

BEST BAKERY INSTITUTE IN INDIA

DANBRO
By Mr.Brown



INSTITUTE OF BAKERY & CULINARY ART & SCIENCE

"BUILD YOUR SKILLS,
NOT YOUR RESUME"



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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.



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."



Malle Shreekanth

"I'm really very happy to learn from Danbro institution of bakery. Especially to faculties are well trained/teach to me, i really happy to learn new things, especially dry cakes and etc from Danbro institution , thank you Danbro Institute. And all students, how have learn with me in banbro 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.

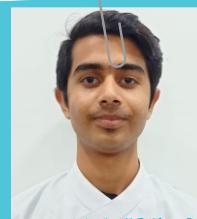
'Happy Baking from now Onwards in Life' the book written by Amit sir is also very amazing"

TESTIMONIALS



"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."

Mihir Shankar
Mishra



"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."

Avinash Jaiswal



"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."

Archana Shukla



"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."

Tuba Maqbool
Ansari

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.

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."

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: _____

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

ADMISSION OPEN

**Enquire Now**

Diploma in Bakery & Patisserie
Diploma in food & Culinary

**Call Now****+91 6389021804****+91 5223510839**

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."

TEAM HEAD



Suresh P.K.
Finance Officer



Ravi Raj Singh
Project Head
Skill Development
Gov Project Co-ordinator

Title of unit or other component	Mandatory/Optional	Estimated size	Level
FIC/N5001 Prepare and maintain work area and process machineries for producing baked products in industrial units	Mandatory	10 Days	5
FIC/N5002 Prepare for production of baked products in industrial units	Mandatory	10 Days	5
FIC/N5003 Produce baked products in industrial units	Mandatory	30 Days	5
FIC/N5004 Complete documentation and record keeping related to production of baked products in industrial units	Mandatory	10 Days	5
FIC/N9001 Food safety, hygiene and sanitation for processing food products	Mandatory	30 Days	Common across levels

There is a course on Bakery and Patisserie Technology offered by the Academy, which focuses on providing technical and managerial skills needed to be successful in the bakery industry and an experience in a broad range of baking and patisserie processes.

Successfully completed the program and working with Mr. Brown Bakery



Mohd. Atif Khan
Bakery Chef & Sales Executive



Pinki Rawat
Bakery Chef & Sales Executive



Arpita Kapoor
Bakery Chef & Sales Executive



FACULTY



Chef Asma Parveen
Assistant Professor



Sanjay Singh
Assistant Professor
Computer Awareness



Atulya Singh
Soft Skill & English Trainer
Counsellor

Build an aspirational and rewarding career with an initial payment of just Rs. 500

Skill Transformation Program offering

- ▶ Flexible and Easy Payment Option
- ▶ Minimum Salary Guaranteed

Be the first to grab this opportunity

FREE

- Placement
- Linkage to Government Schemes

Eligibility :

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

Duration :

60 to 75 days

Learning Mode :

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

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



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/-

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.

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

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.

