



**International Institute  
of Culinary Arts,  
New Delhi**

*Sharing Knowledge,  
Building Happiness*



# Baking and Pastry Level 1 by Culinary Institute of America, USA

The International Institute of Culinary Arts now offers certification from the esteemed Culinary Institute of America (CIA)

**CULINARY INSTITUTE OF AMERICA**

*in partnership with*

**INTERNATIONAL INSTITUTE OF  
CULINARY ARTS, New Delhi**



Making the best-in-class  
online Culinary training

**AVAILABLE FOR YOU**

**1800-843-2433 | [www.chefiica.com](http://www.chefiica.com)**

## OVERVIEW

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Now you can enhance your baking skills from the comfort of your home.

The Baking and Pastry 1 program includes all the fundamental knowledge and skills needed for a novice working in the Bakeshop or a seasoned chef/cook looking to expand their knowledge in this culinary field.

The new Baking and Pastry program will be based on the Baking and Pastry Techniques course which is covered in the Baking and Pastry Arts program offered by the Culinary Institute of America. In addition, the new program will support both the CIA Bakery apprenticeship program and the ProChef Baking and Pastry certification currently offered to their students.

## PROCHEF PROGRAM STRUCTURE

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The program consists of 17 courses curated into 4 learning paths. It starts with the basics of learning about ingredients, tools, and fundamental baking techniques before moving on to the traditional mixing techniques used in bakeshops, the unique products, and finishing procedures to create delectable Bakeshop items.

To give students the best chance of succeeding in the Bakeshop, each learning path consists of courses that break down each formula's sophisticated processes into simple steps using videos and accompanying formulas. The learning experience also includes interactive lessons to help the learner better understand and master the Bakeshop content. The formulas are carefully laid out, showing the end product, ProTips, allergen alerts, sustainability, and safety advice. Formula variations and ingredient swaps or substitutions are also provided.

Each course includes a theory assessment, and/or an applicable practical assessment that the learner must pass in order to receive the appropriate badge for the course. As with the two other programs in the ProChef Culinary portfolio, a certificate will be earned on the successful completion of a learning path within the program.

## KEY FEATURES

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- 65 high quality online classes
- 5 month duration
- Certificate of completion from CIA
- Requires only 4-5 hours a week
- Learn the fundamentals of baking

## COURSE CURRICULUM

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- Introduction to the Bakeshop
- Bakeshop Tools and Equipment
- Temperatures, Weights and Measures
- Bakeshop Ingredients
- The Science of Baking
- Creaming and Blending Methods
- Custards and Basic Sugar Cooking
- The Pre-Cooked Method
- The Cut-in Method
- Introduction to Yeast Doughs
- Application of Yeast Doughs
- Laminated Doughs
- Meringue
- Mousses
- Foaming Methods
- Frozen Desserts
- Finishing Touches and Dessert Plating



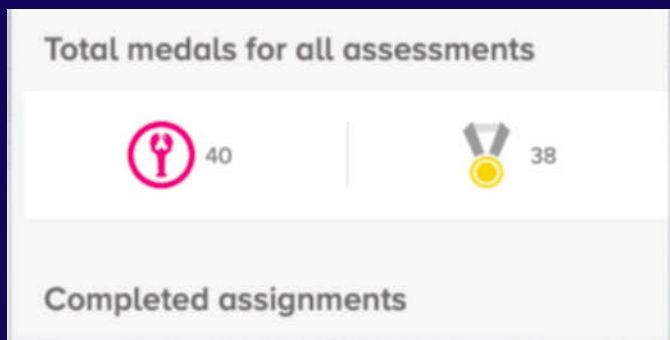
# PROGRAM HIGHLIGHTS

## INTERACTIVE LESSON FORMAT

Interactive lessons make for a more engaging learning experience. It contributes to greater understanding, speeds up the experience and builds learner confidence.



## MEDALS OF ACHIEVEMENT



Learners can earn a gold, silver or bronze medal of achievement after completing each level. Medals are awarded based on the score they receive upon first time passing an assessment.

## CERTIFICATE OF COMPLETION

Upon completion of the Pro Chef Level 1, you will earn a Certificate of Completion from the Culinary Institute Of America and Lobster Ink. Learners can apply this credential towards additional Certifications from the Culinary Institute of America via IICA







# ADMISSIONS OPEN

## Intake:

- January
- July

## Mode of

## Learning:

- Online

## Fee Structure

### For IICA Students

**Registration fees:** 7000+18% GST

**Tuition fee:** 40000+18% GST

### For NON-IICA Students

**Registration fees:** 7000+18% GST

**Tuition fee:** 50000+18% GST



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