PALATE CULINARY ACADEMY

UK CERTIFIED DIPLOMA IN PATISSERIE

City & Guilds

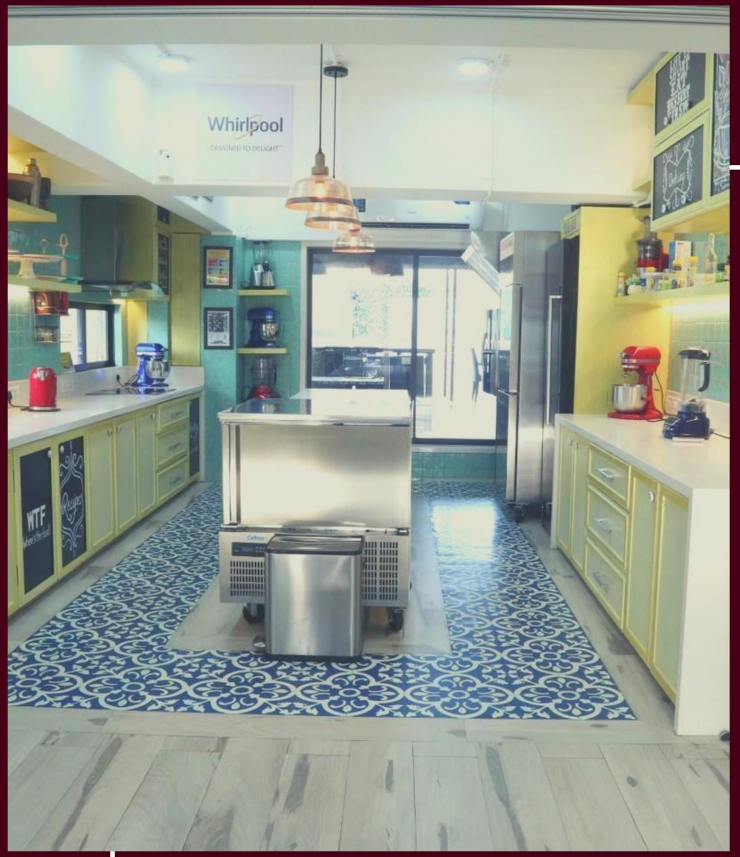
ABOUT COURSE

This full time and hands-on programme focuses on all aspects of pastry, baking and confectionery.

We offer intensive instruction, advanced equipment and high quality ingredients to our students. This programme is designed to meet the needs of students wishing to obtain a broad and thorough foundation in the art of pastry and baking, from croissants to chocolate and everything in between.

You will receive training from our highly acclaimed patisserie chefs in the well equipped pastry academy.

For career changers, professionals and beginners, the patisserie programme is the ideal one-of-a-kind course to build a solid foundation of the knowledge and skills necessary to achieve a successful career.



AFFILIATION WITH CITY AND GUILDS

- City and Guilds, as a body functions with the purpose to enable people and organizations to develop their skills for personal and economic growth.
- In India, City & Guilds operates a joint venture with Manipal Global Education Services. Manipal City & Guilds is committed to training people in construction, hospitality and retail.
- They provide a ladder of progression for courses like the Palate Culinary Patisserie Diploma and their qualifications provide appropriate academic preparations for students to apply for advanced courses. With the route followed by them and Palate Culinary Academy, well trained and qualified employees and leaders are delivered to this industry.
- With the authorization from City and Guilds , the primary objective of the U.K- Certified Diploma in Food Preparation and Culinary (Patisserie) will be to provide a platform for home-bakers and food enthusiasts to study an immersive and hands-on culinary course within their own country.

COURSE CONTENT

PREPARE COOK & FINISH CAKES, BISCUITSAND SPONGE PRODUCTS

You will learn biscuits, cakes and sponge products like Cookies, Brownies, Cupcakes, Tortes etc. the characteristics of the main ingredients lie flour, sugar, eggs, etc. and the preparation methods which will include weighing, mixing methods, temperatures among others.

PREPARE, COOK AND FINISH PASTRY PRODUCTS

You will learn the techniques to prepare various pastry products like short, sweet, puff and choux, the types of flour, fillings like sweet and savoury and storage procedures like labelling, freezing, stock rotation etc.

COURSE CONTENT

PREPARE, COOK AND FINISH DOUGH PRODUCTS

You will learn how to prepare varieties of dough such as fermented dough, enriched dough, unfermented dough and local varieties under which you will learn various dough products such as bread rolls, teacakes, doughnuts, flat bread, naan bread etc., the quality points such as texture, consistency, freshness etc., and the storage procedures like covered, labelling, temperature etc.

PREPARE, COOK AND FINISH HOT DESSERTS AND PUDDING

You will learn hot desserts and puddings which will include sponge based products, Fruit based products, Batter based products like fritters, egg based products like bread and butter pudding, milk puddings, soufflés, etc., the quality points for the same which will include texture, colour, freshness, etc., the preparation methods like cooling, piping, creaming and many more and finishing and decorating methods some of which are saucing, glazing, sauces etc.

