



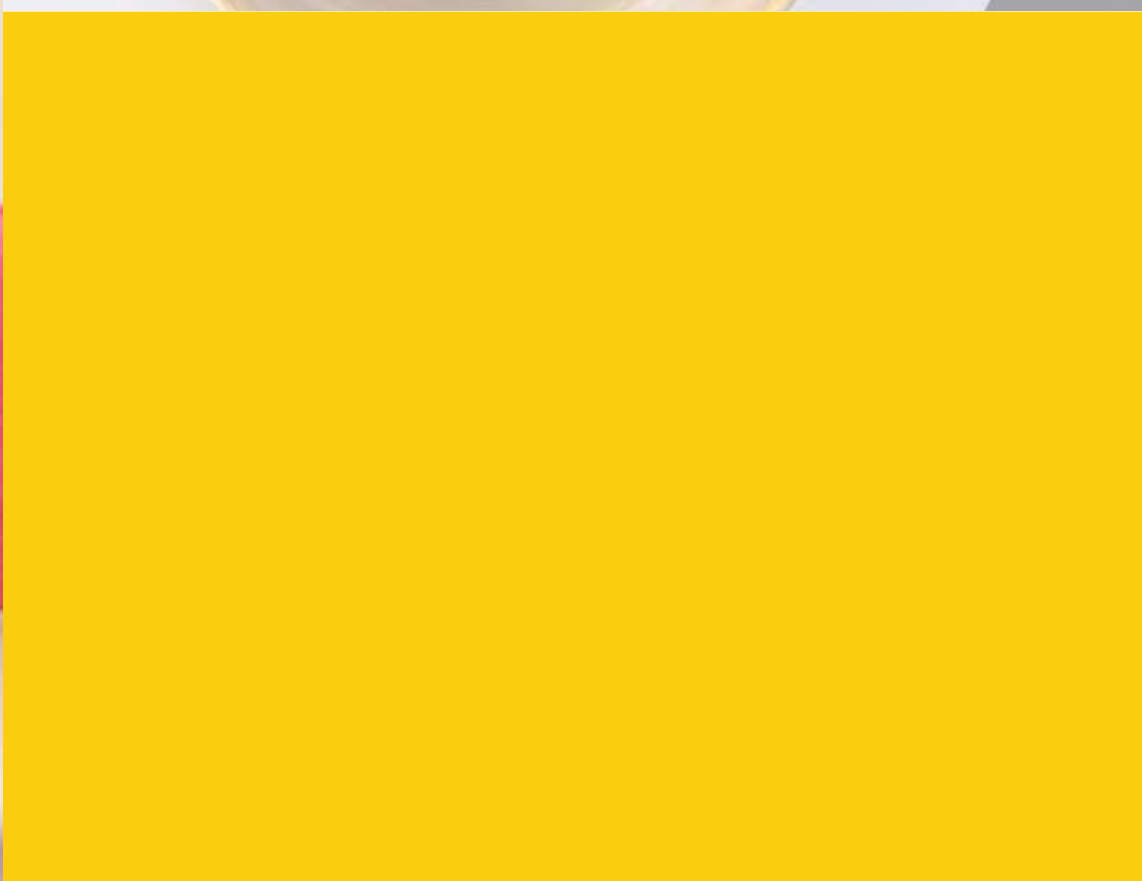
**MTAC**

International Culinary School

Since 2012

# 12 MONTHS ADVANCED DIPLOMA IN CULINARY & PASTRY ARTS

PURE VEGETARIAN AND  
EGGLESS COURSE



# OVERVIEW

## ABOUT THE COURSE

The 12 months advanced diploma in culinary & pastry arts programme is going

To be 6 months for intensive culinary practicals and theory

Followed by 2 week of internal assesment

And 2 weeks of exams,

Next 6 months for intensive patisserie practicals and theory

Followed by 2 week of internal assesment

And 2 weeks of exams

This course is suitable for anyone who is  
Passionate about who is passionate about baking!

Whether it is a beginner or looking to develop

Their career in culinary & pastry arts.

This intensive course is designed to assist students in  
Honing their culinary & pastry skills , exploring the use of

Unique ingredients, and achieving mastery

In the art of culinary & pastry arts.

