



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 that are kept apart according to the Covid19 recommendations & following hygiene practices, the training is personalized and effective.

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

- IT'S A FUN TO LEARN, THREE 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

Weekend : Oct 14,15,16, 2022 - 10am to 630pm

YOU WILL LEARN

- 3 Tiered cake (dummies included)
- Learn to layer, fill and frost a cake effortlessly •The craft of Sharp edges in ganache as well as fondant
- Learn to incorporate and merge separators into your cake
- Learn 3 different techniques to cover a cake with fondant

DÉCOR WORK

- Learn to make Fantasy gum paste Flowers, fillers and foliage & how to Incorporate fresh flowers into your cake.
- Lace work (learn to make from scratch, paste recipe given) (demo only)
- Weathered wood finish technique
- Bas relief in various techniques
- The hammered metal finish.
- The Airbrushing technique and It's Crucial Do's & Don't's
- Controlled marbling
- Acrylic stencil work
- How to create a Metallic Shimmer effect
- The Masking technique



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- Creating Frills and it's various uses
- Various techniques to use edible print to create a work of art.

STRUCTURE & DOWELLING:

- Structuring & dowelling a cake properly, as per Indian Food laws & standard.
- Logistics of a tiered cake given our weather and road conditions.

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.
- All important Recipes will be provided.
- Video recording of the class is not permitted.
- After class online support & guidance will be provided.
- Just 8 Seats for this Class, So Hurry!

LEARNERS COURSE FEE

- Just Rs 28500 / Head

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

2. UNDERSTANDING BUTTERCREAM TECHNIQUES

by Chef Prisca Morris at FB Academy Goa

Sunday, Nov 6, 2022 : 10 am to 5pm

Buttercream can be quite challenging in our Goan weather, but at the same time, it has an increasing demand among the cake lovers...

Here's a class teaching you the right technics in buttercream...

What you will Learn :

1. 5 different Technics of making buttercream
2. How and what are various buttercream's used for.
3. Temperatures at which they are handled
4. How to work with sourcing and procurement of your ingredients
5. How to flavor and colour your buttercream
6. How to store your buttercream
7. How to get your buttercream ready for piping, filling and frosting.
8. How to pipe perfect cupcakes

You will take home beautifully piped cupcakes and yummy buttercreams.

COURSE FEES

Rs 4,500/- includes Materials & Tools for the class, You Take away what is made at the Class



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ELIGIBILITY FOR BOTH CLASSES

Prior Baking knowledge is a bonus but not necessary, English Language is a must, Age should be 15-78 Years & Student must carry their own Pens, Lunch, Water, Masks & Tiffins to take-away what they bake at the class, We provide materials, aprons for the duration of the class and will be conducting temperature checks & sanitization as per norms, but some equipment may have to be brought by the students, as per the list provided by Chef Prisca Morris.

REPEATS & ASSESSMENTS (Applies to both Classes)

This Batch does not have any assessments or repeat sessions, mandatory 100% Attendance ensures you don't miss anything, no repeats of this course will be conducted and All Students completing the course will be awarded the FB Academy Goa Certificate of Completion.

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



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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
via EMAIL : arolkark@gmail.com

**BY ORDER OF THE ADMISSIONS MANAGEMENT TEAM & CHEF PRISCA MORRIS,
FB ACADEMY, ALTO PORVORIM, GOA
DATED 8/9/2022**

www.foodybreaks.com/academy

www.instagram.com/foodybreaks