COURSE CONTENT

PREPARE, COOK AND FINISH COLD DESSERTS

You will learn how to prepare cold and frozen desserts. Some of the desserts taught will be pavlova, crème caramel, soufflés (cold), cheesecakes etc. in Cold Desserts and ice-cream, sorbet, granita, semi-freddo etc. in Frozen Desserts, the preparation methods like mixing, aeration, freezing (churning) etc. and the quality points such as texture, faults, freshness etc.

REASONS WHY YOU WANT US

INTERACTIVE GUEST LECTURES WITH CELEBRITY CHEFS

2 - 3 MONTHS INTERNSHIP AT 5 STARS HOTELS

HIGH- END EQUIPMENT AND HIGH QUALITY INGREDIENTS

COMPLETE HANDS- ON FOCUSED SESSIONS

INTERNSHIP AND PLACEMENTS

To present the best learning experiences to the students, Palate Culinary Academy will provide 2-3 months internship with

Trident, Taj, St. Regis as well as an opportunity to intern in France after the completion of 3 months of practical and theoretical learning.

The internship will ensure that the students get a first-hand experience of working in a professional set-up that will help them embark on their journey of entrepreneurship or becoming a chef in a kitchen.

This programme will also provide opportunities to students to get placed in top restaurants and hotels and work under some of the best

pastry chefs in the country.

Our Esteemed Chef's Panel

CHEF RANJAN

Chef Ranjanbegan his career in an Asian kitchen when he was just 15 years old during his school vacation. His passion for cooking led him to pursue his graduation from Rizvi College of Hotel Management which gave him the opportunity to work at TajMahal Palace (Mumbai) as a hotel operations management trainee in culinary and also in the banquet kitchen. Likewise, he worked as an in-house chef in Sea Lounge and in-room dining kitchen and handled the live BBQ at the poolside.

He worked as a Head Chef in a variety of top-notch restaurants like Lemon Leaf and Pot Pourri take away kitchens. Currently, he works as an in-house culinary specialist at Palate Culinary Academy, where he has also been a mentor to over 50 students and counting..

Along with being an excellent chef, he is also an exceptional photographer.

RAKHEE VASWANI

Celebrity Chef Rakhee Vaswani is a culinary expert and a Le Cordon Bleu-trained chef who is successfully leading Palate Culinary Studio and Palate culinary academy, a first-of-its-kind initiative equipped with a state-of-the-art kitchen where she teaches how to cook/bake 100+ cuisines through one-day workshops as well as professional courses.

She has been a TV celebrity by hosting her own TV show 'Rewind with Rakhee' on Living Foodz – India's first food-tainment channel and4 TV shows based on baking, superfoods and lots more thereafter.

Recently, her new show called Quick Bites was launched on FoodFood Channel. She is passionate about food and believes that it's the perfect remedy for all problems. She is the successful author of her first cookbook called Picky Eaters. She also collaborated with TV channels like Colors Infinity and NDTV for exclusive recipe videos / shows. Chef Rakhee is also the executive editor and columnist for BBC GoodFood India.

Our Esteemed Chef's Panel

CHEF ADIL

Adil Khan joined Middleby Celfrost in April 2014 as Corporate Chef responsible for Application & Business development pan India. His main area of focus is the Houno Combi Oven. He also works on other Middleby brands like Turbochef, Middleby Marshal, Pitco, Neico and Perfect Fry. He has passed out of IIHM Aurangabad and has over 20 years of cumulative experience in a cross section of the hotel industry spanning flight kitchens 5*s 4*s resorts, restaurants, consultancy, entrepreneurship and free lancing with various Combi oven and equipment manufacturing and marketing companies.He understands the pulse of the industry. Meanwhile, he extensively worked with Rational India, front cooking shows like AAHARA nationally and FHA Singapore internationally. Equipment application, conceptualization, recipe development, training and customer support are his forte.

CHEF MITESH

Mr. Mitesh Rangras is a Veteran Chef who has been in the hospitality industry for over 18 years and has to his credit restaurants like Lemon Grass, Monza, Pot Pourri, Aoi, Food at Mumbai Cricket Association (MCA) and many other restaurants across the country. He has worked in numerous kitchens across the world (his most famous stints include Oven Fresh, Apple, Aziano and Monza). His maiden venture in the entrepreneurial sphere started with Lemon Grass Bandra, post which he has simply never looked back.
Currently the director of SID Hospitality Ltd (that has grown to open 5 Mumbai restaurants in a mere period of 3 years), this world traveled food aficionado uses the sojourns from his various trips andinternational influences to create culinary experiences that leave an everlasting impression in your mind and your
belly!

6 Months

COURSE FEES
INR. 500,000/-

(INCLUSIVE OF UNIFORM , COURSE MATERIAL, KNIFE SET AND TAXES)

TALK TO US!

CONTACT INFORMATION

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Rakhee Vaswani

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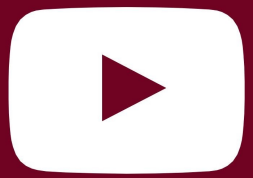

YOUTUBE

Rakhee Vaswani

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