



100 FOLDS
CULINARY GUILD

*6 Months Diploma in Artisan Bakery,
Pastry Innovation & Entrepreneurship*



ABOUT US

100 Folds is a premier pastry school that celebrates flavors, techniques, and traditions from every corner of the world. We believe that the essence of pastry making lies in the perfect balance between the science and the art of baking. This philosophy is woven into every lesson, every course, and every interaction within our walls, ensuring that our students not only master the craft but also evolve as innovative creators in their own right. Our faculty comprises award-winning pastry chefs, industry innovators, and seasoned educators who have garnered international acclaim. With a treasure trove of experiences, pioneering pastry research, our instructors are not just teachers but mentors,



dedicated to nurturing the next generation of pastry professionals. Their guidance is personalized, their knowledge is vast, and their commitment to your success is unwavering. Whether you are stepping into the world of pastry for the first time or looking to elevate your professional career, your journey towards excellence starts here. Welcome to a world where passion meets pastry—Welcome to 100 Folds.

CHEF ALISHA



DIRECTOR, 100 FOLDS CULINARY GUILD

Chef Alisha, with over 13 years of pastry, embodies the spirit of innovation and excellence at 100 Folds Culinary Guild. As our Director, She Shaped the next generation of culinary artists, blending tradition with cutting-edge techniques



CAREER HIGHLIGHTS:

Gold Medalist, Oberoi Center for Learning and Development
Executive Pastry Chef, Academy of Pastry and Culinary Arts

INTERNATIONAL ACCLAIM:

-  Represented India, Asian Pastry Cup 2018
-  Coached Winning Indian team, Mondial des Art Sucres 2022

NATIONAL TRIUMPHS

-  Champion, Indian Pastry Cup 2017
-  Callebaut Patisserie of the Year 2017



Chef Alisa's journey reflect our 100 folds of mastery. Her leadership ensures our curriculum balances culinary science and artistry, fostering innovation while respecting traditions.

COURSE HIGHLIGHTS

Description:

This comprehensive diploma course is designed to equip aspiring pastry chefs and baking enthusiasts with professional-level skills in the art of bakery and pastry. Through hands-on learning and expert guidance, students will gain a solid foundation in classic and contemporary techniques, preparing them for careers in the dynamic world of patisserie and baking.

Eligibility : 16 years and above

Course Duration : 6 months Monday- Friday, 9 a.m to 5 p.m

Inclusions : Tool Kit, Uniform, Ingredients, Recipe Book

Exclusions:

Meals, Accommodation and Transport are not included in the course fees. However for meals we could provide you with freshly packed food at an additional cost. There are suitable paying guests facilities available near by that we can assist you with finding

MODULES COVERED



Foundations and Safety

Food Safety & Hygiene: Teaches essential practices for cleanliness, food handling, and avoiding contamination.

Food Safety & Hygiene: Covers identifying ingredients, understanding their properties, and their applications in baking.

Bread and Advanced Baking

Basic Breads: Introduces fundamental bread-making techniques, including yeast fermentation and dough kneading.

Advance Breads/ Artisanal Breads: : Expands on bread-making with advanced methods for artisanal and specialty breads.

Breakfast Pastries/ Viennoiserie: Teaches techniques for creating croissants, danishes, and other laminated dough pastries.



Pastry Fundamentals

Cookies: Focuses on the preparation of a wide range of classic and creative cookie recipes.

Meringues and Basic French Pastries: Introduces French classics like meringues and pastries such as éclairs and madeleines.

Tarts & Pies: Explores the art of making perfect pastry doughs and creating delicious sweet and savory pies

Cakes and Decorations

Travel Cakes: Focuses on durable cakes like pound cakes, suitable for retail and gifting owing to their long shelf life.

Sponges & Buttercream: Covers the preparation of sponge cakes and various buttercreams for layering and decoration.

Classic Cakes/ Entremets: Teaches traditional cakes and intricate multi-layered entremets with diverse flavors.

Wedding and Celebration Cakes: Covers designing and constructing multi-tiered cakes for weddings and special occasions.



Chocolate and Confectionery

Basic Chocolates: Introduces the fundamentals of tempering and creating simple chocolate confections.

Advance Chocolates: Explores advanced techniques for creating complex chocolate bonbons and artistic displays.

Confectionery: Focuses on the preparation of sweet treats such as toffees, caramels, and candies.



Modern and Artistic Pastry

Contemporary Pastries: Introduces modern techniques, flavors, and trends in pastry creation.

Plated Desserts: Teaches the art of plating and presenting desserts creatively for high-end service.

Restaurant Style Contemporary Plated Desserts: Advances plating techniques, focusing on restaurant quality presentation.

