



WHITECAPS
INTERNATIONAL SCHOOL OF PASTRY



Excellence Diploma Program

A step-by-step blueprint that helps you understand how to become a successful Professional Pastry Chef or Chef Entrepreneur

ABOUT WHITECAPS INTERNATIONAL SCHOOL OF PASTRY

Whitecaps is India's premier and modern Industry-aligned Pastry School, with a mission to create highly motivated, passionate individuals and prepare them for a Pastry Chef career.

Awarded as the **"The Best Pastry School In India"**, **"The Best Artistic Bakery Showpiece"** & **"Junior Pastry Cup India Winner"**, when it comes to the values taught at Whitecaps International School Of Pastry, there are several key principles that aspiring bakers often learn. In our students, we instill a set of core values that make them not just skilled bakers but culinary artists. These values serve as the foundation for success in the competitive and dynamic world of baking:

- **Precision and Attention to Detail**
- **Creativity and Innovation**
- **Passion and Dedication**
- **Collaboration and Teamwork**
- **Continuous Learning**

At Whitecaps, these values go beyond the kitchen—they shape the character and professionalism of our graduates, preparing them to not only excel in their careers but also to contribute positively to the broader culinary community.

DIRECTOR'S VISION

Welcome to Whitecaps International School Of Pastry, where culinary dreams take flight and creativity knows no bounds. As the director of this esteemed institution, I envision a heaven for aspiring pastry chefs, a place where passion meets precision, and innovation dances with tradition.

Our mission is to provide the finest pastry education in India, empowering our students to not only master the art but to contribute their absolute best to the culinary industry. I also envision graduates not only excelling in their careers but also shaping the future of the pastry industry in India and beyond. Our alumni will be ambassadors of creativity, innovation, and excellence, setting new standards and pushing the boundaries of what is possible in the world of pastry arts.



ABOUT THE EXCELLENCE DIPLOMA PROGRAM

The Excellence Diploma Program at Whitecaps is a prestigious 6-month Level-3 Diploma in Pastry and Chocolate Art, accredited by City and Guilds, London. This comprehensive course transforms beginners into skilled professionals in baking Cakes, French Pastries, Chocolates, Desserts, and Boulangeries. Students learn essential techniques and create exquisite baked products.

Along with academic and practical training (950++ hrs), the program offers interesting internship opportunities and valuable entrepreneurship lessons, bridging the gap between classroom learning and real-world challenges to prepare our students for successful careers.

KEY HIGHLIGHTS

- Learn in-depth about science, techniques, and beyond baking
- Learn from industry experts with two decades of experience
- The excellence program is also an entrepreneur program
- Career guidance and abroad internship opportunity
- State-of-the-art infrastructure
- Premium quality ingredients
- Diploma in chocolate and pastry arts
- 950++ hours of hands-on training
- Accredited by City and Guilds, London, with the highest level of certification (Level-3)



COURSE MODULES

INTRODUCTION

Tools, Equipment & Ingredients

Identify your tools, equipment, and raw materials.

Basic of Baking

Develop your baking skills from the basics to the advanced level, using science and techniques. Master the art of creating your own recipes.

Egg & Eggless Theory

Egg is a fundamental ingredient in Baking and Pastry making, and hence it is vital that you learn about its varied applications and also learn the replacement techniques.

CAKES

Embark on a professional journey through the world of cakes, from sweet sponges to luscious fillings, intricate designs and stunning sugar creations.

INTRODUCTION TO CAKES, FILLINGS & ICINGS

Learn: Tea/Travel Cakes & Cookies · Sponge Making Technique · Frosting and Flavours · Cake Torting · Cake Decoration · Piping Technique · Chocolate Garnishes

ADVANCED CAKE DECORATING

Learn: Theme Cake · 3D Toppers · Wedding Tier Cake · Realistic Sugar Flowers · Airbrush Techniques · Modern/Trending Techniques · Packing and Logistic Strategies

Boulangerie

Bakeries prioritize using high-quality and organic ingredients with an emphasis on freshness, flavour and artisanal techniques. Learn about different leavening agents and their action with different ingredients in the art of bread making.

FUNDAMENTALS OF BAKING BREAD

Learn: Science of Baking Bread · International Country Breads · Lean and Enriched Dough

ARTISAN BREADS

Learn: Traditional European Bread · Advanced European Bread · Bake Artisan Bread · Sourdough and variations



Pastry

Dive deep into the art of pastry-making, uncovering the secrets of exquisite modern French entremets, reinventing classic French pastries and unleashing your creativity with flavour pairing.

INTRODUCTION TO PASTRY

Grasp all the granular details of the art of pastry-making with science and techniques

Learn: Shortcrust Pastry · Breakfast Pastry · Viennoiseries · Puff Pastry · Choux Pastry · Filo Pastry

PETIT GATEAUX AND MODERN FRENCH PASTRY

Reinvent the acclaimed Petit Gateaux and Classic French Pastries for the modern palate.

