



ADVANCE DIPLOMA IN **BAKERY & PATISSERIE**

DURATION: 3 MONTHS



**Start Date:
Available in the website
or call at +91 9910375202**

CONTACT US

Assocom Institute of Bakery
Technology & Management (AIBTM)
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COURSE STRUCTURE

Advanced Diploma is practical oriented with simultaneously theory sessions which will prepare students for entry and medium level jobs with a decent profile in bakeries. The course will focus on frozen desserts, warm and cold desserts, sugar and chocolate art.

ABOUT



Bakery skills are in high demand in bakery and hospitality industry. Additionally, growing number of high end bakery shops have created a fast growing segment catering to modern discerning consumer demanding best in class patisserie goods, and varied products from across the world. At AIBTM, we offer bakery training courses that fulfill a wide range of needs for industry and bakery businesses.

The Advance Diploma in Bakery Craft & Patisserie has been developed in response to the demand for training in advanced practical skills, backed with scientific knowledge in all aspects of bakery technology and management. Trainees will qualify with practical skills, hands-on capabilities in making diverse products and international varieties of bakery goods.

Program has a practical focus with a strong theoretical, creative and business foundation. Hands-on practical work will be in world class teaching workshops with commercial style equipment and machinery. Faculty with long experience and international exposure will guide trainee in all round skill development.



CURRICULUM

S. No.	Subject	Total Number of Sessions
1	Ingredient Science	17
2	Entrepreneurship and management	4
3	Food Safety and Hygiene Standard	4
4	Advanced Breads and Fermented goods	23
5	Entremets, Tarts and Torts	21
6	Fillings, Toppings and Jams	22
7	Desserts	23
8	Chocolate, Sugar Pastillage, and Bread Art	22
9	Bakery Science	9
10	Cake Decoration	16

BAKERY SCIENCE

Chapter	Content	Sessions
Introduction to Bakery	History, present and future of bakery, types of bakery products	1
	Bakers Maths, Nutritive calculation and costing	1
Bread Technology	Overview of bread and variety of breads	1
	Bread Ingredients and their Functions	1
	Mixing Process and methods	1
Cake Technology	Cake Ingredients and their Functions	1
	Types of Cakes, and their mixing process	1
Cookie/Biscuit Technology	Biscuit Ingredients, and their functions	1
	Biscuit manufacturing process, Variety of Cookies	1
	Total	9

FILLINGS, TOPPINGS AND JAMS

Chapter	Content	Sessions
Custard Creams	Custard Cream	1
	Chocolate Custard Cream	
Savoury and Sweet Creams	Sweet Potato Cream	1
	Peanut Butter Cream	1
	Corn Cream	1
	Caramel Cream	1
	Almond Cream	1
	Chocolate Sauce	1
Toppings and Fillings	Garlic Sauce	
	Coffee Cream Topping	1
	Biscuit Topping	1
	Almond Topping	1
Jams	Coconut Filling	1
	Strawberry Jam	1
	Green Tea Jam	1
	Red Bean Jam	1
Dessert Sauces	Blueberry Jam	1
	Sabayon	1
	Vanilla Sauce	1
	Crème Chantilly	1
	Crème Diplomat	1
Glazes	Dried Cherry Sauce	1
	Apricot Glaze	1
	Sugar Glaze	1
	Mirror Glaze	
	Total	22

BASIC INGREDIENTS SCIENCE

Chapter	Content	Sessions
Wheat and Wheat Flour	Introduction, structure and type of wheat (classification by color and strength, protein, usage)	1
	Wheat Flour for Bakery Use, Flour handling, transportation & storage, Quality and Standards	1
	Wheat Products, Miscellaneous flour	1
Water	Water Sources, Type of water and its effect in bakery, Role of Water in Formation and processing of wheat bread, Biscuit and Cookie Dough, water treatment	1
Salt	Salt Source, Functions of Salt in Bakery	1
Milk and Milk Products	Definition, composition of milk and its effects in bakery Types of milks and their physical characteristics	1 1
Sweetening agents	Classification of Sweetening agents, Functions of sugar in bakery products	1
Egg and egg Products	Introduction, composition of eggs, Functions of egg in Bakery	1
Chocolate and Cocoa Products	Types of Cocoa Products, Functions of Cocoa Products	1
Enzymes	Definition, Functions of Enzymes	1
Leavening Agents	Types of Leavening Agents, Functions of Leavening agents in a bakery	1
Oil, Fats and Shortening	Introduction to Oils, Fats and Bakery Shortening, Types and Usage of Oil and Fat in Bakery Products	1
Minor Ingredients	Additives and Improvers, Definition and Usage	1
	Colors and Flavorings Definition, Usage	1
	Emulsifiers	1
	Preservatives, Spices, Nuts and Fruits	1
	Total	17

