



ADVANCE DIPLOMA IN **BAKERY & PATISSERIE**

DURATION: 3 MONTHS



**Start Date:
Available in the website
or call at +91 9910375202**

CONTACT US

Assocom Institute of Bakery
Technology & Management (AIBTM)
Plot No. 30/25 Knowledge Park - III,
Greater Noida - 201306, U.P. (Delhi NCR).
T.: +91-120-2977726, 27
E.: aibtm@aibtm.in
M.: +91-9910062753 / +91-9810158318

COURSE STRUCTURE

Advanced Diploma is practical oriented with simultaneously theory sessions which will prepare students for entry and medium level jobs with a decent profile in bakeries. The course will focus on frozen desserts, warm and cold desserts, sugar and chocolate art.

CURRICULUM

S. No.	Subject	Total Number of Sessions
1	Ingredient Science	17
2	Entrepreneurship and management	4
3	Food Safety and Hygiene Standard	4
4	Advanced Breads and Fermented goods	23
5	Entremets, Tarts and Torts	21
6	Fillings, Toppings and Jams	22
7	Desserts	23
8	Chocolate, Sugar Pastillage, and Bread Art	22
9	Bakery Science	9
10	Cake Decoration	16

FEE STRUCTURE

	Indian (INR)	International (US\$)
Registration Fee	2,000	40
Admission Fee	10,000	300
Tuition Fee	1,73,000	2580
Examination Fee	5,000	200
Total Fee	1,90,000	3120
+ Ingredient cost (on actual)		

HOSTEL FEE STRUCTURE

Accommodation:	Indian (INR)	International (US\$)
Non A.C. Rooms (Triple Sharing)	50,000	1250
A.C. Rooms (Triple Sharing)	60,000	1350
Single A.C. Room	1,00,000	2150

Security Refundable Rs. 5000 (US\$ 200).

All meals are Vegetarian.

Students have to submit medical fitness certificate before joining the course.

NOTE

- Those seeking Hostel Accommodation are required to pay the Hostel security of Rs. 10,000 along with the Hostel Fee at the time of admission.
- Hostel accommodation will be on first-come-first basis.

FACILITIES

- World class bakery lab with commercial style equipment and machinery.
- Fully equipped research and development lab for new product development.
- Highly designed food quality lab for testing of food samples.
- Library, study area with wi-fi connectivity.
- Hostel Accommodation.

CAFETERIA

- Homely and hygienic food is available at all times at our state-of-the-art cafeteria.
- An exclusive bakery & coffee

ELIGIBILITY

- Students who have completed Diploma in Patisserie and Artisan Bakery Craft from our Institute.
- Hotel Management passouts.

ASSESSMENT METHODS

- Continuous assessment will be done via observation of practical skills and bakery knowledge through a portfolio of evidence.

CAREER OPPORTUNITIES

- Bakery Chef
- Patisseries, Bakeries & Hospitality industry
- Catering business (Bakery)
- Large retail stores with in-house bakery facility
- Own-operated small business enterprise

