**AMYKELS BAKING & CULINARY ACADEMY**

**6 MONTHS BAKING & PASTRY COURSE**

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| **S/N** | **COURSE CODE** | **COURSE TITLE** |
| 1 | GS 101 | Use of English & personal development |
| 2 | B.P 110 | Baking and Patisserie |
| 3 | S.A 201 | Sugar Art |
| 4 | ED 202 | Event Decoration |
| 5 | Bonus classes | Beginners cookeries; only jollof rice, fried rice & vegetable sauce and drinks. |
|  | **Registration Fee** | **N5000** |
|  | **Chef Apron** | **N4000** |
|  | **Course fee** | **N200,000** |

**Note:** 1. Instalment payment is allowed => 65%: 35%

2. The course fees covers tuition and practical classes.

3. Practical exam cost is on the student.

**AMYKELS BAKING & CULINARY ACADEMY**

**3 MONTHS BAKING & PASTRY COURSE**

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| **S/N** | **COURSE CODE** | **COURSE TITLE** |
| 1 | GS 101 | Use of English & personal development |
| 2 | B.P 110 | Baking and Patisserie |
| 3 | S.A 201 | Beginners Sugar Art |
| 4 | Bonus classes | Beginners cookeries and drinks:  Cookeries are; jollof rice, fried rice & vegetable sauce. |
|  | **Registration Fee** | **N5000** |
|  | **Chef Apron & Cap** | **N4000** |
|  | **Course fee** | **N150,000** |

**Note:** 1. Instalment payment is allowed => 70%: 30%

2. The course fees covers tuition and practical classes.

3. Practical exam cost is on the student.

**AMYKELS BAKING & CULINARY ACADEMY**

**9 MONTHS BAKING & PASTRY PROFESSIONAL COURSE**

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| **S/N** | **COURSE CODE** | **COURSE TITLE** |
| 1 | GS 101 | Use of English & personal development |
| 2 | B.P 110 | Baking and Patisserie |
| 3 | S.A 201 | Beginners Sugar Art |
| 4 | CO 205 | Cookeries (Nigerian cuisine). |
| 5 | BP 207 | Commercial Bread production |
| 6 | ED 202 | Event Decoration |
| 7 | EP 203 | Event planning and management |
|  | **Registration Fee** | **N5000** |
|  | **Chef Apron & Cap** | **N4000** |
|  | **Course fee** | **N280,000** |

**Note:** 1. Instalment payment is allowed => 65%: 35%

2. The course fees covers tuition and practical classes.

3. Practical exam cost and chef cloth is on the student.

**AMYKELS BAKING & CULINARY ACADEMY**

**1 YEAR PROFESSIONAL CHEF DIPLOMA (BAKING & CUISINE)**

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| **S/N** | **COURSE CODE** | **COURSE TITLE** |
| 1 | GS 101 | Use of English & personal development |
| 2 | B.P 110 | Baking and Patisserie |
| 3 | S.A 201 | Sugar Art |
| 4 | CO 205 | Cookeries (Nigerian cuisine). |
| 5 | ED 202 | Event Decoration |
| 6 | EP 203 | Event planning and management |
| 7 | MB 206 | Mixology and Bartending |
| 8 | BP 207 | Commercial Bread production |
| 9 | FS 208 | Food Safety & HACCP |
|  | **Registration Fee** | **N5000** |
|  | **Chef Apron & Cap** | **N4000** |
|  | **Course fee** | **N350,000** |

**Note:** 1. Instalment payment is allowed => 65%; 20; 15%

2. The course fees covers tuition and practical classes.

3. Practical exam cost and chef cloth is on the student.

**AMYKELS BAKING & CULINARY ACADEMY**

**1 YEAR AND 6 MONTHS ADVANCED PROFESSIONAL CHEF DIPLOMA (BAKING & CUISINE)**

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| **S/N** | **COURSE CODE** | **COURSE TITLE** |
| 1 | GS 101 | Use of English & personal development |
| 2 | B.P 110 | Baking and Patisserie |
| 3 | S.A 201 | Sugar Art |
| 4 | CA 204 | Culinary Art |
| 5 | ED 202 | Event Decoration |
| 6 | BP 207 | Commercial Bread production |
| 7 | CO 205 | Cookeries (Nigerian cuisine). |
| 8 | EP 203 | Event planning and management |
| 9 | MB 206 | Mixology and Bartending |
| 10 | FS 208 | Food Safety & HACCP |
|  | **Registration Fee** | **N10,000** |
|  | **Chef Apron & Cap** | **N5000** |
|  | **Course fee** | **N500,000** |

**Note:** 1. Instalment payment is allowed => 65%; 20; 15%

2. The course fees covers tuition, chef uniform and practical classes.

3. Practical exam cost and chef cloth is on the student.

**AMYKELS BAKING & CULINARY ACADEMY**

**SUMMER CLASSES**

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| **S/N** | **COURSE CODE** | **COURSE TITLE** |
| 1 | Cakes | Vanilla, milk cake, cup cakes |
| 2 | Pastries | Pastry rolls, chin-chin, egg rolls, meat pie, cookies, puff-puff. |
| 3 | Cookeries | Jollof rice, Fried rice, stew, Noodles, spaghetti |
| 4 | Juice | Pineapple and watermelon juice |
|  | **Registration Fee** | **N1000** |
|  | **Chef Apron & Cap** | **N3000** |
|  | **Course fee** | **N40,000** |

**Note:** 1. Age => 9 – 16 yrs

2. Course fees covers tuition and practical classes.

3. Practical exam cost is on the student.

**AMYKELS BAKING & CULINARY ACADEMY**

**SHORT COURSES**

1. Cookeries Nigerian Cuisine – Course fee – N180,000

Duration – 7 weeks

1. Pastry Production – Course fee – N80,000

Duration – 1month

1. Commercial Bread production – Course fee – N100,000

Duration – 1month

1. Advance Cake Decorating Class – Course fee – N200,000

Duration – 2 months

1. Event Planning & Management – Course fee – N80,000

Duration – 2 months

1. Mixology & Bartending – Course fee – N100,000

Duration – 1month

1. Teens Summer Class – Course fee – N40,000

Duration – 1month