



Deepali S Academy
of Patisserie & Culinary Arts
Kasavanahalli, Bangalore

Diploma in PROFESSIONAL PATISSERIE & CONFECTIONARY ART

Level 3

“ *A step beyond just
baking..a gateway to a
successful career in
Patisserie.* ”



+91 72041 48070



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



www.deepalisawant.com



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About the course

This intensive 5 month diploma program equips you with the essential skills, extensive knowledge & practical experience you require to excel in the world of pastry & dessert creation!

This course is industry-recognized through certification by City & Guilds, London and is under the direct supervision of Chef Deepali Sawant.



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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.



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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 opportunity to perfect each skill & the confidence to create & innovate.



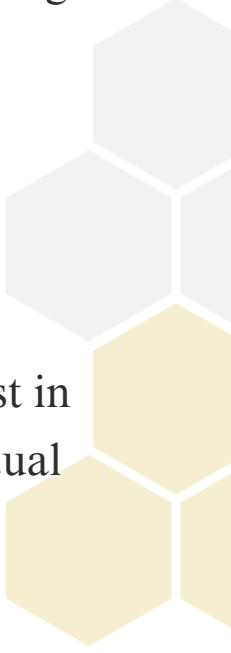
Emphasis on Theory

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



Diverse Specialities

Learn to create a vast array of desserts from layered cakes & intricate pastries to plated desserts in fine-dining style.



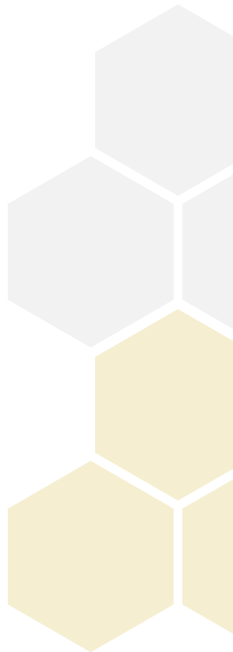
Classic & Contemporary Techniques

From mastering fundamental doughs and batters to tempering chocolate and creating delicate sugar sculptured, you will acquire a comprehensive skillset.



Presentation & Design

Discover the methods of elegant plating techniques & aesthetic presentation, transforming your creations into edible masterpieces!





Highlights



Professional Development

Develop essential food safety knowledge, hygiene practices and time management skills to thrive in professional kitchens.



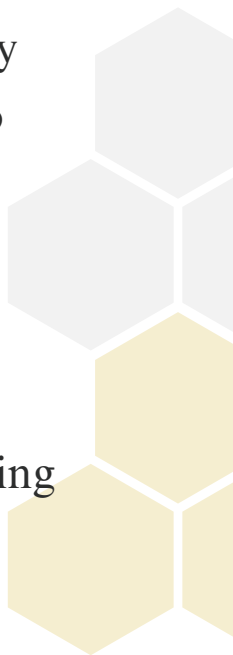
Post Course Support

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.



Industry Recognized Qualification

Earn an internationally recognized diploma that demonstrates your proficiency and opens doors to exciting career opportunities!





Highlights



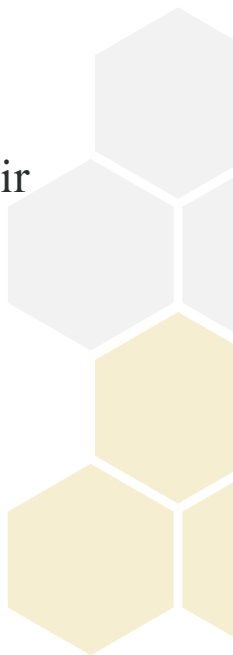
Elaborate Modules

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.





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Modules (months 1&2)

Food &
Kitchen
Safety

Sponges &
Teacakes

Desserts &
Puddings

Classic
Cakes &
Sponges

Hot &
Cold
Desserts

Butter
cream
Icing

Fondant
Decoration

Tarts &
Pies

Custards,
creams &
pralines

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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Modules (months 3,4 & 5)

Advanced
Tarts &
Pies

Petit Four

Plated
Desserts

Molecular
Gastronomy

Sourdough
Breads

HACCP
training

3-tiered
wedding
cakes

Rustic
Cakes

Tortes &
Speciality
Cakes

Internation
al Breads

Artisan
Bread

Gluten-
free baking

Vienoserie
Croissants
&
Danishes

Vegan
Baking

Social
Media
Marketing

Hands-on
Student led
Bakery

Advanced Birthday Theme
Cakes

Advanced Butter
Cream Wedding Cakes

Food
Photography

Entrepreneurship training
for business planning &
development

Food Safety Certification



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IS THIS PROGRAM FOR YOU?

- Aspiring baking enthusiasts (a perfect foundation for interested individuals)
- Career Changers (if you are switching from a different industry, this program offers a definite pathway to success in the world of pastry



WHAT ARE THE TIMINGS?

10 AM -5.30 PM
4 days a week



WHAT IS IT PRICED AT?

Our 5 month Diploma in Professional Patisserie & Confectionery Art is priced at **Rs 4,00,000/-**
(+ GST+Exam fee)



WHAT IS INCLUDED?

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



IS IT A CERTIFIED COURSE?

On completion of the entire course, students will be awarded a level 3 Diploma in Professional Patisserie & Confectionery Arts from City & Guilds, London.



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OTHER INCLUSIONS

- Field trips to a commercial equipment factory
- Vendor management
- Food math (menu planning, budgeting & costing)
- Recipe calculations
- 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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