### OUR CERTIFICATIONS :



**MTAC**  
International Culinary School  
Since 2012



N·S·D·C  
National  
Skill Development  
Corporation  
Transforming the skill landscape

City & Guilds  
LONDON

APPROVED CENTRE



# WHY THIS COURSE?

## **ARE ALL THE RECIPES PURE VEGETARIAN AND EGGLESS?**

WE CONDUCT ONLY PROFESSIONAL VEGETARIAN COURSES AND WORKSHOPS. THE COURSE IS GOING TO COVER MORE THAN 400+ VEGETARIAN RECIPES.

## **WHICH ARE THE CERTIFICATIONS PROVIDED AFTER THE COURSE?**

WE PROVIDE LEVEL 2- CITY AND GUILDS INTERNATIONAL CERTIFICATION + NSDC CERTIFICATION+ OUR INSTITUTE CERTIFICATE

## **DOES THIS COURSE TRAIN FOR BUSINESS ENTREPRENEUR SKILLS TOO?**

YES THIS PROGRAMME IS AN INTENSIVE PROGRAMME THAT COVERS HANDS ON TRAINING WITH COOKING/BAKING AND SHALL ALSO TRAIN YOU PRACTICALLY WITH THE FOOD BUSINESS ASPECT TOO!



# 1st 6 MONTHS IN CULINARY

**DURATION:** 20 WEEKS COURSE +  
4 WEEK STUDY AND EXAMINATION

**TIMING:** 9:00AM - 3:00PM

MONDAY TO FRIDAY

**CERTIFICATION:** LEVEL 2 CITY AND  
GUILDS CERTIFICATION AND , NSDC  
AND OUR INSTITUTE CERTIFICATE



# SYLLABUS

WE HELP YOU GET A 360 DEGREE  
HANDS ON EXPERIENCE  
IN THE CULINARY GENRE !



# PROFESSIONAL PRACTICES

WHAT WE AIM TO BE

1. INGREDIENT KNOWLEDGE
2. EQUIPMENT KNOWLEDGE
3. PLATING TECHNIQUES
4. CULTURAL AND DIET BASED REQUIREMENTS
5. PROFESSIONAL KITCHEN TECHNIQUES
6. HYGIENE AND FOOD SAFETY
7. MICRO GASTRONOMY TECHNIQUES
8. COSTING OF RECIPES
9. MENU DESIGNING
10. EXPERIENCE BASED LEARNING



# KNIFE SKILLS

INNOVATION & QUALITY

- 1) KNIFE SHARPENING
- 2) FUNDAMENTAL CUTS
- 3) KNIFE SPEED
- 4) KNIFE MAINTAINENCE



# SAUCES

CULINARY SKILLS



- 1) COLD EMULSIFICATION
- 2) CLASSIC SAUCES
- 3) DERIVATIVE SAUCES
- 4) WARM EMULSIFICATION
- 5) REDUCTION SAUCES
- 6) FOAMS
- 7) GELS
- 8) MOLECULAR GARNISHES
- 9) COMPOUND SAUCES





