





- ▶ 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

- Introduction to **Baking and Pastry Equipment**
- → Basic Baking Principles
- → Classic & Artisanal Breads
- Decorative Cakes
- Travel and Tea cakes
- Classic & Advance cookies
- Viennoiserie

- Petit Gâteaux
- Classic French Pastries
- Entremets
- Chocolate Truffles & Bon-bon
- Fondant Cakes
- Sugar & Chocolate showpiece
- Business set up guidance

Contact us

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