Learn: Pastry Shop Desserts · Stack and Moulded Desserts · Creating New Texture · Invent New Flavour Combinations · Serving Portions & Temperature · Cost Management

Chocolate

Delve into the divine realm of chocolate, mastering, crafting, tempering and garnishing for irresistible treats, advanced techniques and stunning showpieces.

CHOCOLATE FOUNDATION

Chocolate is the quintessential ingredient in many great desserts. Learn from the history of Chocolate.

Learn: Different Types of Chocolate · Tempering · Chocolate Garnishing · Chocolate Shelling · Introduction to Single Origin Chocolate

CHOCOLATE MASTERCLASS WITH ADVANCED TECHNIQUES

Learn: Chocolate Fudge · Chocolate Ganache · Chocolate Bars · Chocolate Bon Bons · Nougat · Candies · French Macaron

Desserts

Embark on a journey of modern dessert mastery while exploring new flavour combinations and French-inspired modern entremets.

MASTER THE MOST MODERN, INNOVATIVE & TRENDING DESSERTS

Learn: Revisiting Classic Cakes and Classic Desserts · Flavour Combinations

FRENCH STYLE MODERN ENTREMETS

Learn: Layers · Inserts · French Biscuits · Chocolate Mousse · Assembly · Different Textures · Glazing · Velvet Spray · Chocolate Garnishes

CONCEPTUALIZE YOUR OWN PLATED DESSERT

Learn: Designing your Own Plated Dessert · Key Elements for a Plated Dessert · Serving Temperature · Portion Sizing · Plate Costing



BEYOND BAKING

Coffee Fundamentals

Learn the fundamental properties of coffee beans and their origin. How to choose the right bean and the right process to get the best out of it. An eight-hour intense session from the experts.

Career Guidance and Abroad Internship Program

Embark on a pastry learning journey with internships facilitated by a Global Education Firm. Gain experience, get paid and learn from the best around the globe.

Entrepreneurship Classes

Discover the path to becoming a food entrepreneur with experienced professionals. Our classes will equip you to make your dreams of opening a café, running a commercial kitchen, or starting a home-baking business a reality.

Marketing & Branding Sessions

Discover the significance of marketing and branding in this business. Understand customer needs and effectively showcase your offerings to serve them better and unlock your business potential.

Hygiene & Food Safety Classes

These classes promote hygiene in the kitchen - an essential quality of a professional chef. The curriculum emphasizes global food safety practices, principles, and standards, ensuring students learn and apply these values in their future culinary pursuits.

Food Photography Classes

Learn professional techniques for capturing your culinary masterpieces. Ideal for beginners and experienced photographers alike.

Budgeting & Costing Sessions

In this module, we teach the essentials of food costing, emphasizing the balance of creativity and financial savvy for business success.

Industrial Visit

Visit professionals from well-known hotel chains to observe and engage with their workplaces. Learn about commercial kitchen operations, including processes, systems, hierarchy, and more.

Alumni Talk

Engage in interactive sessions with Whitecaps alumni, learning from their successful professional journeys. Gain insights, expand your network, and hear first-hand experiences from industry experts.

City and Guilds Certificate

We are accredited from City and Guild based out of London. Our level 3 qualification has more complex tasks and start the development of supervisory skills. In this profession, level 3 is the benchmark to be considered competent, which are assessed by means of practical and written examination. By obtaining this certificate, students will be recognised as a certified Pastry Chef in more than 143 countries.



CHEF'S PROFILE

A world of pastry perfection awaits you with our esteemed Chef Faculty members, who bring a wealth of experience, a refined palate, and an unwavering passion for the art of pastry. Having worked in top-tier kitchens, they have garnered international exposure, enriching their repertoire with a diverse range of techniques and flavors. This global perspective infuses their teaching with a richness that goes beyond borders.

As a mentor at Whitecaps International School Of Pastry, Chefs believes in nurturing the next generation of pastry chefs with a balance of tradition and innovation. Their teaching philosophy revolves around hands-on learning, encouraging students to experiment, create, and discover their unique culinary voice.

Beyond their culinary prowess, chefs have an extensive network within the culinary world, which opens doors for our students. By collaborating with renowned pastry chefs, industry experts, and exclusive events, they keep our students informed and well-connected.

Learn pastry creation under expert guidance where each day offers opportunities to refine skills, unleash creativity, and cultivate a lifelong love of sweets.

RISING STARS

From Batter to Brilliance, redefine sweetness with every skillful creation at The Whitecaps International School Of Pastry





WHITECAPS

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Affiliation and Accreditation with



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