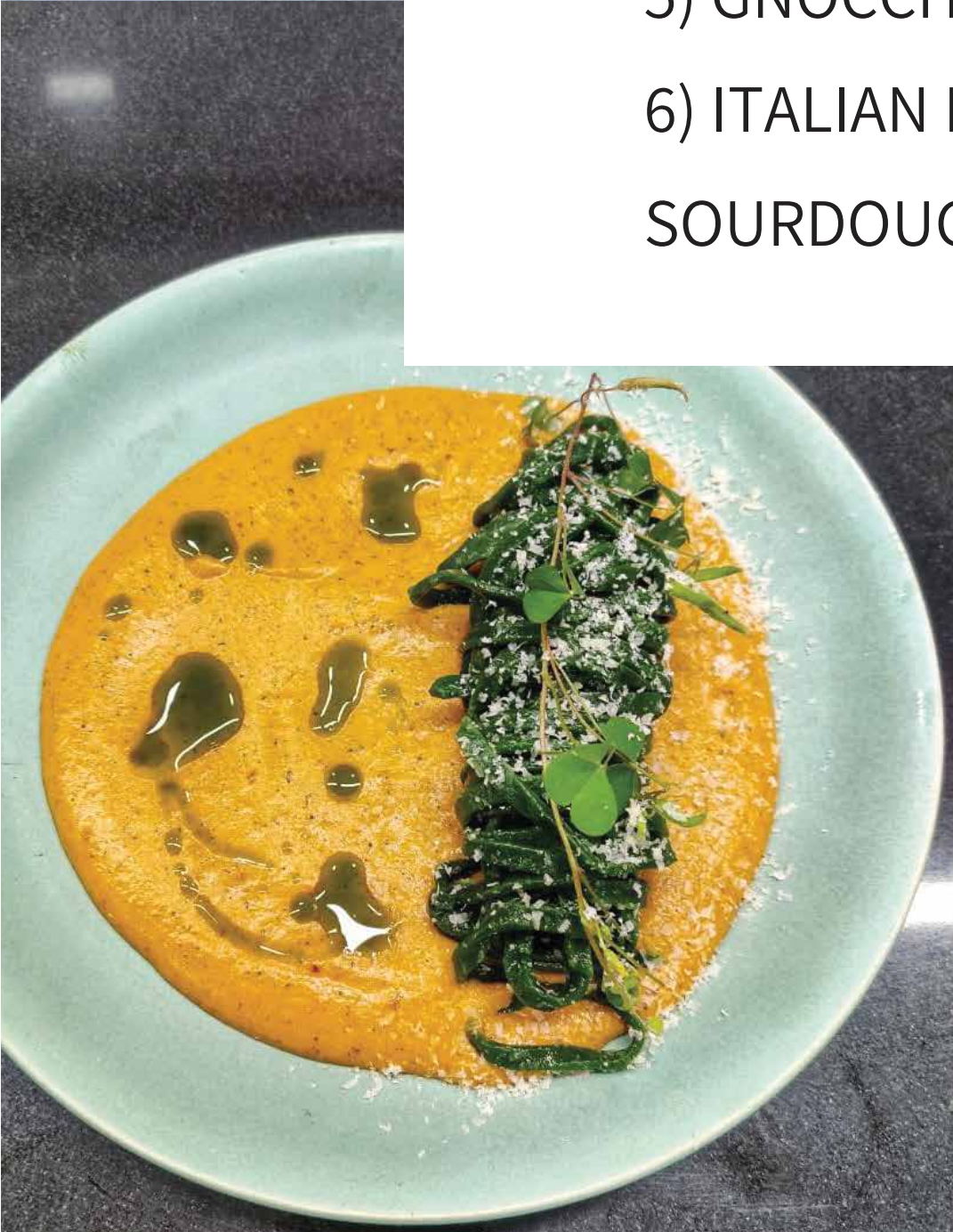
# INDIAN CUISINE

- 1) BASIC INDIAN MASALAS  
INTRODUCTION AND USAGE
- 2) NORTH INDIAN FOOD
- 3) PARSI CUISINE
- 4) SOUTH INDIAN CUISINE
- 5) GUJARATI CUISINE
- 7) TANDOOR COOKING
- 8) MAHARASTRIAN COOKING
- 9) BENGALI CUISINE
- 10) HALWAI SWEETS
- 11) INDIAN STREET CHAATS

# ITALIAN CUISINE



- 1) INTRODUCTION TO DIFFERENT PASTAS
- 2) SAUCES
- 3) HOMEMADE FRESH PASTAS
- 4) RISSOTO
- 5) GNOCCHI
- 6) ITALIAN PIZZAS AND SOURDOUGH PIZZAS



