



Deepali S Academy
of Patisserie & Culinary Arts
Kasavanahalli, Bangalore

PATISSERIE

Certification Course

“

*Transform your passion
for baking into a
profession!*

”



+91 72041 48070



2nd floor, plot 607, 2nd main,
KPC layout, Kasavanahalli,
Bangalore



www.deepalisawant.com



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About the course

A comprehensive program in the science of baking and pastry art, this foundation course across 350+ hours, 2.5 months is under the direct supervision of Chef Deepali Sawant. This course is industry-recognized through certification by City & Guilds, London.



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Chef Deepali Sawant



Chef trainer & founder of Deepali S Academy (formerly Cook & Bake with Deepali S) Chef Deepali Sawant is a prominent culinary academician. Having trained under the best chefs world-wide, she went on to receive a Distinction in Dual Diploma in Patisserie & Culinary Arts at City and Guilds, London following which started the academy in 2014 in Sarjapur, Bangalore.

Now, a popular face in bake-shows & events all over India, she has a huge fan-following for her practical and easy-approach towards baking & is a favourite among pastry enthusiasts.



Highlights



Hands-On Training

Deepali S Academy focusses on 99% hands-on training under the direct supervision of Chef & our skilled faculty, which gives every learner the practise to perfect each skill & the confidence to create & innovate.



Emphasis on Theory

Chef Deepali emphasises the importance of knowing the science behind each step making the theory aspect of learning integral. Learners are routinely quizzed and assessed ensuring they have in-depth knowledge of each module.



State-of-the-art Kitchen

Our state-of-the-art kitchen is well-equipped with the best in the baking industry. Spacious work-stations with individual fittings and lockers are allotted prior to the session. Separate work-stations for vegetarian learners are also provided on request.



Highlights



Elaborate Modules

Our curriculum comprises recipes from all over the world and travels through time ranging from the classics to the most trending, Instagrammable desserts & bakes. It has been carefully designed to create bakers who can adapt with ease to the ever-changing scene of the patisserie industry.



Business Acumen

This course gives the learners the confidence to start their own venture, with adequate knowledge on budgeting, managing finances, vendor management, food math & pricing.



Post Course Support

We maintain an active post-course WhatsApp support for learners so that we can assist them through their journey in starting their own food business encouraging them to become entrepreneurs in the F&B industry.





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Modules

Sponges &
tea cakes

Desserts &
puddings

Classic
cakes &
sponges

Hot &
Cold
Desserts

Butter
Cream
Icing

Fondant
decoration

Custards,
Creams &
Pralines

Tarts &
Pies

Puff
Pastry

Enriched &
Artisanal
Bread

Chocolates
&
Bonbons

French
Macarons

Creameux
&
Mousses

Icings,
Glazes &
Sauces

Wedding
Cakes

Entremets

Verrines

Choux
Pastry

Yeast
breads &
Rolls

Biscuits



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Enrolment

ELIGIBILITY

- Beginners with a passion for baking & desserts
- Home bakers or budding chefs looking at fine-tuning their Patisserie skills
- Entrepreneurs seeking to build a career in the F&B sector.

TIMINGS

10 AM -5.30 PM

4 days a week



FEES

Our 8 weeks Patisserie Certification course is priced at **Rs 2,00,000/-** (inclusive of GST + Exam fee + Kits)

KIT

- Study materials & notes
- Journals
- Recipe notes & Ingredients
- Chef coat, apron & caps

CERTIFICATION

On completion of the entire course, students will be awarded a Certification affiliated to City & Guilds,





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Enrolment

OTHER INCLUSIONS

- Field trips to a commercial equipment factory
- Vendor management
- Food math (menu planning, budgeting & costing)
- Recipe calculations
- Social Media for food businesses
- On-the-job training & placement support in the hospitality sector
- Packaging & food transport
- Food safety & Licensing
- Online store setup & functioning
- Profit evaluation
- Introduction to Food photography



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