



# BAKERY & CONFECTIONARY

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PROFESSIONAL CERTIFICATE COURSE  
BROCHURE

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# ATTAINING AN ENTREPRENEURIAL SKILL THAT EARNS BREAD FOR FAMILY TOO – BAKERY & CONFECTIONARY

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## - DR VANEETA AGGARWAL

Founder of L'strategyQ Advisors

Award Winning Woman entrepreneur, Educationist, Author,  
Keynote International Speaker, Publisher of Ensemble – Digital  
Corporate Magazine with International circulation & Authors

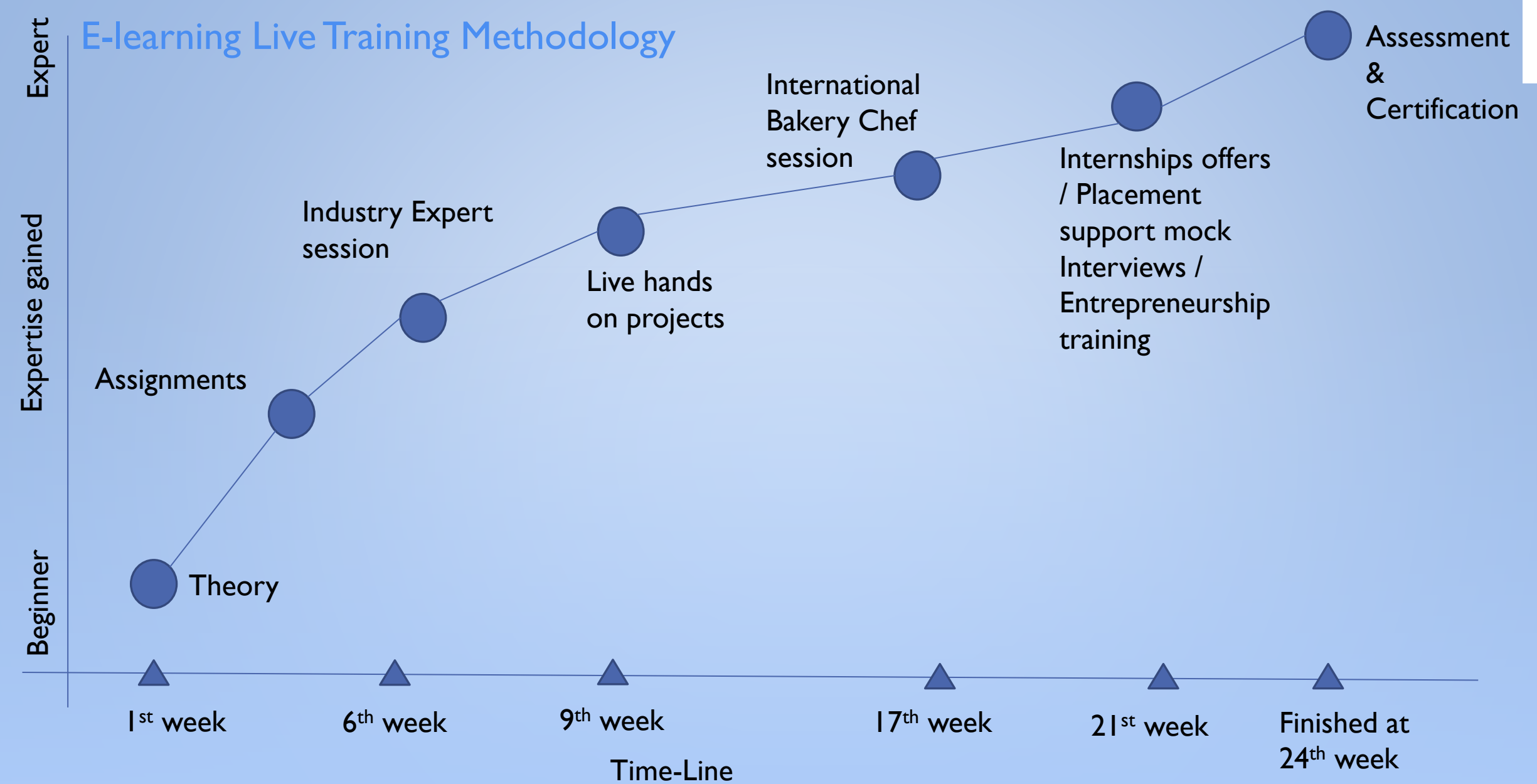




# ABOUT THE COURSE

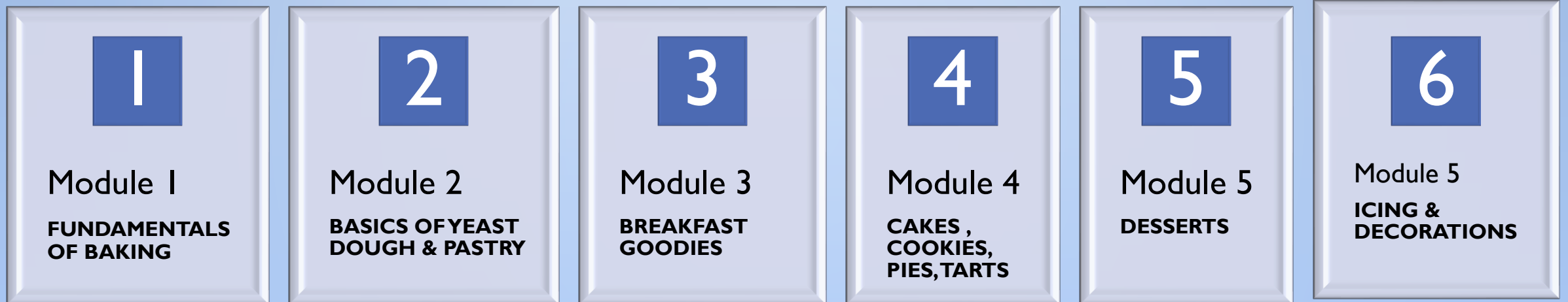
- This Program Will Share The Foundational Knowledge And Know-how One Needs To Master Key Baking Subjects Such As Cake, Home-made-bread And Pastries To Become A Certified Chef In Bakery & Confectionary As A Chef Or An Entrepreneur
- To Impart Training In Baking And Confectionary A Modern Style Bakery Is Designed In Institute. They Learn The Finer Nuances Of Cake Decorations And Specialty Baked Products.
- Who Benefits – UG/PG Students, Homemakers, Small bakeries, Job Seekers , Future Wannabe Chefs
- Pre-requisite – Any Degree Holder Or Equivalent Skill
- Good English Language Skills
- Basic Computer Operating Skills
- Ingredients and Cooking Appliances as required in the practical sessions