*tuccine with pumpkin sauce*

# ASIAN CUISINE



1) THAI CUISINE

2) KOREAN CUISINE

3) JAPANESE CUISINE

4) CANTONESE CUISINE

5) INDO- CHINESE

**\*DIMSUM DOUGHS,  
SAUCES ETC WILL BE  
TAUGHT FROM  
SCRATCH\***



# MIDDLE EASTERN

- 1) BASIC SPICES
- 2) USING THE SPICES
- 3) MEZZE
- 4) FUNDAMENTALS OF MIDDLE EASTERN FOOD
- 5) MEZZE BOARDS



# MEXICAN CUISINE

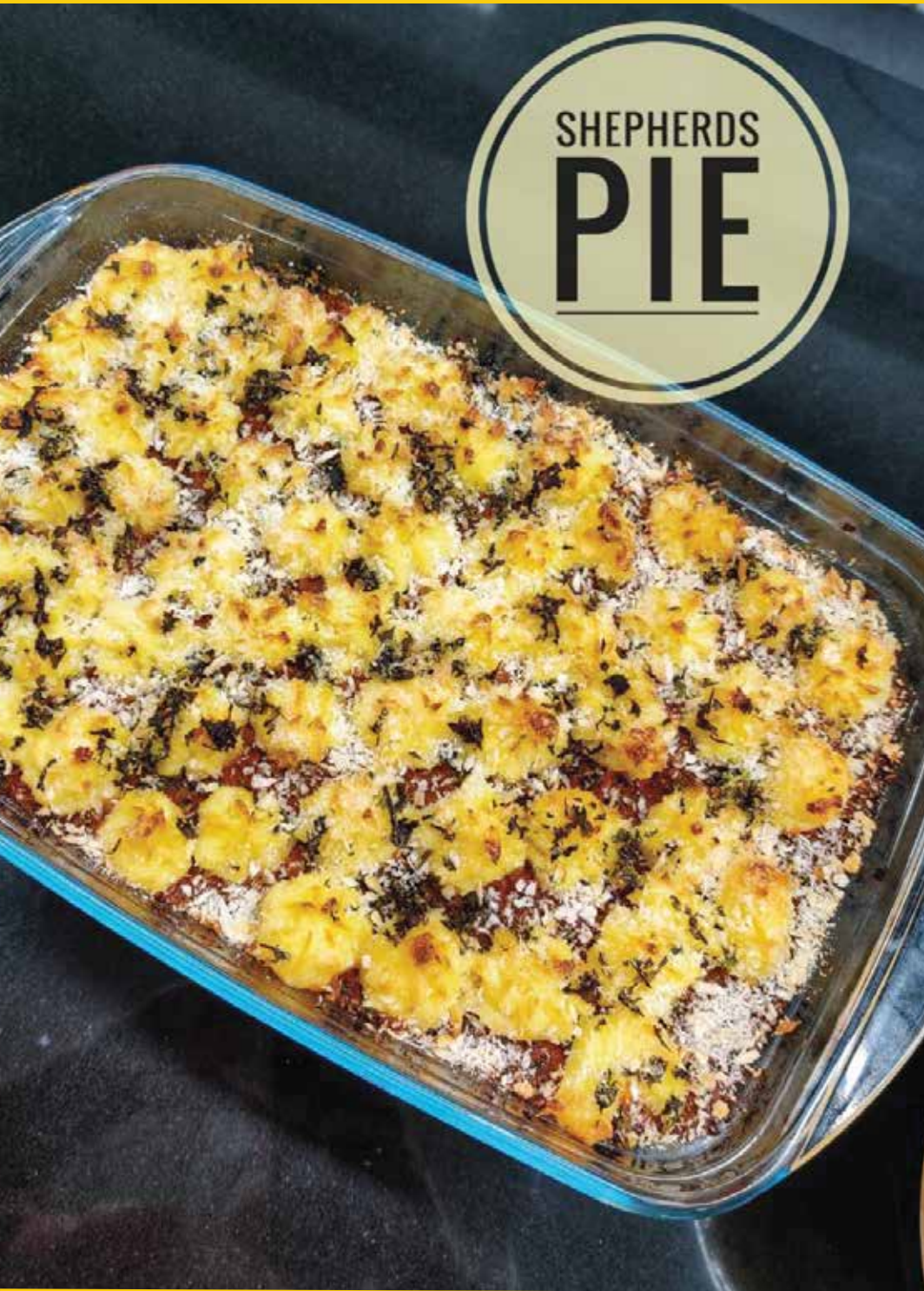


1) BASIC MEXICAN SPICES  
AND FLAVOURS  
2) NACHOS AND TACO  
DOUGHS FROM SCRATCH  
ASSEMBLING AND  
PLATING OF THE  
MOELES ,SALSAS , MEXICAN  
BEAN RICE ...



