

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 14A, 3RD Floor, Vikas Puri
New Delhi, Delhi 110018



6 MONTHS CERTIFICATE IN BAKERY & PATISSERIE



Overview

This course is a complete bakery & patisserie program wherein all aspects of baking and confectionary are taught with extensive hands-on training and in-class lectures. This program is designed for starting your career in an ever-growing industry and starting your own bakery business.

How is the course structured?

The 6 months are devoted to completing the course content of the program; this is done via a combination of both practical & theory classes. Students are also given opportunities to practice what they have learned, every month through various methods such as revision classes and in-class tests.

At the end of the session, the student is required to return to the institute for revision classes and final examinations.

Number of students per session: 10 maximum

Classes held per week: 5-(Practical: 4 & Theory: 1)

Sessions:

Winter Batch: February

Summer Batch: July



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Course Accreditation:

This course is accredited by THSC & NSDC; upon successful completion of the program the student shall have the freedom of choice to further work or to study the next level.

Enrollment Needs:

- 10th Passed
- The minimum age must be 16



6 Months Certificate Full-Time Pastry Program



Key features of the program are:

IBCA ensures a Teacher-Pupil 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.

The Professional Pastry program is a 350 hours Practical and 50 hours Theory program that is dedicated to teaching baking and pastry arts techniques.



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

Ingredients, equipment, and all the necessary staples 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-Pastry program take place every Monday to Friday, From 9:30 AM (Morning) to 5:00 PM (Evening)





Key Features of the program are as follows:

Week Wise Schedule	Activity
Week 1 & 2	Food Safety and Hygiene Weights, measures, scaling, and conversions Basic artisan and ethnic breads
Week 3	Practical baking techniques, Practical pastry techniques, Cookies, and choux pastry
Week 4&5	Short crust doughs, tarts, pies, sauces and fillings, Bars-flapjack, Florentine slice, muesli bar
Week 6&7	Lamination Technique Puff-Jalousie, patties, turnover, cheese straw, palmier Croissant Dough-all morning bakery
Week 8&9	Lamination Technique Puff-Jalousie, patties, turnover, cheese straw, palmier Croissant Dough-all morning bakery
Week 10&11	Souffles and frozen desserts Cream, custards and icing, Cold desserts-parfait, tiramisu, panna cotta.
Week 12&13	Foaming cakes, Specialty cakes, gateaux Creaming Cakes, Cupcakes
Week 14 &15	Baked dessert served cold -baked cheesecake, caramel custard, crème Brule. Basic Chocolate making, Creaming Cakes
Week 16&17	Enrich fermented dough-doughnut, brioche, big nuts, Quickdough-scones
Week 18 & 19	Petit Four Filo pastry-pear strudel Filo cup, baklava Communicate with customer and colleagues Maintain customer-centric service orientation
Week 20 & 21	Plating and presentation styles Costing Maintain the standard of etiquette and hospitable conduct Follow gender and age-sensitive service practices
Week 22 & 23&24	Assessment Final exam practical Final exam theory



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The Program Fee Include:

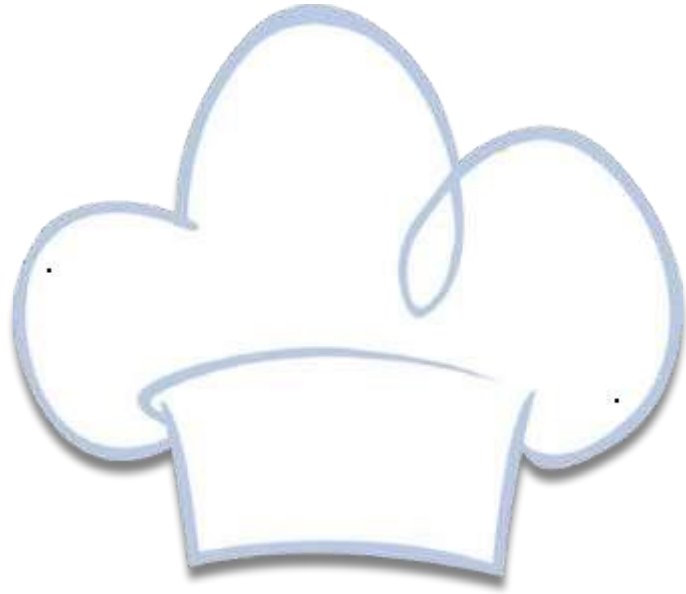
- Chef Uniform
- Kitchen tool kit
- THSC Registration fee
- Examination fee (Level 1)
- Full course study and raw material
- Every day tasting session/take home your creations

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.1,80,000
Booking Amount	Rs.20,000
Examination Fees	Rs.20,000
18% GST	Rs.39,600
Total fees for 6months	Rs.2,59,600



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Thank You