

DIPLOMA IN PÂTISSERIE & ARTISAN BAKERY CRAFT

ABOUT

Bakery skills are in high demand in bakery and hospitality industry. Additionally, growing number of high end bakery shops have created a fast growing segment catering to modern discerning consumer demanding best in class patisserie goods, and varied products from across the world. At AIBTM, we offer bakery training courses that fulfill a wide range of needs for industry and bakery businesses.

The Diploma in Patisserie & Artisan Bakery Craft has been developed in response to the demand for training in advanced practical skills, backed with scientific knowledge in all aspects of bakery technology and management. Trainees will qualify with practical skills, hands-on capabilities in making diverse products and international varieties of bakery goods.

Program has a practical focus with a strong theoretical, creative and business foundation. Hands-on practical work will be in world class teaching workshops with commercial style equipment and machinery. Faculty with long experience and international exposure will guide trainee in all round skill development.

ELIGIBILITY

- Minimum Qualification 10th Pass.
- Basic knowledge of mathematics and language skills are required.

ASSESSMENT METHODS

- Continuous assessment will be done via observation of practical skills and bakery knowledge through a portfolio of evidence.



**Assocom Institute of Bakery
Technology & Management**

Knowledge Park - III,
Greater Noida (Delhi-NCR)

COURSE STRUCTURE

- Six months program specially designed for candidates who wants to pursue career in patisserie & artisan bakery craft.
- Intensive practice session in well equipped bakery lab, under close guidance of experienced faculty.
- Hands on training on patisserie and artisan products, including training on methods and development of recipes.
- Outlook of Bakery Industry through Industrial Visit, and Kitchen Visits.
- International and national workshops and seminars by experts.
- Guest lectures by renowned International chefs and industry experts.
- Trainees will pass out with full capability and skill to independently make a large variety of patisserie and artisan products.
- Key examinations and viva will be evaluated by technical experts.

CONTACT US

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BASIC INGREDIENTS SCIENCE

Chapter	Content	Sessions
Wheat and Wheat Flour	Introduction, structure and type of wheat (classification by color and strength, protein, usage)	1
	Wheat Flour for Bakery Use, Flour handling, transportation & storage, Quality and Standards	1
	Wheat Products, Miscellaneous flour	1
Water	Water Sources, Type of water and its effect in bakery, Role of Water in Formation and processing of wheat bread, Biscuit and Cookie Dough, water treatment	1
Salt	Salt Source, Functions of Salt in Bakery	1
Milk and Milk Products	Definition, composition of milk and its effects in bakery Types of milks and their physical characteristics	1 1
Sweetening agents	Classification of Sweetening agents, Functions of sugar in bakery products	1
Egg and egg Products	Introduction, composition of eggs, Functions of egg in Bakery	1
Chocolate and Cocoa Products	Types of Cocoa Products, Functions of Cocoa Products	1
Enzymes	Definition, Functions of Enzymes	1
Leavening Agents	Types of Leavening Agents, Functions of Leavening agents in a bakery	1
Oil, Fats and Shortening	Introduction to Oils, Fats and Bakery Shortening, Types and Usage of Oil and Fat in Bakery Products	1 1
Minor Ingredients	Additives and Improvers, Definition and Usage	1
	Colors and Flavorings Definition, Usage	1
	Emulsifiers	1
	Preservatives, Spices, Nuts and Fruits	1
	Total	15

CAKE DECORATION

Week	Content	Sessions
1	Lesson 1: Getting Started, Cake Decorating Tools, and Work Space	1
2	Lesson 2: Ice your cake, Use of Colors	1
3	Lesson 3: Planning and Designing Your Cake	1
4	Lesson 4: Ganache Making, and its application	1
5	Lesson 5: Use of Glaze	1
6	Lesson 6: Different Butter Creams, practice with Butter Creams	1
7	Lesson 7: Decorating with Butter Cream Icing	1
8	Lesson 8: Piping, Patterns, Rose Making, leaves	1
9	Lesson 9: Ready To Roll Icings, Gum Paste	1
10	Lesson 10: Royal Icing	1
11	Lesson 11 : Chocolate Garnishing, Cupcake Icing	1
12	Lesson 15: Short Wedding Cakes	1
13	Lesson 16 : Bread Crafting	1
14	Lesson 17 : Bread Crafting	1
15	Lesson 18: Pastillage	1
16	Lesson 19: Pastillage	1
17	Hands on Practice	1
	Total	17

