

EDP EGGLESS COURSE

AIBTM, GREATER NOIDA, NCR DELHI

ABOUT

The program is designed for person seeking occupation in fast growing shop bakery space. Short capsule will familiarize student to all aspects of starting a bakery business and impart essential skills on popular product varieties. Suitable for young persons with dynamism for own business, person familiar with bakery industry, youth of family bakery businesses seeking modernization and expansion, and all those who would like to upgrade business skills.

DURATION: 8 WEEKS

COURSE FEE: RS. 1,00000



ASSESSMENT METHODS

- Continuous assessment will be done via observation of practical skills and bakery knowledge through a portfolio of evidence.

CAREER OPPORTUNITIES

- Production & Processing.
- Catering Business (Bakery).
- Sales & Marketing.
- Assistant Bakery Chef.
- Own-operated small business enterprise.

ELIGIBILITY

- Minimum Qualification 10th Pass.
- Person desiring to open their own setup.

FEE STRUCTURE:

	India, Nepal & Bhutan Students	International (US\$)
Registration / Admission Fee	12,500	400
Tuition Fee	80,000	1500
Examination Fee	7,500	100
Total	₹ 1,00000	\$ 2000

HOSTEL FEE STRUCTURE (For the Course Period at AIBTM)

Accommodation:	Indian (INR)	International (US\$)
Non A.C. Rooms (Triple Sharing)	20,000	500
A.C. Rooms (Triple Sharing)	24,000	700
Single A.C. Room	50,000	1000
A.C. Room (Double sharing)	27,000	800

All meals are Vegetarian.

Contact Us

**Assocom Institute of Bakery
Technology & Management (AIBTM)**
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NOTE:

- Those seeking Hostel Accommodation will be required to pay the Hostel security of Rs. 5,000 along with the Hostel Fee at the time of admission.
- Hostel accommodation will be on first-come-first basis.

FACILITIES

- World class bakery lab with commercial style equipment and machinery.
- Fully equipped research and development lab for new product development.
- Highly designed food quality lab for testing of food samples.
- Library, study area with wi-fi connectivity
- Hostel Accommodation

CAFETERIA

- Homely and hygienic food is available at all times at our state-of-the-art cafeteria.
- An exclusive bakery & coffee corner.

PRODUCTS TO BE TAUGHT / PRACTICED

WEEK 1:

THEORY AND YEAST LEAVENED BREADS

Theory:

- Introduction to Bakery
- Ingredients
- Food Safety
- Bakers Math

Practical:

- Lean Dough Breads
- Milk Bread
- Multi Grain Bread
- Slice Bread
- French Baguette

WEEK 2:

YEAST LEAVENED BREADS

Practical:

- Soft Rolls
- Challah Bread
- Olive Focaccia
- Pizza Base
- Hard Rolls
- Brioche
- Kulcha
- Doughnuts

WEEK 3:

LAMINATED DOUGH, SOUR DOUGH PRODUCTS, AND ROLLED COOKIES, DROP COOKIES AND FROZEN COOKIES

Practical:

- Ciabatta
- Danish Pastry
- Butter Milk cookies
- Chocochip Cookies
- Croissants
- Peanut Cookies
- Naan Khatai
- Salted Cookies

WEEK 4:

PUFF PASTRY, FRENCH COOKIES & TARTS AND CHOUX

Practical:

- Puff Pastry
- Palmiers
- Lemon Curd Tart
- Eclairs
- French Hearts
- Mille Fille
- Fruit Tart
- Coconut Rochers

WEEK 5:

POUND CAKES, SPONGE, BUTTER CREAMS, CAKE ICINGS

Practical:

- Chocolate Truffle Cake
- Black Forest Cake
- Butter Creams
- Royal Icings
- Pound Cake
- Pineapple Pastry
- Fudge type Icings
- Foam type Icings

WEEK 6:

GUM PASTE, READY TO USE ICINGS, FLAVORED CAKES AND MUFFINS

Practical:

- Gum Paste
- Chocolate Chip Muffins
- Blueberry Tea Cake
- Fondant
- Brownie
- Plain Muffins
- English Cake
- Jujubs

WEEK 7:

DESSERTS & CHOCOLATES

Practical:

- Chocolate Ganache
- Chocolate Garnishes and Decorations
- Bon Bon
- Cheese Cake

Theory:

- Food Regulations
- Quality Management System- ISO and HACCP
- Food Labeling and trademark
- Basics of Entrepreneurship
- Management & Marketing

WEEK 8:

THEORY, EXAM PREPARATION AND EXAM

Theory:

- Management : setting up business, structure of organization
- Bakery layout and operations
- Financing and control of cost flow
- Soft Skills
- GMP and Good Hygiene