

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

1 MONTH CERTIFICATE COURSE IN PATISSERIE **(AWARDED BY FB ACADEMY GOA)**

- CONDUCTED AT FB ACADEMY GOA, PORVORIM BY PASTRYCHEF KUNAL AROLKAR & CHEF PRISCA MORRIS
- 90% HANDS-ON PRACTICAL TRAINING & 10% INTER-TWINED THEORY
- WEEKDAY COURSE PLAN: JUNE 17TH TO JULY 16TH, MONDAY – THURSDAY, 4 DAYS A WEEK, 10AM TO 5PM
- WEEKEND COURSE PLAN : JULY 27TH TO NOV 3RD, 2019, 2 WEEKENDS (4 DAYS) A MONTH FOR 4 MONTHS, 10AM TO 5PM - TENTATIVE

CURRICULUM

WEEK 1 : AN INTRODUCTION TO PATISSERIE & BASICS, 4 Days

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

WEEK 2 : CAKES, 4 Days

- ❖ Understanding the Science of Cake-making and Tackling Faults in Baking
- ❖ Making types of sponge cakes from scratch : Genoese Sponges, Sponge Fingers, Sacher Torte
- ❖ Learning the Crème-based fillings for the cakes and Chocolate Ganache
- ❖ Slicing, Soaking, Filling, Coating & Finishing Classics like Black Forest, Choco Truffle, Sacher Torte, Tiramisu, Salted Caramel and Fresh Fruit Florida Gateaux
- ❖ Learning French Sponge cakes from scratch : Japonais, Jaconde, Pain d'épices and eggless sponge cake with a premix
- ❖ Learning French Entremets with Glacing & Chocolate Spray Technique
- ❖ Learning Classics like L'Opera Gateaux, Frasier, Red Velvet with Cream Cheese Frosting, Choco Mousse Cake with Deco Jaconde and a Delectable Spicy Chocolate Entremet

WEEK 3 : FRENCH PATISSERIE, 4 Days

- ❖ Acing Macarons using the French & Italian Meringue Techniques and learning the intricacies of the fillings that form the core of a good macaron, be it a ganache or a butter cream
- ❖ Conquering the Choux with Chocolate Eclairs, Craquelin-cruste Profiterole Religieuse and Custard- filled Croquembouche



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- ❖ 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
- ❖ Bakery Classics : Chocolate Lava Pudding, Crumbles, Baked Cheesecake, Hot Puddings and Crème Brulee

WEEK 4 : BREADS, 4 Days

- ❖ Decoding the Science behind Bread-making, Types of Flours and Additives and Tackling Bread issues
- ❖ Learning Soft rolls (Buns & Rolls), Sandwich Bread loaves, Hot Cross Buns, Focaccia, Stuffed Paozinhos
- ❖ Acing Challah, French Baguette, Fougasse, Spinach Bloomer, Soda Bread & Cornmeal Bread
- ❖ 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

DISCOUNTED INAUGURAL COURSE FEES : RS. 65000/- (INCLUDES ALL COURSE FEES, ADMIN CHARGES, INGREDIENT COSTS AND A BASIC TOOLKIT AND CHEF UNIFORM)

INTERNATIONAL CITY& GUILDS UK DIPLOMA IN PATISSERIE (EVOLVE) BRIDGING COURSE, 9 Days

After Completing the Certificate Course, One May Pursue this Bridging Course to achieve an added Qualification of a Diploma in Patisserie from City&Guilds of London, by undertaking this additional 9 Day Preparation Course and Appearing for Assessments under the Board's Evolve Education Initiative, which is geared towards Arming Industry Professionals (with 1 year Work Experience) & Our 1 Month Certificate in Patisserie Course Graduates, with an Internationally Recognized Qualification from one of the World's Leading Vocational Training Universities, City& Guilds London

WEEK 5 : PREP WEEK AT FB ACADEMY GOA FOR DIPLOMA IN PATISSERIE (INTERNATIONAL UK QUALIFICATION AWARDED BY CITY & GUILDS OF LONDON)

- ❖ Revision of Patisserie Principles, Food Safety & Safety at Work
- ❖ Practical Refresher Training & Revision of Pertinent Theory
- ❖ Practical Assessment & Theory Assessment on Candidates Own Laptops at FB Academy Goa

ADDED COURSE FEE : RS. 40000/- (OVER & ABOVE THE CERTIFICATE COURSE FEES AND INCLUDES ADMIN CHARGES, INGREDIENT COSTS AND INTERNATIONAL ASSESSMENT FEES)



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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
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 50% 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 course, due to the course duration

ADMISSION & FEE PAYMENT

Kindly Fill the Forms and then make your Cheques paid out to “**FOODYBREAKS**” & PAYABLE AT THE ACADEMY, IN PERSON, ONLY

Kindly contact Chef Kunal Arolkar for any clarifications / inquiries on M 9820220912 or O 08322411450 or via EMAIL : arolkark@gmail.com

**BY ORDER OF THE ADMISSIONS MANAGEMENT TEAM,
FB ACADEMY, ALTO PORVORIM, GOA
DATED 01/06/2019**