

INTRODUCTION

Danbro Institute of Bakery and Culinary and Science 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, Ms. 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 hopeful young people concentrating here have a chance to dominate in the field of gastronomy in space of culinary.

Danbro Institute of Bakery and Culinary and Science is a premier Organization and focusing 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.



DIPLOMA COURSE

One Year Diploma in Bakery & Patisserie

The one year diploma programme is a complete course that will prepare for a job in bakery and 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.



Six Months Diploma in Bakery & Patisserie

6 months course with hands-on training in our fully equipped Bakery Lab. This course will prepare for the 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

- Basics of Bakery Science and Ingredient
- Preparation of Basic Breads, Artisanal Breads, Hearth Bread
- Preparation of Cake, Gateaux, Entremets, Wedding Cakes
- Types of Icing, Frosting and Filling
- Types of Laminated Pastry such as Croissant, Danish, Puffs etc.
- Types of Choux Pastries such as Éclair, Profiterole, Religieuse etc.
- Types of Mousse, Panna Cotta, Ice Cream, Gelato, Sorbet, Custards, Pudding etc.
- Types of Cookies and Biscuits
- Sweet and Savoury Pies and Tarts
- Macaron, Brownies, Canapés, Soufflé, Cheesecakes etc.
- Chocolate art, Sugar art, Salt Dough Art, Candies, Bon-Bons,
- Truffles, Meringue etc.

SHORT COURSE

One Day Topic Specialized Course in Culinary Art and Bakery

One Week Customized Course in Bakery and Confectionery

One Month Hobby Course in Bakery and Confectionery

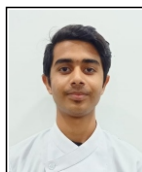




**Mihir Shankar
Mishra**

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.

I joined this institute in Sept 2021 to 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. The faculty is always to clear our droughts and is always supportive of the students.



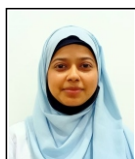
Avinash Jaiswal



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."

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.



Heba Siddique



**Jasman Singh
Sethi**

I am always passionate towards the field of culinary arts. All thank 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.



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DANBRO
by Mr. Brown

**INSTITUTE OF BAKERY
& CULINARY ART
& SCIENCE**

WORLD CLASS BAKERY INSTITUTE



DANBRO INSTITUTE OF

