Choco Genoise) / DEVILS CHOCO CAKE (with devils choco cake)

8.MODERN FRENCH PATISSERIE 101 – Week 6

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
- Multi Texture & Flavour based French Entremets Built & Set with Mirror Glaze, Chocolate Spray & Dip Finish and Chocolate and Isomalt garnishes
- Macarons : French & Italian Method
- Choux Pastry : Dessert Variations like Swans, Croquembouche, Eclairs, etc

9.FROZEN DESSERTS 101 – Week 7

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, Casatta, Snow Eggs

10.CHOCO PRALINES & CHOCOLATE ART – Week 8

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 Mini Chocolate Showpiece using fundamentals such as Proportion, Colour, Design flow



MONTH THREE : CHOCOLATE MAKING, INTERNATIONAL DESSERTS & BREADS

11. TRADITIONAL BAKERY & ARTISAN BREAD-MAKING – Week 9

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, Soda Bread & Pizza

12. BREAKFAST BREADS & LAMINATED DOUGHS – Week 10

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, Berliners & Doughnuts, Brioche and Panettone
- Puff Dough techniques & Savouries like Sausage rolls, meat pies, pasties
- French Quiche & Chicken Pie

13. CHOCO PRALINES & CHOCOLATE ART – Week 11

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 Mini Chocolate Showpiece using fundamentals such as Proportion, Colour, Design flow

14. REVISION & INDUSTRY SENSITIZING – Week 12

- Class room Interaction with Industry Experts visiting us or by Site Visit
- Mock trails for Revision for Final Assessment



LAST WEEK : ASSESSMENT

15.SUBMISSIONS DURING THE COURSE

During the Course, Students / Learners are required to,

- **Maintain a 100% Attendance**
- **Maintain Updated Recipe Journals**
- **Complete Practical Tasks for All Theory Units & Submit them during the course**
- **Successfully Complete Monthly Assessments**

16.WRITTEN ASSESSMENTS

Each Student / Learner must take a Multiple Choice Question based Assessment **using their own Laptops** and internet connections at the Academy centre, each student will be assessed on,

- 207 – Food Safety
- 240 Hospitality Principles
- 242 Food Preparation and Culinary Arts – Patisserie (Theory Test)

17.PRACTICAL ASSESSMENTS

Every Student / Learner must undergo a Final Practical Assessment wherein they will be asked to make the bakery products they have learnt in the course, within a duration of 5 Hours (From Indent to Preparation to Presentation & Viva), These items will be Sold in a Bake Sale for Charity Purposes

Upon successful completion of all these assessments, the **Level 2 Diploma in Food Preparation and Culinary Arts – Patisserie (8064-02)** will be awarded by City & Guilds, London (UK) along with a Digital Badge via email, no marksheets will be provided

18.PLACEMENTS & INTERSHIPS

FB ACADEMY GOA, Under City&Guilds UK guidelines **does Not Provide or Guarantee Placements** of any kind, to any of its students, under any of their Workshops or Programs. However, we **do** offer support to Diploma students looking to start an **Internship** in Pastry & Bakery, in Goa, but do not influence or govern any of the Internship conditions or accommodation for the same.

FB ACADEMY GOA **Cannot** Mediate or Influence the Nature of Internships or Placements (if provided) at any Third Party, in any way, as they are not within our limitation of influence.



Admissions Open

FEE STRUCTURE

SNO	DESCRIPTION	FEES (IN INR)
1	Admission Fees (towards Admission & Assessment charges to City & Guilds)	Rs. 50,000.00
2	Course Tuition Fees (towards Materials & Overheads for the Sessions)	Rs. 1,25,000.00
3	Administrative Fees (towards Administration, Uniform & Kit Expenses)	Rs. 20,000.00
FEE TOTAL EXCLUDING GST (RUPEES)		Rs. 1,95,000.00
4	GST @18% APPLICABLE ONLY ONCE THE NUMBER HAS BEEN AWARDED	Rs. 35100.00
GRAND TOTAL PAYABLE INCLUDING GST (RUPEES)		Rs. 2,30,100.00*

*** FEE STRUCTURE SUBJECT TO GST ONLY UPON AWARDING OF OUR GST NUMBER TO US**

PAYMENT SLABS – Currently we are not levying GST, Hence the Total Fees will be Rs 1,95,000/-

SLAB	PAYMENT SLAB DETAILS	AMOUNT PAYABLE (IN INR)
1	Advance Fees for Enrollment Booking before Starting	Rs 65000/-
2	Slab 2 on Day of Commencement (payable before 9 th of every subsequent month, if Learner is Resident of Goa & possesses a Valid Local Govt ID)	RS 65000
3	Slab 3 Payable one month before Assessments	Rs 65000/-
Total Payable – Rupees One Lakh Ninety Five Thousand, only		Rs 195000/-

NB : ALL DUES (IF ANY) NEED TO BE CLEARED 30 DAYS BEFORE FINAL ASSESSMENTS



RULES & REGULATIONS

1. The Management reserves the Right to Admission for the Courses
2. All Learners must know English fluently and should be 16years or above as on the Batch Assessment date
3. 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 which is a Combination of a Hands-On & Interaction-oriented Demonstrative Course comprising Cleaning, Baking, Packing & Weighing & Storing
4. Advance Fees to be paid to confirm your Enrollment for the Batches at FB ACADEMY GOA
5. Fees once paid are non refundable & non transferable as per City & Guilds rules
6. If the batch gets annulled by the Academy or Board, Full Fees (Without any Interest) will be refunded to the students or can be carried, in whole or partly, to the next batch by students
7. Every Batch has a Limited Batch strength & Minimum Batch strength requirement is needed to commence the batch, admission is on first-cum-first-served basis only
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, will be levied over and above the fees to cover replacement / repairs at actuals
10. The Fee Structure does not Include any Lunch, Local Accommodation & Transport Costs (WE CAN SURELY ASSIST STUDENTS IN FINDING ACCOMMODATION / TIFFIN SERVICE)
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 30% Fee Payment of the Full Course Fees
13. The Students are asked to carry home what they bake for their parents to monitor their progress, grievances if any should be addressed to us during the tenure of the course, FB Academy will not entertain any issues regarding a batch after the batch is completed.
14. All students are advised to maintain a 100% Attendance, the course being only a short duration practical training course, portion which is missed will not be repeated
15. We help students get Internships but do not govern / influence the internship conditions
16. We do not offer Placements (Or Work Opportunities) in India or Abroad as part of this program and clarify that this course is purely a vocational training program and neither does this course guarantee any visa / work permit abroad
17. If students should lose their original diploma, they can re-apply for a duplicate copy of their Diploma against a Re-issue Fee payment of Rs 6000/-
18. All Claims and Requests for Internships, for graduating students or alumni, should be submitted no later than 24 months after completion of course, failing which the Academy may not be able to help
19. Admission Forms Errors cannot be corrected at the time of Assessment, please check the Admission Forms before Submitting
20. To retake the Final Assessments, if missed or failed, will incur an additional Admin Fee
21. Kindly ensure you carry your own mask, water bottle, laundered uniform and buy a comfortable pair of non-slip shoes (no sandals, no heels) and 2 pairs of black pants / jeans



BANK DETAILS

Kindly make your Cheques out to **"FOODYBREAKS"** & PAYABLE AT THE ACADEMY DIRECTLY

DETAILS ON REQUEST, 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.

Kindly contact us for any clarifications / inquiries on M 9820220912 or via EMAIL :
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MANAGEMENT, FB ACADEMY GOA
9/7/2024, GOA
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