# EUROPEAN CUISINE

FRENCH CUISINE, ENGLISH FOOD



# BREADS AND MORE

- 1) SANDWICH LOAF
- 2) MASHROOM TOP
- 3) PANNINI
- 4) BURGER BUN
- 5) BREAD STICKS
- 6) LAVASH
- 7) KOREAN BAO
- 8) BAGUETTE
- 9) PETA BREADS
- 10) ROUGH PUFF



# OTHER CUISINES

- 1) GOURMET BURGERS AND SANDWICHES
- 2) SOUPS AND SALADS
- 3) MOCKTAILS SESSION
- 7) FINE DINE PLATING TECHNIQUES
- 4) LEARNING ABOUT EXOTIC VEGETARIAN INGREDIENTS
- 5) COCKTAIL APPETISERS
- 6) BRUSCHETTA
- 7) CANAPES
- 8) OPEN TOASTS
- 9) ENGLISH BREAKFAST







# FERMENTATION & PICKLING



- 1) SOURDOUGH STARTER - FROM SCRATCH
- 2) BASIC VEGETABLE AND FRUIT FERMENTS
- 3) KIMCHIS
- 4) SAUERKRAUT
- 5) SIRACHA

# MOLECULAR GASTRONOMY





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**TIMING:** 10:00AM - 2:00PM

MONDAY TO FRIDAY

**CERTIFICATION:** LEVEL 3 CITY AND  
GUILDS CERTIFICATION AND , NSDC  
AND OUR INSTITUTE CERTIFICATE



# SYLLABUS

WE HELP YOU GET A 360 DEGREE  
HANDS ON EXPERIENCE  
IN THE PASTRY GENRE !




# PROFESSIONAL PRACTICES

WHAT WE AIM TO BE

1. INGREDIENT IDENTIFICATION AND FUNCTION
2. BASIC SKILLS DEVELOPMENT
3. SCIENCE BEHIND BAKING
4. EQUIPMENT KNOWLEDGE
5. PLATING TECHNIQUES
6. HYGINE AND FOOD SAFETY
7. PROFESSIONAL KITCHEN TECHNIQUES
8. FOOD COSTING
9. MENU DESIGNING
10. EXPERIENCE BASED LEARNING

# TEACAKES, SPONGES AND COOKIES



IMMERSE YOURSELF IN THE WORLD OF BAKING WITH OUR COMPREHENSIVE TEA CAKES, SPONGES AND COOKIES MODULE. THIS HANDS-ON EXPERIENCE IS CRAFTED FOR ALL SKILL LEVELS, PROMISING A JOURNEY OF FLAVOR, TEXTURE AND CREATIVITY.

# CAKES, FILLINGS AND ICINGS



ELEVATE YOUR CAKE SHAPING SKILLS AS WE GUIDE YOU THROUGH THE ART OF CREATING EXQUISITE CAKES PAIRED WITH LUSCIOUS FILLINGS ALONG WITH AN ARRAY OF FROSTING MEDIUM SUCH AS WHIPPED CREAM, BUTTERCREAM, GANACHE AND GLAZES.

# SUGAR CRAFT AND CAKE DECORATION



**From delicate sugar flowers to intricate figurines, learn the secrets of crafting edible wonders that turn your cakes into works of art.**

**Learn the art of color, texture and balance for visually stunning and delicious results.**



# PASTRY



EXPLORE THE DIVERSE WORLD OF PASTRY, FROM SAVORY DELIGHTS TO SWEET INDULGENT PIES AND CREATING ELEGANT AND VISUALLY STUNNING TARTS. UNCOVER THE SECRETS TO ACHIEVING THE PERFECT RISE AND TEXTURE THAT DEFINES EXCEPTIONAL PUFF PASTRY. FROM BAKLAVA TO TURKISH BOREK, DISCOVER THE SKILL OF WORKING WITH FILO PASTRY.

# BOULANGERIE



STEP INTO THE HEART OF ARTISANAL BAKING  
WITH OUR BOULANGERIE SECTION.  
LEARN ABOUT THE TYPES OF FLOURS, YEAST,  
HYDRATION LEVELS REQUIRED  
FOR ACHIEVING THE PERFECT TEXTURE AND FLAVOR IN EVERY LOAF.



