

DANBRO  
*by Mr. Brown*



BUILD YOUR  
SKILLS,  
NOT YOUR  
RESUME

# INSTITUTE OF BAKERY & CULINARY ART & SCIENCE

**"BUILD YOUR SKILLS,  
NOT YOUR RESUME"**



# INTRODUCTION

Danbro Institute of Bakery and Culinary Art and Science managed by Danbro Education Society, a child firm of Mr BROWN BAKERY FOOD PRODUCTS PRIVATE LIMITED is arranged at Jankipuram Lucknow. Everything around DIBCAS echoes the vision of the founder, Mrs. Tanushree Gupta is to provide the best education and training in the field of Bakery and Culinary Art in Lucknow. DIBCAS is set up with the intention of giving the best business standard culinary abilities. All students enrollment here have a chance to dominate in the field of gastronomy in space of culinary.

Danbro Institute of Bakery and Culinary Art and Science is a premier Organization. It focuses on new and advance techniques of market with skill development, food technology, research and development projects by developing platforms for market demands and skill acquisition and skill enhancement.

We have investigated every possibility and advanced a culinary school with brilliant framework for learning and improvement. The culinary labs are very much spread out



with best of imported and Indian hardware and devices. Besides, the solid relationship and vital associations set up with industry pioneers and culinary specialists who are assisting DIBCAS with the most recent innovative trends and patterns. DIBCAS includes a versatility in state from India and abroad. The group comprises of people who are exceptionally energetic, committed with a sharp eye for detail to flawlessly coordinate and adequately convey the worldwide business principles. We stay consistent with our central goal through applied information and active methodology.

## **VISIONARY**



### **Mrs. Tanushree Gupta**

CHAIRPERSON, MANAGING DIRECTOR

“We, at DANBRO INSTITUTE OF BAKERY AND CULINARY ARTS AND SCIENCE aim to create future Chefs and Leaders in the field of Bakery and Culinary Art who can provide quality and unmistakably beautiful products and services. Our dream is to give skills, both culinary and interpersonal, to enable them to achieve their dreams and make a living.”

## **VISION & MISSION**

### **Vision**

To be a premier institution for quality training and education in the baking and related industries in India.

### **Mission**

To create opportunities for ALL learners to acquire knowledge, skills and competencies for home-based business and for employment in the baking and related industries in India and other parts of the world

**Productivity** – To complete our tasks and responsibilities effectively and efficiently.

### **Our Values**

**BOLDNESS** – We exhibit boldness and a strong will to win in every aspect of our business.

**IMPROVEMENTS** – We continuously improve and innovate in pursuit of excellence.

**TEAMWORK** – We put company interest before individual interests to work towards and accomplish the larger objectives of the company.

**COMMITMENT** – We are committed to being the best and deliver superior results for all.

# PRINCIPAL



## Mr. Amit Gupta

“We, here at DANBRO INSTITUTE OF BAKERY AND CULINARY ARTS AND SCIENCE, intend to give students a business standard culinary environment where they can explore the endless possibilities in the field of Bakery and Culinary Arts. Our focus is to select aspiring and passionate people and train them to become Professional Chefs. Danbro is about administration and greatness. With this our hopes are driven by advancements to provide our students a chance to dominate in the field of gastronomy. We are driven by positive energy and enthusiasm to provide our best to the students.”

