



Certificate Course - Basic Proficiency in Bakery

Course Name

Certificate Course – Basic Proficiency in Bakery

Certification

NSDC, Sector Skill Council & Emerge Vocational Skill Pvt. Ltd

Course Overview

Emerge Vocational Skills Pvt. Ltd is a renowned network of Educational Institutions dedicated to provide highest level of hospitality Skills Development Training through Top Class Programs. EVS believes in two dimensional focus of 'Technical Knowhow' and 'Hands on Experience' leads to Professional Excellency and Positive Attitude.

The Certificate in Bakery is a program designed to train and develops future hospitality professionals. Certificate in Bakery by EVS is certified by NSDC and Sector Skill Councils. The course duration is for 3 MONTHS including one month Industrial Exposure Training (IET) in Bakery Houses of repute, star or luxury category hotels. The course aims at developing skills required for operations in Bakery sector. It also gives students hands on work experience and monitored training through practical classes.

Minimum Entry Requirements

- 8th /10th /12th Appearing / Passed
- Service Sector Workers
- Passionately driven to become an Hospitality Professional / Entrepreneur
- The Minimum Age limit is above 16 years.
- The student should be medically fit; the same should be certified by registered medical officer.

Course Duration

3 MONTHS with Practical's, inclusive of Theory Modules & Industrial Exposure Training (IET)

Program Start Dates

The training program will have Multi entry points throughout the year. Registrations for the program are entertained on first-come-first basis.

For further details visit : www.emergeskills.com , www.nsd.com

Aim

Baking and confectionary deals with making the traditional bread loaves, rolls, croissants, buns, pastries, cakes and more .. It is a very dynamic and innovative area, where the bakers can come with their own unique baking and confectionary products. The course on baking and confectionery teaches the basics, weighing and measuring the ingredients, mixing, dough making, baking and finally the perfect presentation to appeal to the eyes and the taste buds of the consumers. Besides technical competence, the course incorporates a basic idea of costing, pricing and sales techniques to train an aspirant to be become a professional baker.

Course Curriculum

Subject
1. Bakery(Theory)
2. Bakery (Practical's)
3. Industrial Exposure Training (IET)
4. Business Communication
5. Personality Development
6. Tutorial

Course Fee Package Certificate in Bakery

<p>Course & Proficiency Training</p> <ul style="list-style-type: none"> • Certificate in Bakery – NSDC & EVS • Certificate course in Personality Development (PD) - EVS • Certificate Course in Business Communication(BC) – EVS <p>Course Kit</p> <ul style="list-style-type: none"> • Student Work book & CD's (where ever applicable) • Bakery Kit • Self Learning Tutorial 	
<p>Accommodation</p> <p>Available on request. The cost of Accommodation should be borne by the student</p>	Actual
<p>Industrial Training</p> <p>200 hrs of Industrial Exposure Training (IET) is included in the course duration. Students are placed in national/international chains of hotels, food chains, resorts and QSR's all over India. Students are exposed to standard operations of all Bakery Service. This training is a hands-on-live experience for students to perform in the actual Industry. The duration of this Training is for 1 month.</p>	FREE

Career & Placement Opportunities

We provide 100% placement assurance to all successful candidates. As per current industry norms, the starting Range of salary is between 6000 INR to 12000 INR.

Global growth and development of tourism have opened up innumerable openings. As a result candidates can look forward to following career opportunities:

After finishing this course students will get placement opportunities in Bakery & Cake Shops, Star Hotels, Restaurants, QSR, Industrial Production Houses.

Recent Recruiters for Hospitality Sector*

- B & M Hot Breads
- Ovenfresh – Bakery Chain
- Marriott's
- Hyatt
- Radisson
- Monginis
- MOD – Mad Over Doughnuts
- Taj
- Oberoi
- Trident
- Mc Donald's
- Ramada International
- Domino's Pizza
- KFC
- ITC-Fortune
- Pizza Huts
- Holiday Inn
- Bakery Industry & Production Houses

Course Outcome

The students will acquire knowledge of commodities used in Bakery / Confectionery, the processing they have undergone, their selection, composition, functions, reaction to heat/baking, refrigeration, chilling and freezing, their interaction with each other and storage. They will know the principles of cake making. Fermented goods, pastries, cookies, muffins etc. and their storage. They will gain knowledge of methods of preparing a wide range of icing and their functions in Bakery & Confectionery. The students will develop ability to assess the characteristics of good quality baked goods, identify common faults and be able to take corrective action where necessary; will know the principles involved in balancing formulas; and will acquire technical knowledge-how in setting up small scale baking units..

Documents to Be Submitted

- 9th/10th / Higher Secondary Mark sheets (Attested Photocopies)
 - 1 Original
 - 1 Attested copy
 - 1 Photocopy
- Birth Certificate
- Transfer Or Leaving Certificate
- ID Proof
- 4 Passport size photographs
- Medical Certificate