

NIRALI COOKERY & BAKERY INSTITUTE

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

TRAIN TO BE A MODERN PASTRY CHEF MASTER THE ART OF PATISSERIE



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

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



Nagpur (MH)

DMISSI

A



Skill India - 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 Restauranteurs.

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



PRINCIPAL

It is with great pleasure that I welcome you to Nirali cookery & Vakery 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 knowlege about complete bakery & pattassire 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 though our website.

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

> Chef R. P. Sharma Principal

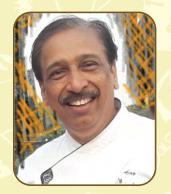
MISSION

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.

Chef R. P. Sharma PASTRY CHEF PRINCIPAL (Since 2018) NIRALI COOKERY & BAKERY INSTITUTE



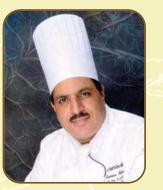
ADVISORY COMMITTEE



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 Madhulika Choudhary PASTRY CHEF



Chef Utpal Bhoyar PASTRY CHEF



Chef Nehal Arora PASTRY CHEF



OUR INSTITUTE









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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.

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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.

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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.











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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.

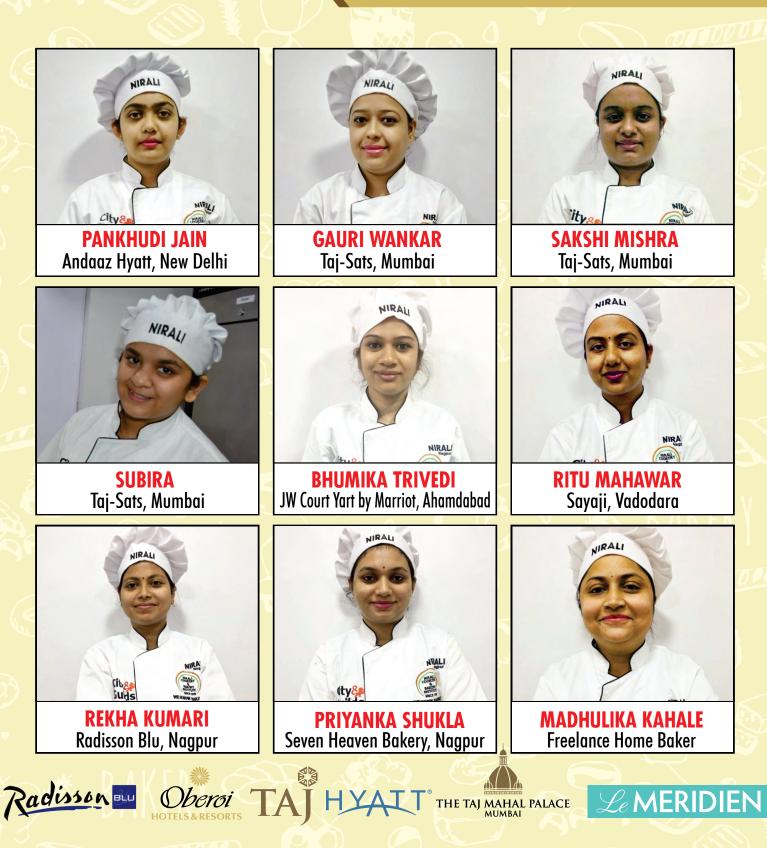
CAREER OPTIONS IN BAKERY INDUSTRY

- 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

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OUR STUDENT WORKING WITH





Our 2nd Batch Students Got Internship at



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