

## MASTER PROSPECTUS - 3-Month Online Diploma in Bakery, Pastry & Confectionery – Online / Hybrid

**Metro Institute of Culinary Arts Program in Collaboration with NCVTE**

**Program Title: Diploma in Bakery, Pastry & Confectionery – Online / Hybrid**

**Duration:** 3 months (36 sessions) 4 Days per week 2 to 3 hours per day

**Delivery:** Live online theory/demo + at-home practical's + optional in-kitchen practical's (Mumbai)

**Final Assessment:** 1 written papers + 1 practical viva

**Certification:** *Professional Diploma in Bakery, Pastry & Confectionery*

### Program Overview

Feature	Details
Total duration	3 months coursework & practical
Online sessions	36 theory/demo + guided practical cook-alongs)
In-kitchen practicals (Mumbai – optional extra)	6 days optional at our training center
Industrial training	NA
Batch size	25 students max per instructor
Eligibility	10+2 (any stream) Working professionals can also apply
Language	English (Hindi/Marathi support for practical's)





## Why This Course?

- ✓ Government-recognised **NCVTE certificate** – valid for bakery jobs & self-employment
- ✓ **6 practical days** (spread over 3 months) – hands-on training in real kitchen
- ✓ **40 days structured training** – fast, focused, job-ready
- ✓ Perfect for **home bakers, café staff, entrepreneurs**, or career changers
- ✓ Bilingual (English/Hindi) with recorded classes

Module	Topics Covered
<b>1. Bakery Foundations</b>	Flour types, fats, sugars, leavening agents, oven temperatures, safety & hygiene
<b>2. Breads &amp; Doughs</b>	White bread, whole wheat, multigrain, pizza base, focaccia, dough kneading techniques
<b>3. Pastry Basics</b>	Shortcrust, puff pastry, choux pastry – tarts, pies, éclairs, cream puffs
<b>4. Cakes &amp; Sponges</b>	Vanilla sponge, chocolate cake, eggless cakes, butter cakes, loaf cakes
<b>5. Creams, Fillings &amp; Frostings</b>	Buttercream, ganache, custard, whipped cream, fruit fillings, glazes
<b>6. Confectionery</b>	Chocolate tempering, truffles, fudge, marshmallows, Indian mithai (gulab jamun, balushahi)
<b>7. Plating &amp; Presentation</b>	Dessert plating, cake decorating basics (piping, fondant basics), food styling for social media
<b>8. Bakery Business Basics</b>	Costing, pricing, packaging, home bakery licensing (FSSAI), local marketing

**Total live online classes:** 40 days × 2.5 hours/day = 100 hours theory/demo.

**Assignments & quizzes:** Another 30 hours self-paced.

Practical Day	Focus
Day 1	Breads: Knead, proof, bake a white loaf + pizza base
Day 2	Pastry: Make puff pastry + bake vegetable puffs / turnovers
Day 3	Cakes: Bake a sponge cake + prepare buttercream frosting
Day 4	Eggless & gluten-free: Banana cake or ragi cake
Day 5	Confectionery: Temper chocolate + make truffles
Day 6	Final practical exam: Produce 3 products (assigned by evaluator)

- **Location:** MICA base kitchen (Delhi NCR) or partner kitchen (Bangalore, Mumbai – subject to batch size)
- **Duration each day:** 6 hours
- **Includes:** Raw materials, recipe booklet, apron, chef's cap
- **Not included:** Travel & accommodation

Students who cannot attend practicals can opt for **virtual practical assessment** (live video submission).



## Evaluation Method & Scoring

Component	Weight	Details
Weekly online quizzes	20%	MCQ & short answers (LMS)
Assignment submissions	25%	Recipe development, costing sheet, photo/video of practice bakes
Practical exam (last day)	35%	For on-site students – produce 3 products in 4 hours. For virtual – recorded bake along with explanation.
Final theory exam (NCVTE)	20%	Online proctored – 100 marks (Bakery science, recipes, hygiene)

**Total passing score:** 50% aggregate. **Distinction:** 80% and above.

## Certification

Upon passing all components, you receive:

- NCVTE Government Certificate** in “Bakery, Pastry & Confectionery” (Level 3 – Vocational)
- MICA Diploma Certificate**
- Practical completion certificate** (if practicals attended)

Certificates are verifiable on NCVTE national portal and MICA website.

## Fee Structure

Package	Fee (₹)
<b>Online only</b> (no practicals)	25,000
<b>Online + 6 practical days</b>	32,000

**Registration fee:** ₹1,500 (adjustable in total fee)

### Payment (No-cost):

- Online only: in 2 Instalments
- Online for Pracitals one time before start

**Please note :** If payment not done on time you will not be able to sit for class



### Sample Weekly Schedule (Online)

Day	Time (IST)	Activity
Monday	6 PM – 8:30 PM	Live theory + demo (Bread module)
Tuesday	6 PM – 8:30 PM	Live theory + demo (Pastry)
Wednesday	6 PM – 8:30 PM	Live theory + demo (Cakes)
Thursday	6 PM – 8:30 PM	Live theory + demo (Confectionery)
Saturday	Flexible	Practical day (for those who opted) – 2 Saturdays per month

Practical days are scheduled in advance (usually 2 Saturdays per month for 3 months).

### Admission Process (Simple & Fast)

1. **Fill Google Form** – available on MICA website / WhatsApp
2. **Upload ID proof** (Aadhaar / Voter ID / School ID)
3. **Pay registration fee** – ₹1,500 via UPI / card / net banking
4. **Receive LMS access** within 24 hours
5. **Start classes** on next batch date

**Batch start dates:** 1st of every month (except holidays)

### Required Equipment for Online Students

- Smartphone / laptop with camera (for practical submissions)
- Basic home kitchen equipment (oven, mixing bowls, measuring cups, whisk) – a list will be shared after enrollment.



## Frequently Asked Questions

**Q. Can I do this course if I have no baking experience?**

A. Yes, it starts from basics. Designed for beginners.

**Q. Is the NCVTE certificate valid for government jobs?**

A. For bakery roles in government tourism departments, railways, and PSU canteens – yes.

**Q. What if I miss a live class?**

A. All classes are recorded and uploaded to LMS within 24 hours.

**Q. How do I submit my practical assignment if I don't take onsite practicals?**

A. You bake at home, record a short video (3–5 mins) explaining the process, and upload to LMS. Evaluators will give feedback.

**Q. Is there an exam at the end?**

A. Yes, NCVTE online proctored theory exam + practical evaluation (virtual or onsite).

## Contact & Apply

**Metro Institute of Culinary Arts (MICA)**

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