# E-learning Live Training Methodology



# CERTIFICATE COURSE IN BAKERY & CONFECTIONARY

COURSE CODE : LS0BK01 (6 MONTHS)



1.5 hours twice a week Live class on Zoom Meeting

Disclaimer : The module contents may change subjected to availability & trending topics

## MODULE I: FUNDAMENTALS OF BAKING

- Fundamentals (1 sub module)
- Baking equipments & Tools (1)
- Ingredients (6)
- Eggless Baking (1)

## MODULE 2: BREAKFAST GOODIES

- Basics of Yeast Dough (3 sub modules)
- Breads (1)
- Pastry sheets (1)
- Puffs (1/4)
- Muffins (1/4)
- Pav / Bun (1/4)
- Crossaints (1/4)



## MODULE 3: CAKES, COOKIES, PIES ,TARTS

- Fundamentals (1 sub module)
- Preparation of Cakes (2)
- Pies (1/3)
- Tarts (1/3)
- Cookies (1/3)

## MODULE 4: DESSERTS

- Frozen desserts (2 sub module)
- Chocolates (2)
- Candies (1)

## MODULE 5: ICING & DECORATIONS

- Cake decoration (1 sub module)
- Cake Ornamentation (2)

## MODULE 6: PRACTICAL LIVE SESSIONS

- Breads (1 submodule)
- Cookies (1)
- Doughnuts and Muffins (1)
- Sponge based cakes (1)
- Tarts, Pies and Choux (1)
- Icing & Decoration (1)



# EXPERT MENTORS

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- International And Indian Industry Experts
- Visiting Faculty – University Professors With 10+ Years Rich Experience
- Project Based Learning
- Live Interactive Sessions