## **OUR TEAM**



**Ravi Raj Singh**  
**Project Co-ordinator**



**Ritik Yadav**  
**Food Technologist  
and Microbiologist**



**Atulya Singh**  
**Counsellor, English Teacher**



**Asthma Parveen**  
**Assistant Professor**

# ADVISORY BOARD



**1. Chef Arun Guwalani**  
Taj Sats Air Catering Ltd.  
HOD Bakery & Confectionery



**2. Chef Sanjay Choudhary**  
GM, Director, Dining Experience  
ZORBA Entertainment Pvt.Ltd



**3. Chef Peter D'Mello**  
GM, Head, New Product  
Development, Renowned  
name in QSR Industry



**4. Dr.Rajiv Mishra**  
Dean. SOH Galgotias  
University



**5. Chef Vikas Singh**  
Director  
Manav Rachna International  
University



**6. Chef Ranjeeta Tripathi**  
Assistant Professor  
Amity University



**7. Vinod Shokeen**  
AVP Innovation  
New Taste, FDL

## COURSE FEES

### 1. Topic Specialized Course in Culinary Art & Bakery

Fees: Rs. 1,000 - Rs. 3,000

\*Fees variable on selection of course

### 2. One Week Customized Course in Bakery & Confectionery

Fees: Rs. 6,000 - Rs. 25,000

\*Fees variable on selection of course

### 3. One Month Hobby Course in Bakery & Confectionery

Fees Rs: 15,000/-

### 4. Six Months Diploma in Bakery & Patisserie

Fees: Six Months: Rs. 75,000/-

### 5. One Year Diploma in Bakery & Patisserie

Fees: One Year: Rs. 1,00,000/-

# COURSES

## 1. One Day Topic Specialized Course in Culinary Art and Bakery.

A 4-hour course which covers a topic specialized intensive hands-on training and learning. Choice of topic in the series is applicable and charges are designed as per the requirement.



## 2. One Week Customized Course in Bakery and Confectionery.

A 20 hour customized hands-on practical course which covers a series of bakery products. Choice of topic in the series is applicable and charges are designed as per the requirement. Series of Breads/ Frosted Cakes/ Biscuits and Cookies/ Dry Cakes/ Laminated Pastry/ Entremets/ Chocolate Art/ Sugar Art/ Cold Dessert/ Hot Dessert/ Fondant Art/ Pies and Tarts/ Icing/ Wedding Cakes etc.



# One Month Hobby Course



## PRODUCTS TO BE TAUGHT/PRACTICED

### WEEK 1

#### Yeast Leavened Breads

- 
- 1: Laminated dough breads, Puff, Danish pastry
  - 2: Multi grain bread, Dinner rolls
  - 3: Slice bread, Burger burns
  - 4: French Baguette, Pizza base
- 

### WEEK 2

#### Breads & Dry Cakes

- 
- 1: Focaccia bread, Onion bread
  - 2: Centre filled cake, Marble cake
  - 3: Almond cake, whole wheat cake
  - 4: Chocolate cupcake, Oats and Raisin Muffins
- 

### WEEK 3

#### Rolled Cookies, Drop Cookies & Frozen Cookies

- 
- 1: Peanut butter, Chocochip cookies
  - 2: Naankhatai, Atta biscuits
  - 3: Basic cookies, Ice-box cookies
  - 4: Melting moments, Coconut cookies
  - 5: Zeera & Ajwain biscuits, Marble cookies
- 

### WEEK 4

#### Frosted cakes Chocolate Garnishes and Decoration

- 
- 1: Pineapple cake
  - 2: Red velvet cake
  - 3: Black forest cake, Paan cake
  - 4: Rasmalai cake, Over loaded chocolate cake
-

# One Year Diploma in Bakery & Patisserie



The one year diploma program is a complete course that will prepare the student for a job in bakery and in hotel industry. The course includes both theoretical and practical knowledge of Bakery & Patisserie. The course trains to become a Professional Bakery Chef and be able to lead a group of chefs and efficiently handle jobs like menu planning, recipe development, cost control and inventory management. Our placement cell also offers placement assistance to the students.

**At the end of this Program you will learn:**

- Introduction to bakery and patisserie.
- Bakery science and management, Roll of ingredients and their functions.
- Basic professional skill, Bakeshop maths.
- Safety and hygiene, Sanitation.

- Computer Awareness.
- Understanding Yeast dough, Rich dough and Lean dough.
- Prepare Basic breads, Artisanal breads, Hearth bread.
- Basic Syrups, Creams and Sauces.
- Types of Custards, Puddings, Mousses and Souffles.
- Prepare Cakes, Gateaux, Entremets, Wedding cakes, Fondant cakes.
- Types of Icing, Frosting and Filling, Desserts presentation.
- Types of Laminated pastries, Choux pastries.
- Cookies and Biscuits, Candies, Bon Bons, Macaroons, Brownies, Cheese cake, Meringue, truffles, Ice creams.
- Sweet and Savoury Pies, Choloate Art, Sugar Art, salt Dough Art etc.

