

Program Structure : Post Graduate Diploma in Contemporary Bakery & Patisserie

<ol style="list-style-type: none">1. History and Science2. Food Safety3. Weights, Measures, Scaling and Conversions4. Basic, Asian and Ethnic Bread Making5. Practical Baking Techniques6. Pastry dough, Sauces and Fillings7. Cream, Custards and Icing8. Frozen Desserts9. Chocolate Showpieces and Sugar Arts	<ol style="list-style-type: none">10. Pralines and Truffles11. Pies, Fruits and Tarts12. Souffles13. Specialty Cakes, Gateaux and Torte14. Marzipan15. Nutrition and Dietary Sensitivities16. Planting and Presentation Styles17. Contemporary Patisserie18. Entrepreneurship
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***AURO University reserves the right to change the course / curriculum**