# ENRICHED BREAD AND VIENNOISERIES

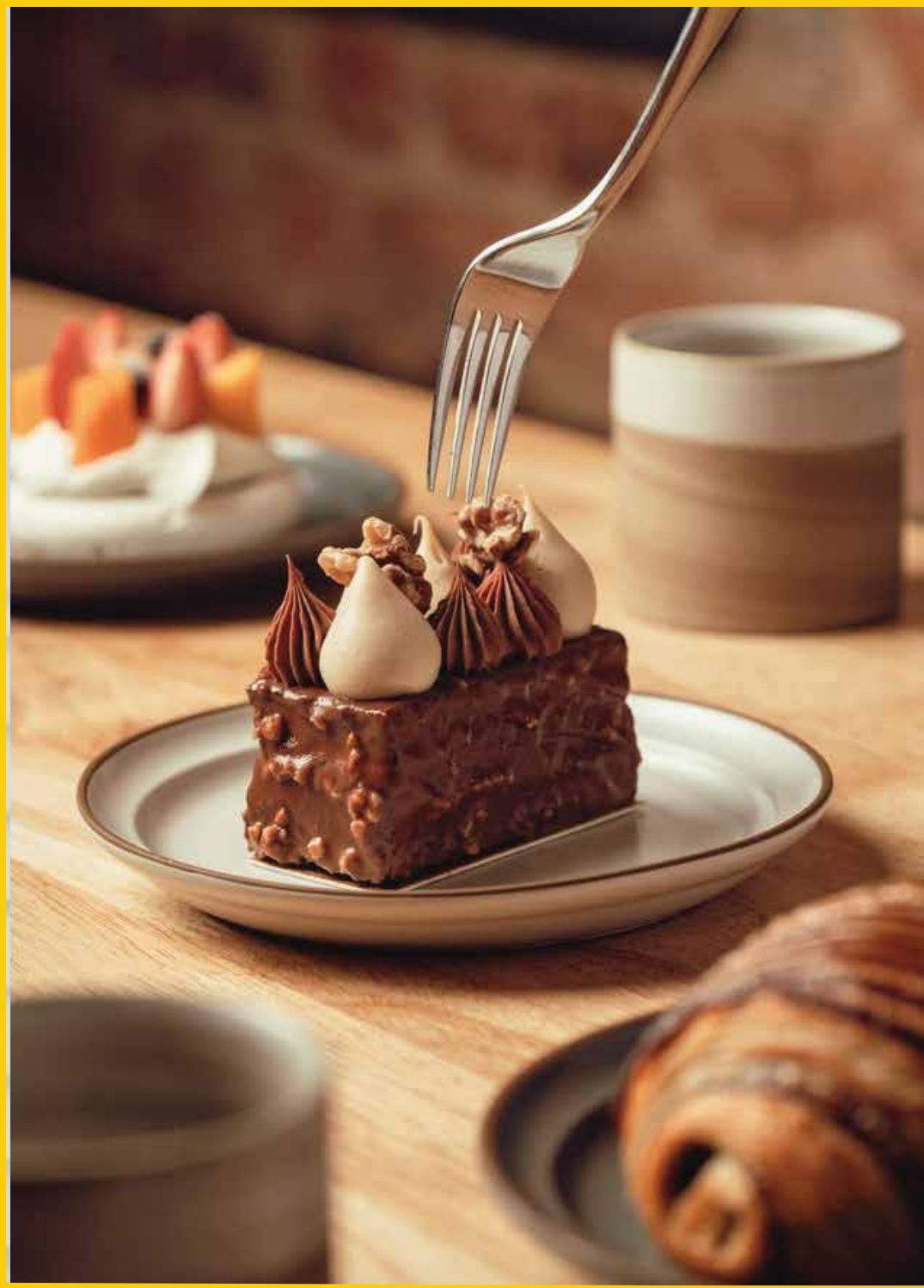
DISCOVER THE LUXURIOUS WORLD OF ENRICHED DOUGH AND VIENNOISERIE, WHERE BUTTERY INDULGENCE MEETS THE ART OF DELICATE PASTRY CRAFTING. LEARN THE INTRICACIES OF LAYERING BUTTER, ACHIEVING THE PERFECT RISE AND BALANCING THE FLAVORS TO CREATE INDULGENT PRODUCTS.

# DESSERTS



From decadent lava cake and classic bread pudding to velvety mousses and irresistible ice creams, master the art of achieving the ideal texture and temperature that makes these desserts a refreshing delight.

# Entremets and French macarons



Learn the techniques of crafting entremets, layered desserts that showcase a harmonious blend of textures and flavors. Achieve the tricky macaronage, creating the sweet, bite-sized macarons and variety of flavors and colors.