# **Six Months Diploma in Bakery & Patisserie**



**6 months course is designed with hands-on training in our fully equipped Bakery Lab. This course is prepared for a student's job in 5-star hotels, big restaurant chains, cruise-lines etc. The course includes intensive hands-on practical classes and covers basic theory too. This course includes art and science used in bakery and confectionery**

**On completion of this course, you will learn:**

- Understanding Yeast dough, Rich dough and Lean dough.
- Prepare Basic breads, Artisanal breads, Hearth bread.
- Basic Syrups, Creams and Sauces.
- Types of Custard, Pudding, Mousses and Souffles.

- Prepare Cakes, Gateaux, Entremets, Wedding cakes, Fondant cakes.
- Types of Icing, Frosting and Filling, Desserts presentation.
- Types of Laminated pastries, Choux pastries.
- Cookies and Biscuits, Candies, Bon Bons, Macaroons, Brownies, Cheese cake, Meringue, truffles, Ice creams.
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**FREE**

# Bakery Assistant Training Program

## Skill Transformation Program offering

**Eligibility :**

- Class 10 and above
- Age: 18 – 35 years

**Duration :**

60 to 75 days

**Learning Mode :**

- Practical
- + Industry Visit + Guest Lecture
- + Case studies

**Sector: Food Processing****Sub-Sector: Bread and Bakery****Occupation: Processing-Bread and Bakery****NSQF Level: 2.5**

- **Industry Aligned**
- **Employer participation**
- **Standardized Curriculum**
- **Guided Learning Approach**

**Venue:** Danbro Tower CP3-CP4 Sector-B Jankipuram,  
Lucknow-226021 Uttar Pradesh, T: +91 522351 0839, +91-6389021804  
Email: [info@dibcas.com](mailto:info@dibcas.com)

# Program Overview

## Training Outcomes

- At the end of the program, the participants will be able to:
  - Maintain work area and process machineries for baking appropriately
  - Prepare for production of bakery products as per production needs
  - Prepare bakery products as per standard work practices
- Module 1: Introduction to Training Program and Overview of Food Processing Industry
- Module 2: Prepare for production
- Module 3: Baking of bakery products
- Module 4: Ensuring food safety and personal hygiene
- Module 5: Employability skills

The following tools are proposed to be used for final assessment:

- Written Test: This will comprise of
  - (i) True/False Statements
  - (ii) Multiple Choice Questions
  - (iii) Matching Type Questions.
- Online system for this will be preferred.
- Practical Test: This will comprise a test job to be prepared as per project briefing following appropriate working steps, using necessary tools, equipment and instruments. Through observation it will be possible to ascertain candidate's aptitude, attention to details, quality consciousness etc. The end product will be measured against the pre-decided MCQ filled by the Assessor to gauge the level of his skill achievements.
- Structured Interview: This tool will be used to assess the conceptual understanding and the behavioural aspects as regards the job role and the specific task at hand.

# DANBRO

*Mom*  
by MrBrown



## INSTITUTE OF BAKERY & CULINARY ART SCIENCE

# ADMISSION OPEN



FOR  
REGISTRATION

Call Now

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+91 5223510839



Enquire Now

Diploma in Bakery & Patisserie  
Diploma in food & Culinary

[HTTPS://DIBCAS.COM/](https://dibcas.com/)



Course Name. \_\_\_\_\_

Duration \_\_\_\_\_

Job Role. \_\_\_\_\_

Aadhar No. \_\_\_\_\_

Affix  
Recent  
Passport  
Size  
Picture

## REGISTRATION FORM

Name \_\_\_\_\_ Designation \_\_\_\_\_

Organization \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Pin \_\_\_\_\_ State \_\_\_\_\_

Mob. \_\_\_\_\_ Email \_\_\_\_\_

### Personal Details

Note : All field are mandatory and also provide one photo id

Gaurdian Type (S/o D/o W/o) \_\_\_\_\_

Date of Birth \_\_\_\_\_ Mother Maiden Name \_\_\_\_\_

Pre Training Status Fresher  Experience  Year of exp, if any \_\_\_\_\_ Gender M  F  Category : Gen  OBC  SC/ST  PH  NA

