



NIRALI COOKERY & BAKERY INSTITUTE

Affiliated With City & Guilds, London (UK) &
Food Industry Capacity and Skill Initiative (FICSI)

TEACHING SKILL THE WORLD CLASS WAY

TRAIN TO BE A MODERN

PASTRY CHEF

MASTER THE ART OF PATISSERIE



DIPLOMA COURSE IN PROFESSIONAL PATISSERIE
INTERNATIONAL CERTIFICATE, LONDON (UK)

India's First Institute To Provide
100% Eggfree & Geletin Free Bakery Diploma Course

A D M I S S I O N O P E N



■ Nagpur (MH)

■ Ludhiana (PB)



FOUNDER & DIRECTOR



Chef NEERAJ JAIN

FOUNDER & DIRECTOR

NIRALI COOKERY &
BAKERY INSTITUTE

STAR IN TV SHOW

NIRALI'S KITCHEN

BAKERY CONSULTANT

GOVT. CERTIFIED TRAINER

(NSDC / FICSI)

CONSULTANT CHEF

ENTREPRENEUR

FOOD EXPERT

MENTOR

AUTHOR

Nirali Cookery Institute Was Established In The Year 1998, Institute is Affiliated With City & Guilds, London (UK) & Food Industry Capacity and Skill Initiative (FICSI, N.S.D.C.) to provide 6 Weeks / 3 Months / 6 Months Professional Diploma in Patisserie & Bakery Craft and Diploma in Multi Cuisine Chef.

Institute Offers 50 Professional Culinary Courses For Amateur & Professionals From Soups To Desserts With National And International Cuisines. Institute Also Offers Special Courses Like Teenage Cooking Workshop, Kids Cold Cooking Workshop, Professional Bakery And Chocolate Making Workshop, Abroad Going Students Workshop, Bridal Grooming Workshop And Many More....

Founder & Director Chef Neeraj Jain Runs women skill & Entrepreneur development Programme like Premix Making, Pickle Making, Sweets & Namkeen Making, Cookies & Biscuits Etc.

Work Experience :

Government Approved Certified Trainer (NSDC/FICSI)

Completed more than 1000 Live Cookery Shows in India.

Hosts 'Nirali's Kitchen Season 4' cookery show on TV Channel UCN NEWS.

Runs 6 working outlets in prominent places at Nagpur with the Brand name of 'Nirali Cafe' and has distributed franchises of the same.

Provides Consultation to many Bakers, Chocolatiers and Restaurateurs.

Taught more than 1 Lac students across India.

Work towards Women Empowerment and Skill Development.

Jury of more than 500 cookery Institutes.

Life long member of Indian Culinary Forum

Awards

- Women Entrepreneur Award by Nagpur Municipal Corporation
- Best Lady Entrepreneur by Vidharba Industrial Association
- Women Entrepreneurship Award by Femina India
- India's Best Regional Brand Award by CMO Asia
- Brain Behind Brand by Navabharat Print Media
- India Book of Records
- Professional Icon of Vidharba by Lokmat Group
- Women Bhaskar Award by Dainik Bhaskar
- Excellence Award by 94.3 My FM
- Vidarbha Gaurav Award
- Vocational Excellence Award by Rotary Club of Nagpur
- Sakhi Sanman Awards by Lokmat Group

Records

- India Book Of Records Holder
- Asia Book Of Records Holder



Chef R. P. Sharma

PASTRY CHEF

PRINCIPAL (Since 2018)

NIRALI COOKERY &
BAKERY INSTITUTE

Work Experience :

Extensive Bakery Experience of 38 years

AB Mauri India Pvt Ltd (12 years)

Oberoi Group of Hotels (17 years)

Tropilite Foods Pvt. Ltd. (3 Years)

Goodrich Carbohydrates (1 Year)

Technical Consultant & Product Developer to Bakers

Member of Indian Culinary Forum

PRINCIPAL

It is with great pleasure that I welcome you to Nirali cookery & Bakery Institute. As Principal I am hugely impressed by the commitment of the Institute and the staff to the provision of an excellent all-round education. Under my leadership, and as a team working together, we strongly promote academic achievement among our students. Nirali Cookery & Bakery Institute has been imparting knowledge about complete bakery & pastissiere full time course, which is recognised by City & Guilds (UK) as well as NSDC-FICSI. We are proud to say that we are the only Institute in India who provides International Diploma with egg free and gelatin free recipes in our complete course. With a long and rewarding history of achievements behind us, our institute continues to move forward together with confidence, pride and enthusiasm. I hope you enjoy going through our website.

Chef R. P. Sharma
Principal

MISSION

More than two decades ago we committed ourselves to develop excellent trained human resources via Entrepreneur Development Programs in Bakery and Culinary Science that would contribute to the development of nation. Nirali Cookery & Bakery Institute (NCBI) was the manifestation of that vision and a commitment to achieve exemplary standards in Culinary Education. We strive to mould the students into dynamic individuals who stand out among their peers. We at NCBI offer multi dimensional learning experience in Bakery Science and Technology and groom a youth to adapt more professional and practical approaches in life and become a successful Pastry Chef.

