



6 WEEK COURSE IN BAKERY AND PASTRY



ABOUT US

100 Folds is 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 expertise, embodies the spirit of innovation and excellence at 100 Folds Culinary Guild. As our Director, she shapes the next generation of culinary artists, blending tradition with cutting-edge techniques.

CAREER HIGHLIGHTS:

- Gold Medallist, Oberoi Centre 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 Arts Sucres 2022

NATIONAL TRIUMPHS:

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

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



COURSE HIGHLIGHTS

6-WEEK COURSE IN BAKERY & PASTRY

Eligibility: 16 years and above in age with a passion for pastry.

Course Duration: 6 weeks (Monday - Friday 9am - 5 pm).

Inclusions: Tool Kit, Uniform, Ingredients, Recipe Book.

Exclusions: Meals, Accommodation and Transport. However for meals we could provide you with freshly packed food at an additional cost

MODULES COVERED

BREADS

Master the art and science of bread making as you explore the diverse world of doughs, shaping techniques, and baking methods. Gain insights into the role of different flours, gluten, and the intricacies of creating soft and crusty breads from scratch.



LAMINATED DOUGHS: CROISSANT, PUFF PASTRY, AND ENRICHED DOUGHS

Master the art and science of bread making as you explore the diverse world of doughs, shaping techniques, and baking methods. Gain insights into the role of different flours, gluten, and the intricacies of creating soft and crusty breads from scratch.

HIGH TEA DESSERTS: COOKIES, TRAVEL CAKES, AND BARS

Master the art and science of bread making as you explore the diverse world of doughs, shaping techniques, and baking methods. Gain insights into the role of different flours, gluten, and the intricacies of creating soft and crusty breads from scratch.



WEDDING CAKES

Unleash your creativity with wedding cakes, from building intricate layers to mastering fondant techniques. Elevate your creations with delicate gumpaste flowers, creating breathtaking cakes that celebrate love and craftsmanship. Learn to work with a dummy as well as layer and cover an edible tier.



CHOCOLATE GARNISHES, BON BONS AND PRALINES

Journey into the world of chocolate as you learn the craft of tempering, creating garnishes and molding exquisite bonbons and pralines. Explore a variety of fillings, ganaches, and decorative techniques to create chocolate delights with impeccable shine and snap.

BUDGETING AND COSTING

Gain an understanding of planning and costing. As a chef and entrepreneur this module will help you understand food cost, planning and indenting. You will learn to calculate the cost of individual menu items, understand portion control and profit margins.



ASSESSMENT

You will be graded and assessed on a weekly basis to gauge your understanding and knowledge of the subject. You will be given guidance and feedback by our expert team of chefs



Certification: Academy Certification

Course fee: 2,76,120/- All Inclusive

City and Guilds Level 2 Certificate in Professional Patisserie

(Additional Charges Apply)

OUR OTHER OFFERINGS



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 offer 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.



PERSONILIZED 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.



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