

Certificate in Boulanger & Patisserie In Ahmedabad - 1 Year

Mastering the Art of Boulangerie & Patisserie: A Professional Journey in Baking Excellence

WHAT YOU'LL LEARN

- Fundamentals of Boulangerie & Patisserie – Learn essential techniques for bread, pastries, cakes, and desserts.
- Kitchen Hierarchy & Bakery Management – Understand the roles in a pastry kitchen and operational workflow.
- Weight, Measurements & Ingredient Science – Master the precision of baking with accurate calculations.
- Pastry Dough & Sponge Cakes – Explore shortcrust, puff pastry, choux pastry, and cake-making methods.
- Chocolate & Confectionery Arts – Learn tempering, truffle-making, sugar art, and gourmet chocolate techniques.
- Hot & Cold Desserts – Master soufflés, cheesecakes, mousses, and frozen delights.
- Industry Exposure & Innovation – Participate in industrial visits, masterclasses, and baking competitions
- Food Photography & Menu Planning – Develop skills in visual presentation, budgeting, and branding.
- Personality Development & Business Acumen – Gain confidence, customer service skills, and business insights.

REQUIREMENTS

Basic understanding of cooking/baking (recommended but not mandatory).

Passion for bakery and pastry arts.

Willingness to learn, experiment, and work in a professional kitchen setup.

Creativity and attention to detail.

WHO'S THIS COURSE IS FOR

Aspiring pastry chefs and bakers looking to start a professional career.

Home bakers who want to refine their skills and upgrade to a professional level.

Hospitality students and professionals aiming to specialize in patisserie and bakery arts.

Entrepreneurs planning to start a bakery, dessert café, or pastry business.

Chocolate and confectionery enthusiasts passionate about gourmet desserts.



₹ 198000 ~~₹ 250000~~

20.8%
off



Date

01 May 2025 to 01 May 2026

Time

11:00 AM - 05:30 PM

Total Sessions (Hours)

100 (150h 0min)

Location

Bodakdev

Level

All

Language

Hindi



Khushbu Saxena

Instructor

Culinary Educator & Hospitality Expert |
Certified Trainer (AHLEI, EDEXEL,
IGNOU) | Shaping Future Chefs with
Passion & Excellence

Students

36

Courses

2

DESCRIPTION

Specialization Certificate in Professional Boulanger & Patisserie

Course Schedule

- **Duration:** 12 Months (8 months training and 4 months Internship)
 - **Start Date:** Option to start today also, instructor will adjust you to recently started batch. **Enroll now**
 - **Days:** Mon-Tue-Wed-Thu-Fri, 5 days a week and 5-6 Hours/Session
 - **Timings:** 11.00 am to 5.30 pm
 - **Mode:** Offline(Near sterling cancer hospital Sindhu bhawan road, Bodakdev, Thaltej, Ahmedabad, Gujarat 380054)
 - **Languages:** English & Hindi
 - **Fees:** INR 1,98,000/-
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Introduction to the Course

This **Specialization Certificate in Professional Boulanger & Patisserie** is designed to equip students with in-depth knowledge, practical skills, and industry expertise in the field of baking and confectionery. With a **strong emphasis on practical learning (80% practical, 20% theory)**, this program ensures that students master both traditional and contemporary techniques in boulangerie and patisserie, preparing them to enter the professional world of baking.

Students will gain hands-on experience with **artisan bread making, pastry techniques, cake decoration, confectionery, and chocolate arts**, along with essential business skills such as bakery management, budgeting, and food photography.

Key Highlights of the Course

- **AHLEI Certificate** – Recognized internationally
- **THSC/NSDC National Skill Certificate** – Enhancing employability
- **Student Uniform & Practical Kit** – Ensuring a professional learning experience
- **Study Materials & Library Access** – For in-depth theoretical understanding

Training & Placement Assistance – Preparing students for real-world opportunities

Diploma in Chocolate Arts – Specialization in fine chocolate making

Course Structure & Modules

1. Foundational Knowledge & Bakery Management

This section provides a strong foundation in bakery principles, professional kitchen operations, and effective communication skills.

2. General Introduction to Patisserie & Bakery

This module familiarizes students with the **patisserie kitchen structure, bakery workflow, and equipment usage.**

Sections of Patisserie – Understanding different bakery operations

Hierarchy of Kitchen – Roles and responsibilities in a pastry kitchen

Weight & Measurements – Precision techniques for baking accuracy

Bakery Layout & Workflow – Efficient kitchen setup for productivity

Bakery Machinery & Tools – Hands-on learning with professional bakery equipment

3. Essential Baking Techniques & Skills

LE BOULANGERIE – Bread Fabrication

This module focuses on **artisan bread-making techniques** from around the world.

Art & Science of Bread Making – Understanding fermentation, hydration, and shaping techniques

International Breads – French Baguettes, Sourdough, Brioche, Italian Focaccia, Middle Eastern Pita

Practical Training – Producing a wide range of regional and advanced bread styles

Basic Creams & Sauces

Understanding various **types of creams and sauces** for cakes, pastries, and desserts.

