



DIPLOMA IN BAKERY & PASTRY ARTS

- ▶ 6 months hands-on classes + 6 months internship in a 5 star hotel / leading patisserie & café
- ▶ Strong accreditation partners - City & Guilds UK and Tourism & Hospitality Skill Council
- ▶ 100% Placement assistance
- ▶ Industry oriented curriculum with state-of-the-art infrastructure and equipment
- ▶ Diploma Certification from TGCA and City & Guilds UK

Training Modules

- ↳ Baking & Pastry Equipment
- ↳ Basic Baking Principles
- ↳ Pastry Basics
- ↳ Assembling & Decorating Cakes
- ↳ Cookies & Chocolate Techniques
- ↳ How to set up your Patisserie Business
- ↳ Classic & Artisanal Breads
- ↳ Viennoiserie
- ↳ Petit Gâteaux
- ↳ Classic French Pastries
- ↳ Entremets
- ↳ Chocolate Truffles
- ↳ Wedding Cakes

Contact us

📍 A-15, Kailash Colony, New Delhi - 110048

☎ +91 88825 95959 / +91 98718 62372

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CERTIFICATE COURSE IN BAKERY

- ▶ 3 months hands-on classes
- ▶ Industry oriented curriculum with state-of-the-art infrastructure and equipment
- ▶ Certification from TGCA

Training Modules

- ↳ Decorated Cake
- ↳ Travel Cake
- ↳ Chocolates and Truffles
- ↳ Artisanal Breads
- ↳ Pies and Tarts
- ↳ Cookies and Biscuits
- ↳ Brownies and Muffins
- ↳ Basic French Pastries
- ↳ Jar Desserts
- ↳ Cheesecakes

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