

Institute of Bakery & Culinary Arts



IBCA

INSTITUTE OF BAKERY & CULINARY ARTS

Affiliation from City
& Guilds UK, London



Contact Us:

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Address:

WZ 14 A, 3rd Floor, Vikas Puri
New Delhi, Delhi - 110018

3 MONTHS CERTIFICATE IN BAKERY



Overview

This short 12-week program covers all practical Baking techniques which are used by standard hotels and restaurants giving students ample opportunities to take entry-level jobs in the industry. With better learning and experience students can carve out a successful future in Culinary with this IBCA certificate course smoothly.

How is the course structured?

Flour preparation, Dough making, Cakes, Desserts, lamination, patties, icing, and all the recipes are taught with standard methods in offering students a thorough experience in Baking. Regular challenges, practical problems, and live kitchen training allow students to grasp basic fundamentals with better precisions.

Regular weekly classes are held with more focus on practical classes with theoretical classes for comprehensive learning. In the final assessment, both the practical and the theoretical knowledge of students are tested before being certified by IBCA. They can further pursue higher studies in culinary arts or take an entry-level job in the industry with this certification course.



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Course Accreditation:

This course is accredited by IBCA's Professional as a Craft Baker and Baking Technician certificate.

Enrollment Needs:

- 10th Passed
- The minimum age must be 16

Sessions:

- Winter Session: February
- Summer Session: July



3 MONTHS FULL-TIME PASTRY PROGRAM:

IBCA's Professional-Pastry program is a 3-Months Home Professional Pastry program for students seeking professional baking skills & certification. The program teaches comprehensive skills in the following areas: food, cooking, cuisines, kitchen equipment & tools, etc.

Key features of the program are:

IBCA ensures a Teacher-Students Ratio of 1:10. Whenever there are more than 10 students in the class, the school will ensure the presence of a second teacher so that each student gets the individual attention necessary for a professional Pastry program.



Professional Bakery students work on their own and every student completes each session's requirements by the end of the class.

The Professional-Bakery program leads up to the Home Professional Baking Program. Ingredients, equipment, and all the necessary staples needed for each class are included in the course fee and are provided to each student individually at the beginning of the class. Classes for the Professional-Culinary program takes place every Monday to Friday, From 09:30 AM (Morning) to 5:00 PM (Evening)

Baking Techniques

There is a special focus on teaching students all the traditional methods, techniques and skills. There are few recipes which have specific rules, practical guidance that one must follow for Standard results. IBCA top instructors will make sure that every student learns those techniques and prepare them for the challenges they might face in the industry.

Presentation Techniques

In the end, it's the presentation that matters and with right training students must learn to add those eye-catching finishing touches to their recipes. Many newer concepts have been introduced in the industry as Bakers adds more creativity to their presentations. Student must first grab the basic fundamentals then use their innovations to bring creativity on their dishes.

Key Features of the program are as:

Week Wise Schedule	Activity
Week 1	Food Safety and Hygiene, Weights, measures, scaling and conversions, Basic artisan and ethnic bread
Week 2	Practical baking techniques, Practical pastry techniques, Cookies
Week 3	Short Crust doughs, tarts, pies, sauces and fillings Bars-flap jack, Florentine slice, muesli bar
Week 4	Lamination Technique-Puff- patties, turnover, cheese straw, palmiers
Week 5	Soufflés and frozen desserts Cream, custards, and icing, Cold desserts-parfait
Week 6	Foaming cakes Specialty cakes, gateaux Creaming Cakes Cupcakes
Week 7	Baked dessert served cold –baked cheesecake, caramel custard, crème brûlée, Basic Chocolate making, Creaming Cakes
Week 8	Enrich fermented dough-doughnut, brioche, Quick dough-scones
Week 9	Petit Four Filo pastry-pear strudel, filo cup, baklava
Week 10	choux paste, éclairs, profit rolls, Paris breast
Week 11	Plating and presentation styles, Costing
Week 12	Assessment, Final exam practical, Final exam theory

The Program Fee Includes:

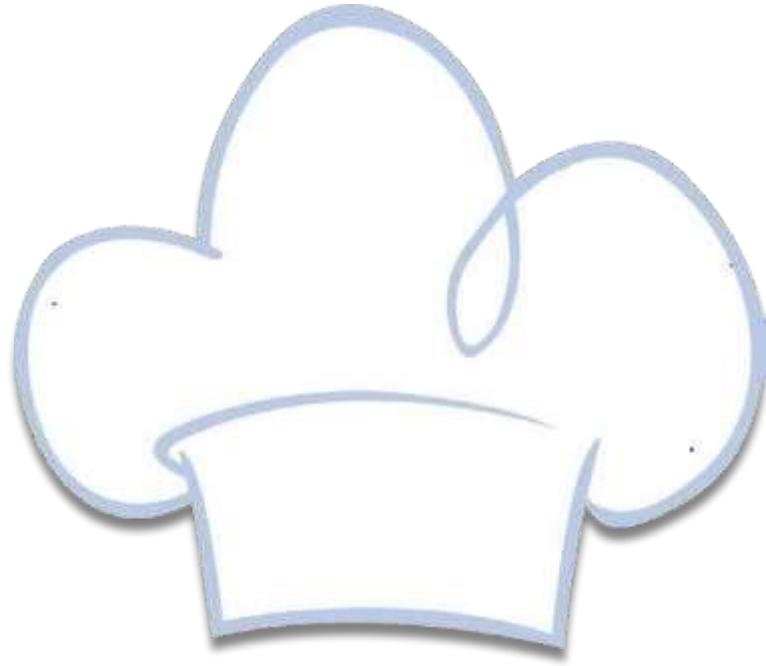
- Chef Uniform
- Bakery Tools
- Registration Fee
- Certification Fee
- Full course study and raw material
- Every day tasting session/take home your creations

How to Apply?

A student can apply by coming to the institute in Wz-14A, Vikas Puri, Budhella New Delhi, and filling an application form; thereafter an interview is conducted, and the selected student is offered a seat in the course.

Tuition Fees:

Tuition Fee	Rs 1,00,000
Booking Amount	Rs 20,000
GST (18%)	Rs 21,600
Total fees for 3 Months	Rs 1,41,600



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Thank You