BAKERY SCIENCE

Chapter	Content	Sessions
Introduction to Bakery	History, present and future of bakery, types of bakery products	1
	Bakers Maths, Nutritive calculation and costing	1
Bread Technology	Overview of bread and variety of breads	1
	Bread Ingredients and their Functions	1
	Mixing Process and methods	1
Cake Technology	Cake Ingredients and their Functions	1
	Types of Cakes, and their mixing process	1
Cookie/Biscuit Technology	Biscuit Ingredients, and their functions	1
	Biscuit manufacturing process, Variety of Cookies	1
	Total	9



BREAD PRODUCTION

Chapter	Content	Sessions
Basic Breads	White Pan Bread	1
	Milk Bread	1
Indian, Arabic Flat Breads	Pita Bread	1
	Kulcha	1
Italian Flat Breads	Pizza	1
	Focaccia	1
	Lavash	1
French Breads	Boule	1
	French Baguette	1
	Fougasse	1
	Pain de Campagne	1
Snack Breads	Garlic Bread	1
	Sweet Corn Bread	1
	Butter Top Bread	1
	Banana Bread	1
Laminated Dough Sweet Breads	Puff Pastry	1
	Streusel Breads	1
	Yeast Doughnuts	1
	Raisin Bread	1
British Breads	Crumpets	1
	Potato Scones	1
Dinner Rolls and Buns	Hard Roll	1
	Fruit Bun	1
	Hotdog Bun	1
	Total	24

CAKE & SWEET GOODS

Chapter	Content	Sessions	
Batter- Type Cake	Yellow Layer Cake	1	
	Pound Cake	1	
	Devils Food Cake	1	
	All Spice Cake	1	
Foam-Type Cake	Angel Food Cake	1	
	Sponge Cake	1	
Chiffon Type Cake	Blueberry Chiffon Cake	1	
Crepes	Crepe Cake	1	
German Cake	Blackforest Cake	1	
Basic	Chocolate Truffle	1	
Pastries	Pineapple Pastry	1	
Classic American Cake	Cheesecake	1	
Tarts and Pies	Apple Pie	1	
	Meat Pie	1	
	Banoffee Pie	1	
	Blueberry Pie	1	
	Caramel Tart	1	
	Fresh Fruit Tart	1	
Cookies	Classic Butter Cookies	1	
	Gingerbread Cookies	1	
	Chocolate Chip Cookie	1	
	Honey Oatmeal		
	Cookies	1	
	Almond Cookie	1	
	Total		23

SAUCES & DESSERTS

Chapter	Content	Sessions
Basic Custards and Creams	Vanilla Sauce, Pastry Cream	1
	Pastry Cream for Souffles	1
	Crème Brulee	1
	Crème Caramel	1
	Vanilla Ice Cream	1
Butter Creams	Italian Butter cream	1
	Swiss Butter Cream	
	American Buttercream	
Frostings and Fillings	Ganache	1
	Sugar Glazes, Mirror Glaze Sabayon	1
	Dried Cherry Sauce	
Plated Dessert	Brownie with Caramel Ice Cream	1
	Key Lime Tart	1
	Profiteroles	1
	Mascarpone Cheese Mousse with Mango and Strawberry	1
	Almond Mousse with Caramelia	1
	Peach Mousse	1
	Mille Feuille	1
	Hazelnut with Napoleon	1
Total		16

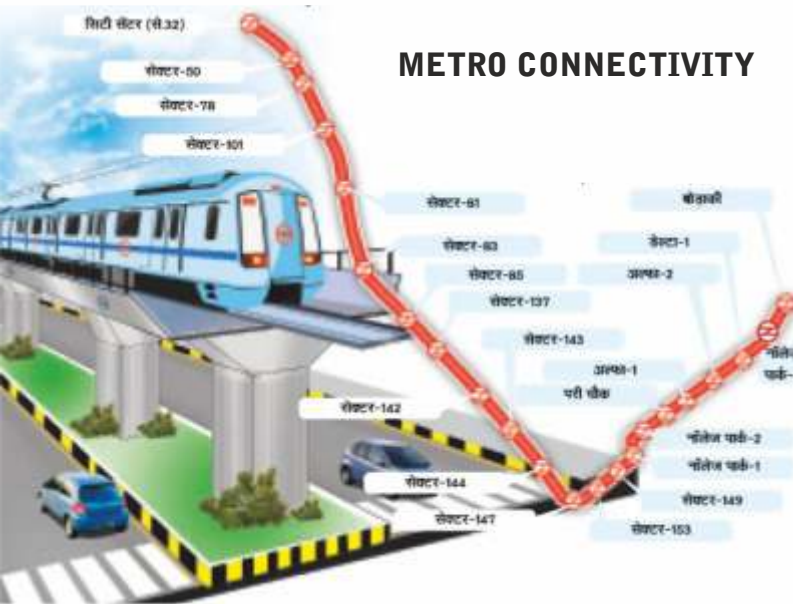


CURRICULUM

S.No.	Subject	Total No. Sessions
1	Basic Ingredient Science	15
2	Entrepreneurship and Management	4
3	Food Safety and Hygiene Standard	4
4	Bread and Fermented Goods	24
5	Cake and Sweet Goods	23
6	Sauces, Creams and Custards, Desserts	16
7	Cake Decoration, Bread Display, Pastillage	25
8	Projects and Seminar	4
9	Bakery Science	9
	Total	124

