

Vocational Certificate Programme

Bakery and Pastry Chef Professional

**Batch 20 – December 26, 2016 to February 15, 2017
Monday through Saturday**

Venue: Torrent-AMA Management Centre, Core-AMA Management House,
ATIRA Campus, Dr. Vikram Sarabhai Marg, Ahmedabad 380 015.

INTRODUCTION :

This programme provides useful inputs on making different types of baked food (Yeast and Non yeast Product), Chocolate, and Fusion Cookery (Bakery base) found in the bakery. Designer Baked Food like Croissant and Tiramisu (Cold Sweet – bakery base) will also be taught in the programme.

The programme also provides useful guidelines for starting a bakery business.

- **Theory :** Understanding the basic raw material and their selection, introduction to basic bakery machinery and equipment. Safety and sanitation, personal and bakery hygiene, storing and packaging, design and drawing of a bake shop and a bakery.
- **Practical :** Preparation of Yeast based products, like bread rolls, croissants. Preparation of simple cakes, muffins, sponges, Genoise cakes, fatless Sponge cake, decoration of cakes, Demonstration of Chocolate cookery, Designer bakery product – French bread, Pies and tarts.

Request for additional sessions (both theory & practical) will not be entertained.

ELIGIBILITY:

Minimum 10th standard pass. Selection will be on the basis of personal interview when you submit the form.

HOW TO APPLY:

Application forms are available at AMA office. Application form must be accompanied by two passport size photographs.

DATE OF COMMENCEMENT OF PROGRAMME:

Monday, 26th December 2016

CLASS DAYS & TIMING:

- **Theory Classes: 6.00 p.m. to 8.00 p.m.**
- **Practical Classes: 5.00 p.m. to 8.00 p.m.**

ATTENDANCE:

It is mandatory that participants attend minimum 80% of the sessions held, below which participants will not be eligible for the award of certificates. Participants whose attendance falls below 50% of the total sessions held will be deleted from the programme.

EVALUATION:

- **Theory:** Carries 30% weightage.
- **Practical:** Weightage 60%

Participants are expected to prepare items of their choice / items suggested by the concerned faculty for purpose of evaluation.

- **Cost of material required for the practical sessions will have to be borne by participants.**
- **Attendance:** Weightage 10%
- **Award of Certificate:** Participants securing minimum overall 45 marks only will be eligible for the award of certificate.

FACULTY:

A team of experts will conduct the Programme. Practical Training will be provided by professionals from the Industry.

FEES:

Nominal Registration fee Rs.8000/- per person including service tax. Fee includes course fee, cost of reading material and refreshments. Under no circumstances, fee paid will be refunded. Fee paid will not be adjusted for any future batch of similar or any other Programmes conducted by AMA.

[Note: Uniform is a must and participants will have to bear the cost]

REGISTRATION:

Please fill-in and return the application form along with 2 photographs to:

Ahmedabad Management Association

ATIRA Campus, Dr. Vikram Sarabhai Marg, Ahmedabad 380015

Phone: 079-26308602-6 • Mobile: 9537407187

Fax: 079 – 26305692 • E-mail: amaindia.org

Website: amaindia.org

Cheque should be drawn in favour of “**Ahmedabad Management Association**”.



APPLICATION FORM

Vocational Certificate Programme
Bakery and Pastry Chef Professional
Batch 20 – December 26, 2016 to February 15, 2017

To:

Ahmedabad Management Association
ATIRA Campus, Ahmedabad 380 015

Attach
photograph

Dear Sir,

I the undersigned hereby apply for admission to the Vocational Certificate Programme on **Bakery and Pastry Chef Professional** and provide the details as under:

1. (First Name: IN CAPITAL LETTERS) Father's/Husband' Name Family Name

2. Age (completed years) _____

3. Address for communication:

Telephone No. (R) _____ (M) _____

Email Id: _____

4. Educational qualifications

5. If employed, please give details:

Designation : _____

Organization : _____

Telephone No. : _____ Email id: _____

Date:

Signature