

DIPLOMA IN BAKERY & PATISSERIE (LEVEL 2)- One Year Program

Overview of the Course

The *Diploma in Bakery & Patisserie* is a comprehensive Level-2, one-year program, affiliated with the prestigious City & Guilds, UK. This program is designed to provide students with a solid foundation in the art and science of baking and pastry-making. Covering a wide range of topics, the curriculum emphasizes fundamental techniques in baking breads, crafting exquisite cakes, and creating a variety of confectionery products.

The course blends hands-on practical experience with structured theoretical knowledge, ensuring students gain a deep understanding of both the creative and technical aspects of the craft. Students will attend four practical classes and one theory class each week, fostering a balanced approach to learning. The program includes six months of academic classes followed by a four-month internship at renowned five-star hotels and high-end pastry shops, offering invaluable industry exposure.

Once the student completes his/her internship, he/she is expected to return to the institute for revision classes and final examinations.

For Whom This Course Is Designed

This course is ideal for:

1. Aspiring bakers and pastry chefs seeking to build a professional career in the bakery and patisserie industry.
2. Culinary enthusiasts passionate about mastering the fundamentals of baking and pastry arts.
3. Hospitality students or professionals aiming to specialize in bakery and confectionery.
4. Entrepreneurs planning to establish their own bakery, café, or patisserie business.

Whether you are a beginner or someone with a basic understanding of baking, this diploma offers a structured pathway to develop technical expertise and creative skills in the world of bakery and patisserie.

Accreditation

Upon successful completion of the course, you will receive a

- Level 2 Diploma in Bakery & Patisserie from **City & Guilds, UK**
- A ProChef course completion Certification by **Culinary Institute of America**

These qualifications are recognized globally as a benchmark of excellence.

Course Fee (One Year)

Enrollment Fees	-
Rs.30,000/-Tuition Fee	-
Rs.2,42,000/-Examination Fee	-
Rs.40,000/-	
CIA Pro-Chef-	-Rs.25,000/-
Total	-Rs.3,37,000/-(+18%GST)

Enrollment Fee: 30,000/-(+18%GST) Amountfor3 installments -Rs. 1,02,333/-(+18%GST)
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For Website:

Enrollment Fee: 30,000/- (+ 18% GST)

Tuition Fee: 3,07,000/- (+ 18% GST)

Note: All Payment Subject to 18% GST or Govt. Taxes as applicable.

Inclusions:

- City & Guilds UK Qualification Fee
- Pro-chef/CIA Qualification Fee
- 2 Set of Kitchen Uniform
- 1 Pair Kitchen Safety Shoes
- Bakery Tool Set
- All Ingredients
- Study Material
- Annual Picnic and Convocation Ceremony
- Students can taste the products made by them

Exclusions:

Accommodations, Travel, Lunch, Personal Expenses.

FAQ's

What are the options available after completing the Diploma in Bakery & Pastry ?

Option 1 – Advance course in Bakery & Patisserie (Level-3)

You can do advanced course (level-3) program in IICA, New Delhi.

Also, you can go for higher studies in UK, courses driven by City & Guilds.

Option 2 – Start job in pastry shops or hotels.