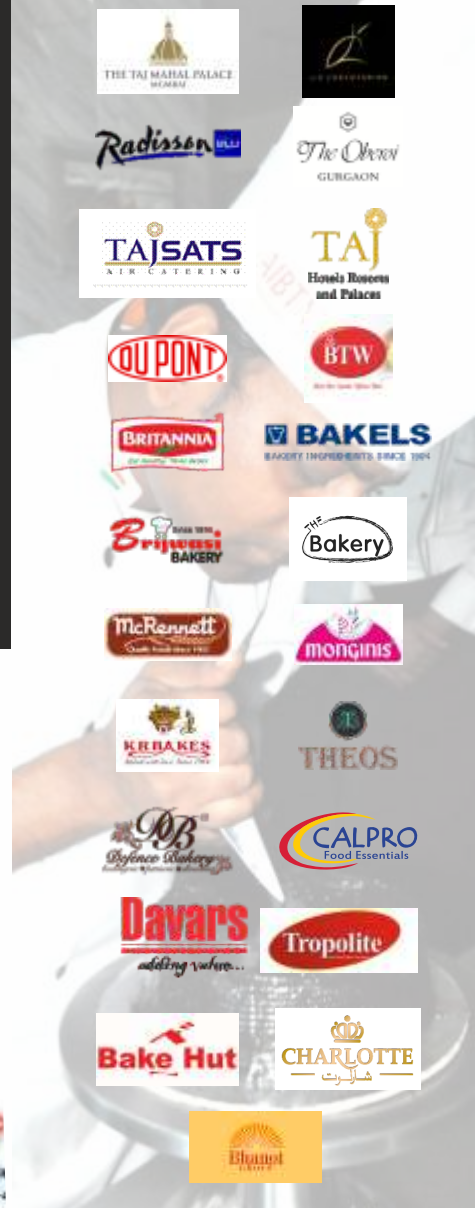
- French Breads, Rolls & Buns, Italian Breads, Viennoiserie, Tarts & Pies, Cakes & Tortes, Cookies, Plated Desserts, Frozen Desserts, Sauces & Creams

- AIBTM is now well connected with Metro Station, Knowledge Park 2, Greater Noida. Metro to this route will be operational from August 2018, trials runs are going on.



METRO CONNECTIVITY

SUCCESSFUL PLACEMENTS & INTERSHIPS - 2017



- Internship assured by AIBTM
- Placement support for Deserving Candidates / Personal Appointment / Campus Recruitment

CAREER OPPORTUNITIES

- Bakery Chef
- Patisseries, Bakeries & Hospitality industry
- Catering business (Bakery)
- Large retail stores with in-house bakery facility
- Own-operated small business enterprise

FACILITIES

- World class bakery lab with commercial style equipment and machinery.
- Fully equipped research and development lab for new product development.
- Highly designed food quality lab for testing of food samples.
- Library, study area with wi-fi connectivity.
- Hostel Accommodation.

CAFETERIA

- Homely and hygienic food is available at all times at our state-of-the-art cafeteria.
- An exclusive bakery & coffee corner.

FEE STRUCTURE

	Indian (INR)	International (US\$)
Registration Fee	2,500	50
Admission Fee	10,000	400
Tuition Fee	1,40,000	3000
Examination Fee	10,000	200
Total Fee	1,62,500	3650

HOSTEL FEE STRUCTURE (For the Course Period at AIBTM)

Accommodation:	Indian (INR)	International (US\$)
Non A.C. Rooms (Triple Sharing)	65,000	1400
A.C. Rooms (Triple Sharing)	75,000	1500
Single A.C. Room	1,20,000	2500
A.C. Room (Double sharing)	90,000	1800

All meals are Vegetarian.
Students have to submit medical fitness certificate before joining the course.

NOTE

- Those seeking Hostel Accommodation are required to pay the Hostel security of Rs. 10,000 along with the Hostel Fee at the time of admission.
- Hostel accommodation will be on first-come-first basis.