Types of Icing & Pastes – Ganache, Buttercream, Fondant, Whipped Cream

Sauce Preparation & Storage – Fruit Coulis, Chocolate Sauce, Custard Sauce

Filling & Garnishing Techniques

Basic Confections & Sugar Art

This section introduces students to the art of sugar-based confections and showpieces.

Sugar Processing & Stages – Caramelization, Crystallization, Spun Sugar

Confectionery Techniques – Candies, Marshmallows, Nougat

Decorative Sugar Work – Sugar Art Showpieces, Pull Sugar

Pastry Dough & Techniques

Mastering the different **pastry types and production techniques**.

Short Crust Pastry – Tart & Pie Shells

Puff Pastry – Croissants & Danish Pastries

Choux Pastry – Éclairs, Profiteroles

Filo Pastry – Baklava, Strudels

4. Advanced Cake & Dessert Making

Sponge & Cakes

Techniques for **baking perfect sponges and cakes** with precision.

Types of Sponge Cakes – Pound Cake, Angel Food Cake, Layer Cakes

Serving & Garnishing – Decoration techniques for professional presentation

Equipment Handling – Use of industrial ovens and mixers

Cookies & Brownies

Deep dive into **cookie dough science and troubleshooting baking issues**.

Types of Cookies – Soft, Crispy, Chewy, Biscotti

Brownies & Blondies – Rich chocolate-based products

Baking Techniques & Fault Rectification

Hot & Cold Desserts

Exploring classic and modern **hot, cold, and frozen desserts**.

International Hot Desserts – Soufflé, Pudding, Baked Alaska

Cold & Frozen Desserts – Mousse, Cheesecakes, Sorbets, Ice Cream

Plating & Garnishing – Aesthetic dessert presentation

5. Mastering the Art of Chocolate Making

This module covers **chocolate history, techniques, and artistic creations.**

Tempering & Molding – Producing glossy and perfectly textured chocolates

Chocolate Garnishes – Truffles, Cereal Bars, Handcrafted Chocolate Decorations

Advanced Chocolate Work – Sculpting & Showpiece Display

Master Class & Innovation Arena

French Entremets & Modern Plating Techniques

Petit Gateaux & Chocolate Showpiece Competition

Flavor Pairing & Experimental Desserts

6. Professional Development & Industry Exposure

Industrial Visit & Educational Tour

Students get **real-world exposure** through industrial visits to **premium bakeries and production facilities.**

Guest Speaker Sessions

Industry experts provide **valuable insights** into **culinary trends, innovation, and career opportunities.**

Food Photography & Designing

Professional techniques for **presenting and marketing baked goods online & offline.**

Bakery Business & Costing

Menu Planning & Budgeting – Understanding pricing strategies

Bakery Counter Setup – Designing effective bakery menus

Financial Planning – Cost control and profit maximization

Branding & Marketing for Bakers

Product & Market Research – Learning about bakery product

categories

Social Media & Digital Marketing – Creating an online presence

Grooming & Personality Development

Professional Etiquette & Communication

Confidence Building for Culinary Careers

7. Final Showcase & Certification

Annual Bakery & Confectionery Fest

A **practical business simulation** where students showcase and sell their baked goods, gaining experience in **sales, event planning, and entrepreneurship**.

Certification – Students receive **AHLEI, THSC/NSDC, and L'Artiste certificates**, enhancing career opportunities.

Career Opportunities After Completion

Pastry Chef / Head Baker – Fine dining restaurants, hotels, bakeries

Entrepreneur / Bakery Owner – Start your own bakery or café

Chocolatier / Confectionery Specialist – Specialize in gourmet chocolate and confections

Food Stylist & Consultant – Work in food photography and product styling

Baking Instructor – Teach and mentor upcoming pastry professionals

Conclusion

This course is designed to provide aspiring bakers and pastry chefs with the **practical skills, theoretical knowledge, and business acumen** required to excel in the baking industry. **With expert faculty, industry exposure, and world-class certification, students will be fully prepared to embark on a successful career in boulangerie and patisserie.**

Key Outcomes:

Earn an **AHLEI & THSC/NSDC National Skill Certificate** recognized in the industry.

Gain real-world experience with **industry visits, masterclasses, and workshops.**

Develop expertise in creating a **wide range of breads, cakes, pastries, and desserts.**

Master food photography, **menu planning, budgeting, and costing for business success.**

Enhance **presentation, communication, and professional personality skills.**

Participate in **baking competitions and showcase your creativity.**

Get access to **placement assistance and career guidance** for future opportunities.

After This Course, You Can:

Work as a **Professional Pastry Chef** in top hotels, bakeries, and cafés.

Start your **own bakery or patisserie business** and create a brand.

Specialize in **chocolatier, sugar artistry, or artisan bread making.**

Become a **culinary instructor or consultant** in baking and patisserie.

Work as a **dessert menu planner** for high-end restaurants and catering services.

This course equips you with all the necessary **skills, knowledge, and confidence** to turn your passion into a successful career in the world of baking and patisserie!