

Advanced Diploma in Culinary & Patisserie Arts - (1 year)

Master Culinary and Pastry Techniques, Explore Global Cuisines, and Build a Career in Professional Cooking

WHAT YOU'LL LEARN

- Master professional culinary techniques, including knife skills, plating, and recipe creation.
- Explore global cuisines such as Italian, Asian, Middle Eastern, and European.
- Develop advanced baking and pastry skills, from cakes to artisanal breads and desserts.
- Gain entrepreneurial skills in menu designing, food costing, and business branding.

REQUIREMENTS

Passion for cooking and baking.

Open to beginners and professionals looking to advance their skills.

No prior experience is required.

WHO'S THIS COURSE IS FOR

Aspiring chefs and pastry professionals aiming for a successful career in the culinary industry.

Entrepreneurs planning to start their own bakery, café, or restaurant.

Home cooks eager to learn advanced cooking and baking techniques.

Culinary enthusiasts seeking international-level certifications.

DESCRIPTION

The "Advanced Diploma in Culinary & Patisserie Arts" is a 12-month intensive program designed to provide hands-on training in professional cooking and baking. It covers both culinary arts and patisserie, offering students a comprehensive skillset for the food industry. The program includes six months of culinary training followed by six months of patisserie arts, with internal assessments and exams to ensure mastery.



₹ 578134 ~~₹ 600000~~

3.6% off



Date

01 May 2025 to 01 May 2026

Time

09:30 AM - 02:30 PM

Total Sessions (Hours)

100 (150h 0min)

Location

Mithakali

Level

All

Language

Hindi



Pradip Dey

Instructor

Chef Pradip Dey | Director & Head Chef, Institute of Culinary and Bakery Arts | 20+ Years of Expertise in Star Hotels & Michelin-Star Kitchens | Mentor to Aspiring Chefs in Culinary, Bakery, and Pastry Arts | Guiding Successful Food Brands Across India

Instructor Rating

5

Students

78

Courses

6

- **Total Duration:** 12 Month
- **Start Date:** Option to start today also, instructor will adjust you to

recently started batch. **Enroll now**

- **Weekly Schedule:** 5 days a week (Monday to Friday) .
 - **Session Length:** 5 hours per session.
 - **Total Sessions:** 240 sessions (1200 hours).
 - **Timings:** 9:30 am to 2:30 pm
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Certifications Provided

- Level 3 City and Guilds International Certification
- NSDC Certification
- Institute Certification

Course Structure

- **First 6 Months:** Intensive training in culinary arts, covering global cuisines and professional practices.
- **Second 6 Months:** Hands-on training in patisserie arts, focusing on baking, cake decoration, and desserts.
- **2 Weeks:** Internal assessments.
- **2 Weeks:** Exams.

Key Modules and Topics

Culinary Arts (First 6 Months)

- **Knife Skills:** Sharpening, cuts, speed, and maintenance.
- **Global Cuisines:**
 - Indian (North, South, Bengali, Parsi, Maharashtrian, and more).
 - Italian (Pasta, Risotto, Pizza, Gnocchi).
 - Asian (Thai, Japanese, Korean, Cantonese).
 - Middle Eastern (Mezze Boards, Filo Pastry, and Spices).
 - European (French, English, Sourdough Pizzas).
- **Sauces:** Classic, derivative, emulsification, molecular garnishes, and more.
- **Professional Practices:** Menu curation, food safety, costing, and recipe development.

Patisserie Arts (Second 6 Months)

- **Teacakes, Sponges, and Cookies:** Master baking essentials with hands-on practice.
- **Cake Decoration:** Work with buttercream, whipped cream, ganache, sugar craft, and fondant.
- **Pastry Arts:**
 - Puff pastry, tarts, pies, and savory pastries.

- Advanced techniques like baklava and Turkish borek.
- **Artisanal Breads and Viennoiseries:** Baguettes, brioche, croissants, and Danish pastries.
- **Desserts:** Lava cake, mousses, ice creams, and layered entremets.
- **Chocolates:** Chocolate tempering, truffles, pralines, and decorative techniques.

Business and Entrepreneurial Skills

- Menu planning and food costing.
- Branding, marketing, and SOP development.
- Fine-dine plating techniques and garnishes.

Assignments and Assessments

- **Ingredient Project:** Research and presentation on a unique ingredient.
 - **Equipment Project:** Explore small and large commercial kitchen tools.
 - **Recipe Journaling:** Document recipes and techniques from every session.
 - **Interactive Workshops:** Guest lectures and hands-on demonstrations.
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Why Choose This Course?

- **Pure Vegetarian and Eggless Recipes:** Learn over 400+ recipes catering to diverse dietary preferences.
 - **Hands-On Experience:** Practical training in professional kitchen setups.
 - **Industry-Recognized Certifications:** Globally accepted credentials to enhance career prospects.
 - **Comprehensive Curriculum:** Covers culinary arts, patisserie, and business skills for a well-rounded education
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Have Questions?

Feel free to contact us for any queries or assistance. We're here to help you every step of the way!

Contact Us:

Email: team@prepgurukul.com

Phone: +91 9727918490

Take the first step toward a brighter future—**enroll now!**