DESSERTS

Chapter	Content	Sessions
Basic desserts	Crème Caramel	1
	Crème Brulee	1
	Panna Cotta	1
	Souffle	1
Plated Desserts	Brownie with Caramel Ice Cream	1
	Ivory Pistachio	1
	Raspberry	1
	Manjari	1
	Chocolate Mascarpone, Hazelnut and Cocoa	1
	Nib Mousse	1
	Milk Chocolate Custard	1
	Chocolate Napoleon with Hazelnut Ice Cream	1
	No Bake Cheesecake	1
	Warm Date Spice Cake with Dates, Butterscotch Sauce and Cinnamon Icecream	1
	Blackberry and Port-Poached Pears with Ricotta Cream and Sable Cookies	1
	Lemon Souffle Tart with Basil Ice Cream and Blueberry Compote	1
	Mango and Passion-Poached Pineapple with Coconut Flan and Cilantro Sorbet	1
	S'mores	1
Profiteroles	1	
Verines	Carrot Cake Verine	1
	Chocolate Cheesecake, Hazelnut and Cocoa Nib Mousse	1
	White Chocolate and Raspberry	1
	Cremeux with Berries	1
	Strawberry and Cream	1
	Total	23

CAKE DECORATION

Week	Product	Sessions
1	Lesson 1: Getting Started, Cake Decorating Tools, and Work Space	1
2	Lesson 2 : Ice your cake, Use of Colors	1
3	Lesson 3 : Planning and Designing Your Cake	1
4	Lesson 4 : Ganache Making, and its application	1
5	Lesson 5: Use of Glaze	1
6	Lesson 6 : Different Butter Creams, practice with Butter Creams	1
7	Lesson 7: Decorating with Butter Cream Icing	1
8	Lesson 8: Piping, Patterns, Rose Making, leaves	1
9	Lesson 9: Ready To Roll Icings, Gum Paste	1
10	Lesson 10: Royal Icing	1
11	Lesson 11 : Chocolate Garnishing, Cupcake Icing	1
12	Lesson 15: Short Wedding Cakes	1
13	Lesson 16: Use of Pastillage in Cakes	1
14	Lesson 17: Use of Sugar In Cakes	1
15	Lesson 18: Chocolate Garnishing	1
17	Hands on Practice	1
	Total	16

ADVANCED BREADS

Chapter	Content	Sessions
French Breads	Baguette with Autolyse	1
	Fougasse	1
	Brioche	1
	Pain d'epices	1
French Breakfast Pastries	Laminated Brioche	1
	Croissants	1
Pastries	Puff Pastry	1
	Danish	1
Italian Flat	Focaccia	1
	Pizza	1
Breads	Gnocco Fritto	1
	Italian Breads	1
European Breads	Panettone	1
	Grissini Sticks	1
	Turkish Bread	1
East Asian Bread	Bara Birth	1
	Bagel	1
	Pita Bread	1
South Asian Breads	Streussel Bread	1
	Sweet Corn and Cheese Bread	1
	Sausage Cooked Buns	1
	Custard Buns	1
	Custard Brioche	1
	Total	23

CHOCOLATE, SUGAR AND PASTILLAGE

Chapter	Content	Sessions
Pastillage	Making of it and handling	1
	Preparation for Structure 1	1
	Completion of Structure 1	1
Bread Art	Making and Handling	1
	Preparation for Structure 1	1
	Completion of Structure 1	1
	Preparation for Structure 2	1
Chocolate	Completion of Structure 2	1
	Tempering, Molding	1
	Filling Chocolates	1
	Pralines	1
	Bon Bons	1
	Preparation for Structure 1	1
Completion of Structure 1	1	
Sugar	Preparation for Structure 2	1
	Completion of Structure 2	1
	Making and Handling of Sugar	1
	Pulling	1
	Blown	1
Final Structure	Poured	1
	Sugar Structure 1	1
	Using Pastillage, Chocolate and Sugar, prepare structure of 100cm.	1
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FEE STRUCTURE

	Indian (INR)	International (US\$)
Registration Fee	2,000	40
Admission Fee	10,000	300
Tuition Fee	1,73,000	2580
Examination Fee	5,000	200
Total Fee	1,90,000	3120
+ Ingredient cost (on actual)		

HOSTEL FEE STRUCTURE

Accommodation:	Indian (INR)	International (US\$)
Non A.C. Rooms (Triple Sharing)	50,000	1250
A.C. Rooms (Triple Sharing)	60,000	1350
Single A.C. Room	1,00,000	2450

Security Refundable Rs. 5000 (US\$ 200).

All meals are Vegetarian.

Students have to submit medical fitness certificate before joining the course.

NOTE

- Those seeking Hostel Accommodation are required to pay the Hostel security of Rs. 10,000 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

ELIGIBILITY

- Students who have completed Diploma in Patisserie and Artisan Bakery Craft from our Institute.
- Hotel Management passouts.

ASSESSMENT METHODS

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

CAREER OPPORTUNITIES

- Bakery Chef
- Patisseries, Bakeries & Hospitality industry
- Catering business (Bakery)
- Large retail stores with in-house bakery facility
- Own-operated small business enterprise

