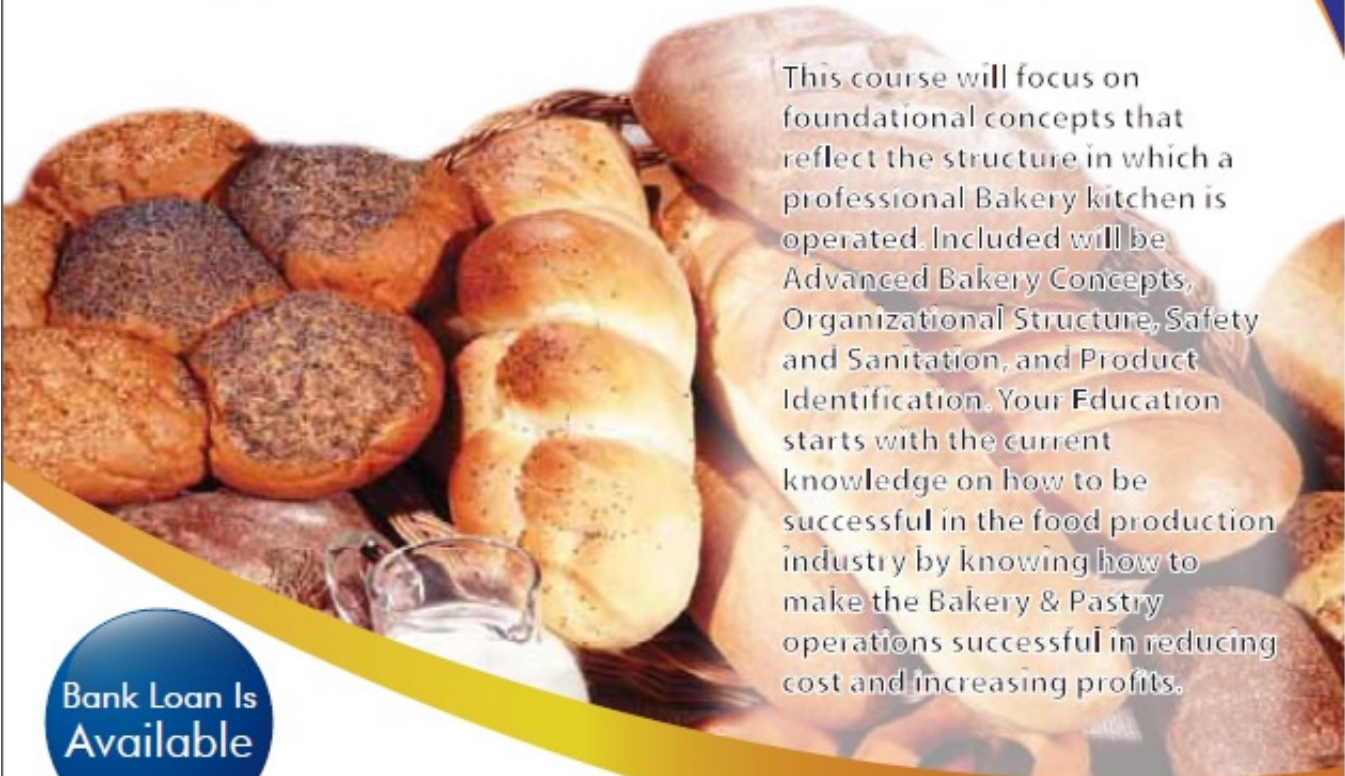


# Diploma in Bakery



This course will focus on foundational concepts that reflect the structure in which a professional Bakery kitchen is operated. Included will be Advanced Bakery Concepts, Organizational Structure, Safety and Sanitation, and Product Identification. Your Education starts with the current knowledge on how to be successful in the food production industry by knowing how to make the Bakery & Pastry operations successful in reducing cost and increasing profits.

**Bank Loan Is Available**

## Career Opportunities

- Bakery Chef
- Assistant Bakery Chef
- Pastry Chef
- Bakery Assistant
- Bakery & Pastry Instructor
- Food Production Chemist
- Quality Control Technician
- Food Inspector
- Cruise Ship Dietary Specialist
- Food Product Tester
- Entrepreneur and many more

## Duration

9 months

*1430 Hours (3 Months Internship in Nepal or 6 Months Paid Internship Abroad)*

**Intakes** February - August

**Global Academy of Tourism & Hospitality Education (GATE)**

Mahankal - 9, Mandikhatar, Kathmandu, Nepal

G.P.O. Box: 9562, Tel: 977-01-2297947 / 4376048 / 4650176 / 4375326

Mob: 9841949864

Email: [vocational@gate.edu.np](mailto:vocational@gate.edu.np)

Website: [www.gate.edu.np](http://www.gate.edu.np)



### Entry Requirements

- Students should have basic knowledge of English Language, both oral and written
- Students should have good health and mentally motivated to the industry
- Applicants who possess other qualifications will be considered on case-by-case basis



### Course Outlines

- Food Safety and Sanitation
- History of Baking
- Plating techniques for restaurant style desserts
- Baking Techniques
- Pastry Techniques
- Cookies & Tarts
- Basic & Classical Cakes
- Special Occasion Cakes
- Individual Pastries
- Confectionary Arts
- Bread Rolls
- Speciality Breads
- Advanced Baking Principles
- Importance of Hygiene and Nutrition
- Basic Kitchen Management
- Causes of Food Poisoning and Cross Contamination
- Proper Use of Kitchen Utensils/ Equipment
- Elementary Nutrition
- Kitchen Supervisory
- Kitchen Store, Distribution & Inventor

### We also provide following training

Culinary Arts, Food & Beverage Service, Barista, Housekeeping, Occupational Health & Safety, Food Hygiene & Sanitation, Hospitality English & Other Short Term Courses.