Chocolate Display: Instructs students on creating large chocolate sculptures for artistic showpieces.

Sugar Display: Instructs students on creating large chocolate sculptures for artistic showpieces.



Frozen and Allergen-Friendly Desserts

Ice Creams and Frozen Desserts: Covers the basics of making ice creams, sorbets, and other frozen treats.

Allergen Friendly Desserts: Teaches the preparation of desserts suitable for various dietary restrictions, such as gluten-free and vegan options.



Entrepreneurship and Professional Development

Entrepreneurship & Menu Planning: Focuses on the business side, including concept development, menu design, and cost management.

Food Photography: Introduces basic techniques for styling and photographing baked goods for marketing.

Bake Sale: Prepares students to execute a bake sale, combining entrepreneurial skills with practical baking knowledge.

Specialty Desserts and Event Baking

Buffet Desserts: Teaches the creation of a variety of desserts ideal for buffets and large-scale events.

Hi Tea Savouries: Focuses on savory pastries and baked goods commonly served at high tea events.



Program Features & Benefits

Why Choose Our Diploma?"

Key Features:

Industry Experienced Chef Faculty:

The program is led by a team of accomplished chefs and bakers with years of professional experience in the culinary world. These faculty members have honed their skills in prestigious hotels, restaurants, and bakeries, both locally and globally. They bring a wealth of real-world knowledge, bridging the gap between classroom theory and industry practice.

Small batch size:

With a 1:12 chef-to-student ratio, the program ensures that each student receives individualized attention and support, fostering a more effective and immersive learning environment.

State-of-the-art facilities:

The program takes place in a fully equipped, modern kitchen and baking facility, mirroring the professional environment of top-tier restaurants and bakeries. Learners learn in a professional kitchen with modern equipment and real-world simulation.

Access to international culinary trends:

The program not only teaches traditional baking and pastry arts but also gives students a window into global culinary innovations and emerging trends. The faculty's industry connections and international exposure ensure students stay current with global trends, such as plant-based desserts, health-conscious baking, and avant-garde pastry techniques.

Internship or industry placement opportunities:

To ensure students gain practical, hands-on experience, the program offers internship placement assistance and opportunities for industry exposure.



Admission & Enrolment Details

Get Started on Your Culinary Journey

Enrollment Process:

Application Form Submission:

Obtain the Application Form:

Interested candidates can download the application form from the program's official website or visit the admissions office to collect a physical copy.

Fill Out the Application Form:

Applicants must complete the form with accurate and detailed information, including personal details, educational background, and any relevant culinary experience

Payment of Fees:

The fee can be paid in 2 parts, a non-refundable enrolment fee of INR 50000 that helps us block your seat, while the rest of the fee needs to be paid before the commencement of the course. We also have additional payment plans and financial aid options available.

EMI facility and Financial Assistance from Bank available

Enrolment Confirmation:

Successful candidates will receive an official acceptance letter confirming their enrolment in the program. The acceptance letter will include details on orientation, class schedules, and any additional requirements prior to the program's start date.

Unlock Your Future in the Culinary World

Career Paths:

- Bakery Entrepreneur
- Cake Decorator
- Food Stylist
- Confectionery Artist
- Restaurant & Hotel Pastry Chef



OUR OTHER OFFERINGS



6-WEEK COURSE IN BAKERY & PASTRY

Embark on an intensive journey into the world of baking and pastry. Designed to build a strong foundation, this hands-on course covers both basic and advanced techniques, blending creativity with scientific understanding to hone your baking skills. Journey towards excellence starts here.

ONE MONTH EGG FREE COURSE

This one month egg free course is designed for aspiring bakers and pastry enthusiasts who wish to master the art of Egg Free Baking. The course will equip you to create a wide range of delectable egg-free baked goods and you'll explore techniques and ingredients that make egg-free baking both delicious, versatile and equip you to innovate and adapt a multitude of recipes.



SHORT TERM CLASSES

For the aspiring home bakers, hobbyists, and hustlers with busy schedules, our weekend short classes are a perfect opportunity to indulge in your passion for patisserie. Dive into hands-on sessions designed to introduce and explore the art of pastry at your own pace.

PERSONALIZED CLASSES

Elevate your baking skills with exclusive one-on-one pastry classes tailored just for you. These sessions are designed to cater to your unique goals, whether you're a beginner eager to master the basics or an experienced baker looking to refine your techniques. Gain hands-on experience with personalized feedback, ensuring you leave with both the skills and confidence to create stunning pastries at home. Whether it's a solo experience or a fun activity with friends, these classes promise to be as enriching as they are enjoyable.



*“ Enroll Today and Start
Baking Your Dreams into
Reality “*



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