# Artisanal Chocolates

The image features a variety of artisanal chocolates. In the foreground, there are several round chocolates in different colors: dark brown, light yellow, and reddish-pink. Some are surrounded by glossy, dark chocolate shells with orange and yellow accents. In the background, there are bowls containing more chocolates, including a bowl of dark brown round truffles and a bowl of light-colored chocolates with yellow accents.

Experience the precision of chocolate tempering to achieve that perfect glossy finish and satisfying snap. From silky-smooth truffles infused with exotic flavors to crunchy nut pralines, witness the artful fusion of flavors and textures.

# OTHER SUBJECTS



**COSTING AND PRODUCTION IS  
TAUGHT IN DETAIL**



**MENU CURATION AND RECIPE  
CREATION , SOP DEVELOPMENT**



**FINE DINE PLATING  
TECHNIQUES, COLOUR  
COMBINATIONS AND GARNISHES**



**FOOD SAFETY AND HYGIENE**



**BRANDING AND MARKETING**



# COMPULSORY ASSIGNMENTS

## **THE INGREDIENT PROJECT**

EVERY STUDENT PICKS INGREDIENT AT THE BEGINNING OF THE COURSE AFTER 2 MONTHS AN INTERACTIVE PRESENTATION IS MADE TO FACULTY BODY AND COLLEAGUES. FEEDBACK IS GIVEN BASED ON WHICH THEY EXPLORE THE INGREDIENT FOR THE REST OF THE COURSE DURATION AND PRESENT IN THE FINAL MONTH.

## **SMALL AND BIG EQUIPMENT ASSIGNMENT**

THE STUDENTS EXPLORE AND COLLECT DETAILS OF DIFFERENT KINDS OF SMALL AND LARGE EQUIPMENTS USED IN THE KITCHENS COMMERCIALY. AN INTERACTIVE PRESENTATION IS MADE TO FACULTY BODY AND COLLEAGUES FOR EXCHANGE OF KNOWLEDGE.

## **JOURNALS AND WORKSHEETS**

THE STUDENTS ARE REQUIRED TO MAINTAIN A RECIPE JOURNAL FOR EACH OF THEIR PRACTICAL CLASSES, THEY WILL BE ASSESSED ON THESE DOCUMENTATION. THEORY SESSIONS WILL BE FOLLOWED BY WORKSHEETS FOR EACH UNIT.





# EXAMINATION

**THREE THEORY PAPERS - MCQ  
ONLINE WILL BE CONDUCTED BY  
THE BOARD**

## **ONE PRACTICAL EXAMINATION**

A SET MENU IS GIVEN TO THE STUDENTS  
FOR THEM TO PREPARE, EXTERNAL  
EXAMINER WILL BE CONDUCTING AND  
ASSESSING THE EXAMS BY THE BOARD

## **RESULTS**

RESULTS ARE SENT BY THE CITY AND GUILDS  
BOARD TO US DIRECTLY.  
THE EXAMINATION RESULTS ARE SENT TO US  
FROM THE UK OFFICE

# **THIS COURSE WOULD INCLUDE**

**CHEF CAP - 1  
CHEF COAT - 1  
APRON - 1  
T SHIRT - 1  
JOURNAL - 1  
CULINARY KIT - 1  
(WITH DIFFERENT TOOLS)**

## **COVERING 400+ VEGETARIAN RECIPES**

**PRACTICALS WILL BE HANDS ON PROGRAMME  
WITH DEMONSTRATIONS AT ALL TIMES  
IN THE COURSE**

**LARGE & SMALL EQUIPMENT VENDOR VISIT,  
A VISIT TO VEGETABLE AND FRUIT MARKET  
SPECIAL GUESTS LECTURES  
AND EXTRA INTERACTIVE  
WORKSHOPS**

# FEE STRUCTURE AND REGISTRATION

TOTAL FEES: RS. 5,78,134

REGISTRATION

RS. 63,000

4 INSTALLMENTS

EQUAL INSTALLMENTS OF THE REMAINING FEES

## FEES BIFURCATION

TUTION FEE

RS. 4,36,300

GST (18%)

RS. 78,534

C&G EXAM FEES

RS. 63,300

**10% DISCOUNT ON TUITION FEES**  
ON FULL PAYMENT AT REGISTRATION

AFTER DISCOUNT FEE

RS. 5,26,650 / -



# MTAC

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Since 2012

# CONTACT US

FOR INQUIRY

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