



- ▶ 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 Pastisserie
 Business

- Classic & Artisanal Breads
- ↓ Viennoiserie
- Petit Gâteaux
- Classic French Pastries
- Entremets
- Chocolate Truffles
- Wedding Cakes

Contact us

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