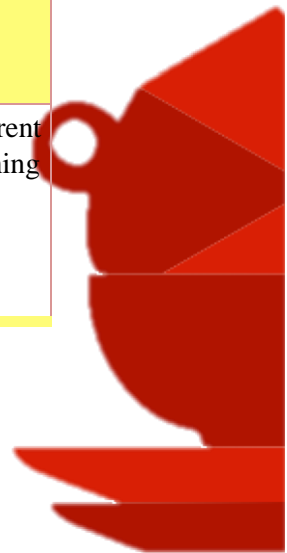




PROFESSIONAL CHEFS DIPLOMA PATISSERIE & ADVANCED PROGRAMME

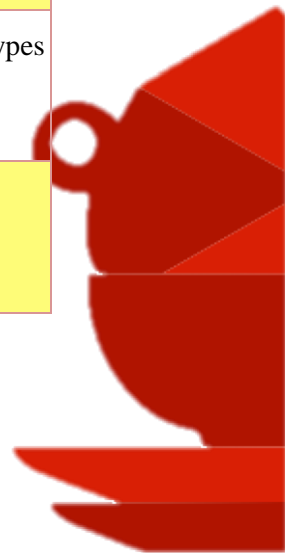
Kitchen Orientation	Kitchen Basics, Introduction to Kitchen Equipment/Utensil, Health & Safety, Food Safety.
Introduction to Culinary Fundamentals	Introduction to the kitchen brigade system. Students will also learn the rudiments of teamwork, delegation and communication in the kitchen.
Introduction to Fundamentals of Baking	Understanding baking equipment, Work Space Optimization and ingredients, cake mixing methods, flour making and flavor pairing
Baking Basics	Flour, grains, butter, eggs, chesses, chocolates, herbs, flavours, spices, seeds & fruits, sugars, thickeners, milk and other sweeteners.
Introduction to Cake Baking	Students will be introduced to different cakes and how they are baked e.g Red Velvet, Vanilla , Chocolate
Introduction to Cake Baking 2.0	Students will learn to bake more cakes.
CLASS PRACTICE	Students will practice what they have learnt from cake baking.
Fillings and finishing of cakes	Students will learn how to make different fillings for cakes and also about finishing of cakes





Cake Decorating	Students will learn to cover cakes with different types of buttercream.
Piping Techniques	Students will learn to work with different types of piping tips and how they can be

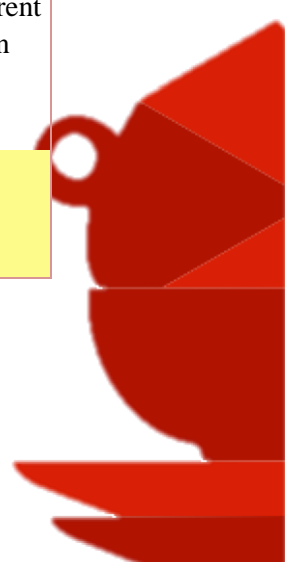
	Used in different piping techniques.
Piping Techniques 2.0	Students will continue to learn different piping techniques.
CLASS PRACTICE II	Students will practice what they have learnt from the previous classes.
Cake Decorating 2.0	Students will learn to decorate cakes with Fondant and Gum paste
Cake Decorating 3.0	Students will learn to decorate cakes with different types of sugar craft.
CLASS PRACTICE III	Students will practice what they learnt from the previous classes.
Tea Cakes & Dessert Cakes	Students will learn to bake different types of tea cakes & dessert cakes.
Tea Cakes & Dessert Cakes 2.0	Students will learn more cakes like cinnamon crumb cake, stuffed Bundt cake, almond & cherry cake etc.





Tea Cakes & Dessert Cakes 3.0	Students will continue to learn desserts like charlotte aux poires, black forest cake etc.
CLASS PRACTICE IV	Students will practice what they learnt from the previous classes.
CLASS ASSESSMENT	

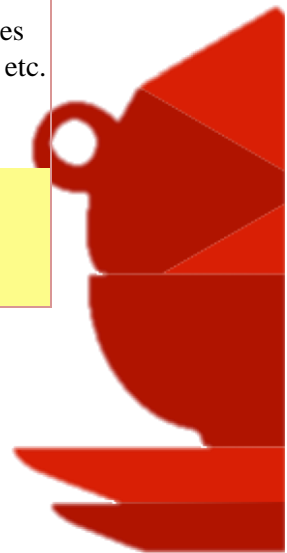
Choux Pastry	Twice cooked pastry with delicately flavored cream or custards and topped with chocolate or a biscuit crust
Short Crust Pastry	Students will learn the different types of Short Crust Pastry (Pâté Brisée and Pâté Sablée)
Filo Pastry	Students will learn to make Filo pastry and apply it in the making of small chops e.g. samosa, spring rolls etc.
CLASS PRACTICE V	Students will practice what they have learnt from the previous classes.
Puff Pastry	Students will learn how to make different types of puff pastry e.g. Millefeuille, strudel and turnovers.
Puff Pastry 2.0	Students will learn how to make different types of puff pastry e.g. croissant, pain au chocolat, etc.
CLASS PRACTICE VI	Students will practice what they have learnt from the previous class.