Religion Hindu  Muslim  Buddhist  Jain  Other  Please specify \_\_\_\_\_

Education Level 5  8  10  12  UG  Graduate  PG  ITI  Dip  Technical Education Yes  No

### Fee Details

Date: \_\_\_\_\_

Receipt Num: \_\_\_\_\_

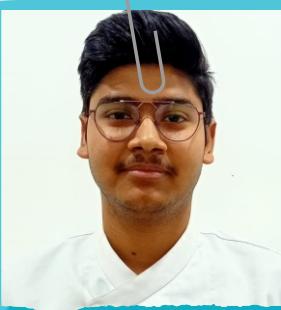
Amount Received: \_\_\_\_\_

Received By: \_\_\_\_\_ Received From: \_\_\_\_\_

Payment Method: \_\_\_\_\_

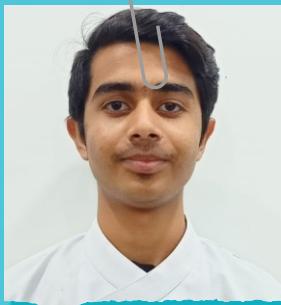
Signature: \_\_\_\_\_

# TESTIMONIALS



Mihir Shankar  
Mishra

"As a student of One Year Diploma in Bakery & Patisserie from Danbro Institute of Bakery & Culinary Art & Science, I got an amazing opportunity to learn world-class Bakery & Patisserie skills from the most helpful faculty. Thanks to all the chefs and the teachers who have been a part of this journey and helped me would into what I am today."



Avinash Jaiswal

"I pursue Diploma in Bakery & Patisserie, this 1 year programme has been very helpful as it has taught us starting from the very basics and has broadened our horizons. I have bettered my practical skills and have become more confident. Having the opportunity to work at the Imperial has been a wonderful experience. I got industrial exposure and learnt how actual professional kitchens work. Danbro Institute has provided us with several such opportunities and made us aware of everything happening in the industry."



Archana Shukla

"My experience at Danbro Institute of Bakery & Culinary Art & Science is great and memorable. The mentors at Danbro Institute helped us enhance my academic and interpersonal skills. I am thankful to Trainers & HOD's for providing a platform to enhance my skills and an opportunity to showcase them. In the last I am saying that The World is here at Danbro Institute."



Tuba Maqbool  
Ansari

"I thank to Danbro Institute of Bakery & Culinary Art & Science and its faculty members for encouraging me to think globally and spread my wings to take off for the land of rising Sun and I appreciate the support of my Institute for shaping my career."



**Jasman Singh  
Sethi**

"I am always passionate towards the field of culinary arts. All thanks to the faculty of the institute who has boosted my confidence level and enhances my skill at such level that being studied and trained in hot-cold kitchen. Thanks to Danbro Institute of Bakery & Culinary Art & Science for getting me the opportunity to get trained at renowned properties. Thank you for all the support Danbro Institute has provided."



**Malle Shreekanth**

"I'm really very happy to learn from Danbro institution of bakery. Especially to faculties are well trained/teach to me, I'm really happy to learn new things, especially dry cakes and etc from Danbro institution, thank you Danbro Institute. And all students, how have learned with me in Danbro bakery, I feel like my best friends and, just like friendly family members. I am always remember them. Harmfully thanks to all my bakery class mates/Friends. I'm really enjoyed, we are all given so much happiness to me."



**Chandani Gupta**

"Best Bakery Institute in Lucknow, I learned authentic recipes of cakes and cookies. I tried it at home and it comes out to be the same as used to eat in the Danbro Outlets.

I specially thanks to all faculty of Danbro Institute who made us learn tips and tricks of baking"



**Pawan Singh  
Yadav**

"I was an awesome experience with Danbro Institute, I have learnt about the baking process in detail, thanks to all faculty of Danbro Institute.

'Happy Baking from now Onwards in Life' the book written by Amit sir is also very amazing"



**Danbro Tower CP3-CP4 Sector-B,Jankipuram,  
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