

# Program Structure Post Graduate Diploma in Contemporary Bakery & Patisserie

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|---|---------------------------------------|
| 1. History & Science                        | 10. Pralines and Truffles             |
| 2. Food Safety                              | 11. Pies, Fruit Flans & Tarts         |
| 3. Weights, Measures, Scaling & Conversions | 12. Soufflés                          |
| 4. Basic, Artisan & Ethnic Bread Making     | 13. Specialty Cakes, Gateaux & Torte  |
| 5. Practical Baking Techniques              | 14. Marzipan                          |
| 6. Pastry Dough, Sauces & Fillings          | 15. Nutrition & Dietary Sensitivities |
| 7. Cream, Custards & Icing                  | 16. Plating & Presentation Styles     |
| 8. Frozen Desserts                          | 17. Contemporary Patisserie           |
| 9. Chocolate Showpieces and Sugar Arts      | 18. Entrepreneurship                  |

\* AURO University reserves the right to change the course curriculum

## Fees Structure

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1. Annual Fees Structure for 4 years full time Bachelor of Science – Hospitality Management program is Rs. 2,95,000
2. Annual Fees Structure for 1 year full time Post Graduate Diploma in Event Management program is Rs. 2,70,000
3. Total Program Fees Structure for 18 months (Paid Internship in France) full time Post Graduate Diploma in Bakery & Patisserie program is Rs. 2,70,000
4. Annual Fees Structure for 1 year full time Certificate in Bakery & Patisserie program is Rs. 2,70,000