

## Diploma in Vegetarian Culinary Arts

Master Professional Vegetarian Cooking Techniques, Global Cuisines, and Culinary Business Skills

### WHAT YOU'LL LEARN

- Gain expertise in ingredient knowledge, equipment usage, and professional kitchen techniques.
- Master global cuisines, including Indian, Italian, Asian, Middle Eastern, and European.
- Explore advanced culinary skills like molecular gastronomy, fermentation, and fine-dine plating.
- Develop entrepreneurial skills in menu curation, recipe costing, and branding.

### REQUIREMENTS

A passion for vegetarian cooking and culinary arts.

Open to beginners and professionals looking to enhance their culinary skills.

No prior experience required; this course starts with foundational knowledge.

### WHO'S THIS COURSE IS FOR

Aspiring chefs aiming for a career in vegetarian culinary arts.

Entrepreneurs planning to open vegetarian or vegan restaurants, cafés, or catering businesses.

Culinary enthusiasts eager to master global vegetarian cooking.

Professionals looking to enhance their knowledge of fine-dining vegetarian cuisine.

### DESCRIPTION

The "Diploma in Vegetarian Culinary Arts" is a comprehensive program designed for those passionate about professional vegetarian cooking. This hands-on course covers every aspect of the culinary world, from mastering global cuisines to developing business skills. With a focus on vegetarian and eggless recipes, this diploma program is ideal for anyone aiming to build a career in the culinary industry.



₹282920 ~~₹300000~~

5.7% off



Date

01 May to 01 Nov 2025

Time

09:30 AM - 02:30 PM

Total Sessions (Hours)

100 (150h 0min)

Location

Navrangpura

Level

Beginner

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

25

Courses

6

- **Total Duration:** 6 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:** 120 sessions (600 hours).
  - **Timings:** 9:30 am to 2:30 pm
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### Key Features

- **Certifications:** Level 3 City and Guilds Certification, NSDC Certification, and Institute Certificate.
  - **Mode:** Hands-on practical sessions with demonstrations and theoretical learning.
  - **Content:** Covers 400+ vegetarian recipes across cuisines and techniques.
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### Course Structure

#### Professional Practices

- Ingredient and equipment knowledge.
- Hygiene and food safety practices.
- Micro-gastronomy techniques.
- Costing recipes and menu designing.

#### Culinary Skills

- **Knife Skills:** Sharpening, fundamental cuts, speed, and maintenance.
- **Sauces:** Cold and warm emulsifications, reduction sauces, molecular garnishes, and compound sauces.

#### Global Cuisines

- **Indian Cuisine:** Masalas, North Indian, Parsi, South Indian, Bengali, Tandoor, Halwai sweets, and street chaats.
- **Italian Cuisine:** Fresh pasta, risotto, gnocchi, sourdough pizzas, and sauces.
- **Asian Cuisine:** Thai, Japanese, Korean, Cantonese, and Indo-Chinese dishes (e.g., dim sum doughs and sauces).
- **Middle Eastern Cuisine:** Mezze boards, falafel, hummus, and baklava.

- **Mexican Cuisine:** Nachos, tacos, salsas, mole, and Mexican rice.
  - **European Cuisine:** French and English culinary classics.
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### Specialized Modules

- **Breads and Viennoiseries:** Sandwich loaf, panini, burger buns, baguettes, and croissants.
  - **Fermentation and Pickling:** Sourdough starters, kimchi, sauerkraut, and sriracha.
  - **Molecular Gastronomy:** Foams, gels, and advanced garnishing techniques.
  - **Fine-Dine Plating:** Advanced plating, color combinations, and exotic garnishes.
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### Business and Entrepreneurial Skills

- Branding and marketing for food businesses.
  - Menu curation, costing, and recipe creation.
  - SOP (Standard Operating Procedure) development for commercial kitchens.
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### Interactive and Practical Assignments

- **Ingredient Project:** Explore and present unique ingredients for culinary use.
  - **Equipment Assignment:** Research and demonstrate knowledge of commercial kitchen tools.
  - **Recipe Journaling:** Document all recipes and techniques learned.
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### Assessments and Certification

- Three theory papers (MCQ) and one practical examination.
  - Results provided by City and Guilds International Board.
  - Students will prepare a set menu during the final practical exam, evaluated by external examiners.
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## Why Choose This Course?

- **Pure Vegetarian and Eggless Recipes:** Learn 400+ recipes catering to vegetarian and vegan preferences.
  - **Hands-On Training:** Gain real-world skills through live demonstrations and practical sessions.
  - **Global Certification:** Enhance career opportunities with recognized international credentials.
  - **Business Training:** Prepare for entrepreneurship with modules on branding, costing, and menu planning.
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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](mailto:team@prepgurukul.com)

Phone: +91 9727918490

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