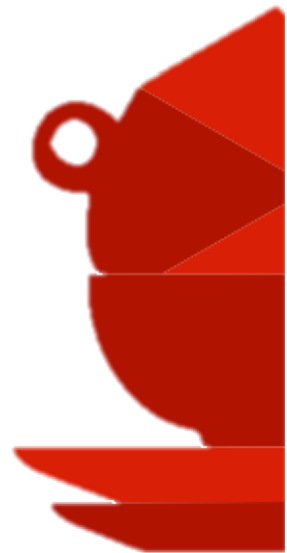
Working With Dough	Students will learn to work with and make dough for different baked goods.
Working With Dough 2.0	Students will learn to make classic French base for tarts, pies and fillings
CLASS PRACTICE VII	Students will practice what they have learnt from the previous class.
Bread Making	Students will learn how to make yeast based breads like brioche, baguette etc.

Bread Making 2.0	Students will learn how to make quick breads like banana bread, pumpkin bread etc.
Yeast based goods	Students will learn to make yeast based goods like doughnuts, cinnamon rolls etc. and how fill & glaze them.
Italian Breads	Students will learn different types of Italian bread e.g focaccia
CLASS PRACTICE VIII	Students will practice what they have learnt from the previous classes.
Cookies	Students will learn about different types of cookies like roll & cut out cookies, etc.
Cookies 2.0	Students will learn about the classic macaroon.





	Ice Cream	Students explore different flavours and variants of ice cream.
	Desserts	Students will learn about classic desserts like the pana cotta, mousse etc.
	Desserts 2.0	Students will learn desserts like baked & no-baked cheesecake, crème caramel, soufflé, crème brûlée etc.
	Desserts 3.0	Students will learn frozen desserts like, granita, sorbet and sherbet etc.
	Desserts 4.0	Students will learn how to make dessert pizza.
	Petit Four	Students will be introduced to this French pastry.
	CLASS PRACTICE IX	Students will practice what they have learnt from the previous class.
	CLASS ASSESSMENT	





ADVANCED FOOD ARTS & BUSINESS PROGRAM

I. FOOD PHOTOGRAPHY

Master the art of capturing dishes in their most appetizing form. Students learn lighting techniques, composition, styling, and editing skills to create professional food imagery for menus, social media, and promotional materials. The module includes hands-on sessions with professional equipment and instruction on developing a distinctive visual style.

II. MARKET RESEARCH & ANALYSIS

Develop skills to identify culinary trends, consumer preferences, and competitive landscapes. Students learn to conduct market research, analyze data, and apply findings to strategic business decisions. The module covers research methodologies, consumer behavior analysis, and techniques for identifying profitable niches in the food industry.

III. RECIPE DEVELOPMENT

Transform culinary creativity into standardized, replicable recipes. Students learn systematic approaches to ideation, testing, refining, and documenting original recipes. The module covers flavor profiling, ingredient substitution, scaling techniques, and methods for creating recipes that balance innovation with consistency and feasibility.

IV. MENU ENGINEERING & FOOD COSTING

Master the science of profitable menu design and precise food cost management. Students learn to strategically design menus that maximize profitability while meeting customer expectations. The module covers contribution margin analysis, menu psychology, pricing strategies, and inventory management systems to optimize food costs.

V. MODERN GASTRONOMY

Explore cutting-edge culinary techniques and scientific approaches to cooking. Students learn molecular gastronomy principles, avant-garde presentation methods, and innovative cooking technologies. The module balances theoretical





understanding with practical application of modern techniques that challenge traditional culinary boundaries.

VI. CULINARY NUTRITION

Develop expertise in creating dishes that balance flavor with nutritional value. Students learn the science of nutrition, dietary requirements, and techniques for developing health-conscious menus. The module covers nutritional analysis, allergen management, and strategies for addressing diverse dietary needs without compromising taste.

VII. PR AND MARKETING IN FOOD BUSINESS

Master strategies to build and promote a distinctive culinary brand. Students learn to develop comprehensive marketing plans, craft compelling food narratives, and implement effective public relations campaigns. The module covers traditional and digital marketing channels with specific applications to culinary businesses.

VIII. INSTAGRAM MARKETING

Develop specialized skills for building a powerful culinary presence on Instagram. Students learn content creation strategies, audience engagement techniques, and analytics interpretation specific to food businesses. The module covers Instagram algorithm optimization, content planning, and methods for converting followers into customers.

IX. CUSTOMER SERVICE

Master the art of exceptional hospitality and guest relations. Students learn advanced service techniques, conflict resolution, and strategies for creating memorable dining experiences. The module covers service psychology, luxury hospitality standards, and methods for building customer loyalty in competitive markets.

X. CULINARY BUSINESS MANAGEMENT

Develop comprehensive skills for successful culinary enterprise management. Students learn business planning, financial management, operational systems, and leadership strategies specific to food businesses. The module covers both entrepreneurial approaches for new ventures and management techniques for existing operations.





XI. WINE TASTING & PAIRING

Cultivate sophisticated knowledge of wines and their relationship with food. Students learn wine evaluation techniques, regional characteristics, and principles of complementary and contrasting pairings. The module includes guided tastings, pairing exercises, and instruction on building and managing wine programs.

XII. RESTAURANT SCHOOL

Synthesize all aspects of restaurant operations in a comprehensive, hands-on learning environment. Students apply their culinary and business knowledge in simulated and real restaurant settings. The module covers workflow management, team coordination, and practical problem-solving in high-pressure culinary environments.

EXTERNSHIP PLACEMENT