# CERTIFICATIONS EARNED

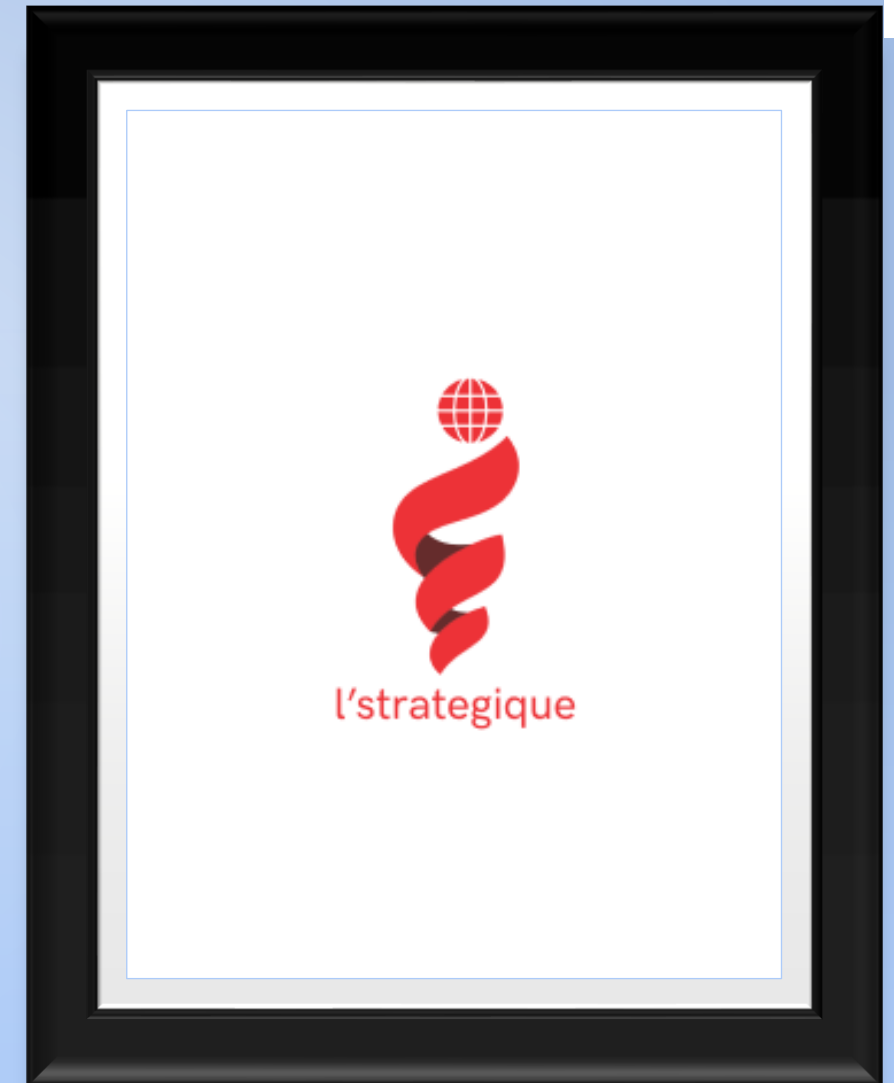
## L'STRATEGYQ ADVISORS COMPLETION CERTIFICATE



# HIGHLIGHTS OF L'STRATEGYQ ADVISORS

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- Registered Under Company Act With The Name L'strategique LLP On Dec 31, 2019
- Registered Category Education-Other Education NEC Under MSME
- Extensive Training In 6 Modules & 30+ Sub-modules Of Bakery & Confectionary
- Become A Certified Professional chef in Bakery
- Work On 6+ LIVE Kitchen sessions , 15+ Assignments, 1 International Chef training session
- Evening, Weekend And Sunday Batches
- Exhaustive Experienced University Visiting Professors And Experts From Hotels & Bakeries
- Project Based International Curriculum
- Interactive Doubt Session With Mentors
- Research Based Internships
- 100% Placement Assistance & training on how to set up your venture





# CONTACT US

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# THANK YOU!

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India Is Leading In Every Skill Sector. Don't Slow Down Join Us To Be In The Prime League