ADVISORY COMMITTEE



Chef Ajay Sood
RETIRED SR. EXECUTIVE CHEF
TAJ GROUP OF HOTELS



Chef David Miles
Corporate Chef Royal
Caribbean International.
Dalton West Lancashire, UK



Chef Jai Bhasin
EXECUTIVE CHEF
ROYAL CARIBBEAN CRUISE LINES, USA



Chef Nand Lal Sharma
DY. GENERAL MANAGER
HIMACHAL TOURISM (HPTDC)



Chef Sireesh Saxena
RETIRED VICE PRESIDENT
HOTELS CUM CORPORATE CHEF



Chef Surindar Kumar
EXECUTIVE CHEF
MALA HOME RESORT, SHIMLA



Chef Vivek Chauhan
EXECUTIVE PASTRY CHEF
LE MERIDIEN HOTEL NEW DELHI

OUR FACULTY



Chef Ishaq Khan
PASTRY CHEF



Chef Madhulika Choudhary
PASTRY CHEF



Chef Utpal Bhojar
PASTRY CHEF



Chef Nehal Arora
PASTRY CHEF

OUR INSTITUTE

BAKERY



OUR INSTITUTE

BAKERY



We offer International Diploma in
Patisserie & Bakery Science.
(100% egg free & gelatin free course)

Our Offering:

- 🍪 6 Months Diploma Course in Bakery Science & Technology.
- 🍪 Full Time Program (26 Weeks-22 Weeks Hands On Practical & 4 Weeks Theory)
- 🍪 Bakery Practical - 100% Hands on classes.
- 🍪 Theory-Functions and science of ingredients and Bakery Technology.
- 🍪 Safety at work place & food safety.
- 🍪 Importance of personal hygiene in food business.
- 🍪 Art of decorative food for presentation with latest technique
- 🍪 Industry expert trainers
- 🍪 In house Store
- 🍪 42 Hours Training Per Week
- 🍪 Monday to Saturday 10 AM to 5 PM



SYLLABUS

Theory & Hands On Practical's



- 🥐 Food Safety & Hygiene,
- 🥐 Bakery Technology & Management.
- 🥐 Basic To Advance Level Cake Decoration.
Cream Cakes, Cupcakes, Fondant Cakes (whipped Cream, Butter Icing, & Royal Icing), Wedding Cake
- 🥐 Petit Gateaux, French Pastries, Brownies, Entremets.
- 🥐 Chocolate & Pralines, Confectionary, Exotic Truffle, Energy Bar, Marshmallow & Jelly.
- 🥐 French Macaroons, Croissants, Meringues, Cookies, Biscuits, Breakfast Pastries, Khari, Toast, Baked Snacks & Savory Canapés.
- 🥐 Plated Desserts, Frozen Dessert & Hot Dessert
- 🥐 All Types Of Bread, Artisan Breads, Stuffed Breads And Science Behind Bread Making, Viennoiserie
- 🥐 Pie, Tart & Puff-pastry.
- 🥐 Chocolate Sculpture
- 🥐 Sugar Art
- 🥐 Theory & Practical Assessment.

SAFETY AT WORK

This unit covers common hazards, risks and the ways to control and minimise them. The concept of a hazard and its associated risk is introduced and learners then progress to identifying common hazards and associated risks and the steps involved in the risk assessment process



FOOD SAFETY IN CATERING

The aim of this unit is to provide learners with knowledge of the parameters of basic food safety practices as relevant to the catering industry. This unit provides learners with a range of food safety skills directly relevant to the catering and hospitality industry



PREPARE, COOK AND FINISH CAKES BISCUITS AND SPONGE PRODUCTS

This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish biscuit, cake and sponge products for service in restaurants and to paying customers.



PREPARE, COOK AND FINISH PASTRY PRODUCTS



This unit provides the opportunity for learners to develop their knowledge, understanding and skills to prepare, cook and finish pastry products for service in restaurants and to paying customers.

PREPARE, COOK AND FINISH DOUGH PRODUCTS



This unit covers preparing, cooking and finishing of dough products for service in restaurants and to paying customers.

PREPARE, COOK AND FINISH HOT DESSERTS AND PUDDINGS



This unit covers the preparation, cooking and finishing of hot desserts and puddings for service in restaurants and to paying customers.

PREPARE, COOK AND FINISH COLD DESSERTS

This unit covers the preparation, cooking and finishing of cold desserts for service in restaurants and to paying customers. Some cold desserts may have cooked components prior to finishing and chilling takes place and this is reflected in the content of the unit.

PATISSERIE PRINCIPLES

This synoptic test covers the assessment of the underpinning knowledge.



Who can enroll ?

10th Pass Student With No Age Limit

• Only 22 Students Batch



Fee Structure

**Registration Amount 5000/- Which Includes
(Toolkit + 2 chef coats + 2 Aprons
+ 1 cap)**

Course Fees 2.50 Lac*

- 🥟 Examination fees
- 🥟 Certificate fees
- 🥟 All course and study material.
- 🥟 Required Ingredients.
- 🥟 Everyday tasting & take home your creation.
- 🥟 Workshop by expert faculty chefs.

CAREER OPTIONS IN BAKERY INDUSTRY

- 🥟 Enjoy Working on Cruise lines
Star Hotels, Resorts & Spa
Fast Food Malls, Air lines,
Bakery & Corporate Hospitals
- 🥟 Can start as home bakers.
- 🥟 Opportunity to go abroad
- 🥟 Entrepreneurship development
program- Recipe development, Costing
Pricing and Marketing

OUR STUDENT WORKING WITH



PANKHUDI JAIN
Andaaz Hyatt, New Delhi



GAURI WANKAR
Taj-Sats, Mumbai



SAKSHI MISHRA
Taj-Sats, Mumbai



SUBIRA
Taj-Sats, Mumbai



BHUMIKA TRIVEDI
JW Court Yart by Marriot, Ahamdabad



RITU MAHAWAR
Sayaji, Vadodara



REKHA KUMARI
Radisson Blu, Nagpur



PRIYANKA SHUKLA
Seven Heaven Bakery, Nagpur



MADHULIKA KAHALE
Freelance Home Baker

Our 2nd Batch Students Got Internship at

