



# School of Culinary, Pastry, Barista & Mixology

## Every Great Chef was Once a Beginner



### Culinary | Pastry | Barista & Mixology

Affiliated To:



Skill India  
कौशल भारत - कुशल भारत

# Food Craft Studio

School of Culinary, Pastry, Barista, and Mixology

## 1. About Us

Food Craft Studio is a premier institute dedicated to professional and passionate learners of the culinary arts. With a hands-on approach, expert chefs, and a state-of-the-art kitchen, we bring excellence to culinary education.

## 2. Our Programs

### A. Culinary Arts

Master the art of cooking with expert-led courses covering:

- Global & Indian Cuisine
- Modern and Classic Cooking Techniques
- Plating & Presentation
- Sustainable Cooking Practices

### B. Pastry & Baking

A comprehensive program for aspiring pastry chefs, covering:

- Artisan Breads & Viennoiserie
- French Pastry & Chocolates
- Cake Decoration & Sugar Art
- Advanced Patisserie

### C. Barista Training

Designed for coffee enthusiasts and professionals, this program covers:

- Coffee Bean Selection & Roasting
- Espresso-Based Drinks & Brewing Techniques
- Latte Art & Coffee Aesthetics

### D. Mixology & Beverage Craft

A detailed program for beverage professionals and enthusiasts, covering:

- Classic & Contemporary Cocktails
- Mocktail Crafting
- Flavor Pairing & Garnishing

### 3. Why Choose Us?

- Industry-Experienced Chefs & Instructors
- Hands-On Learning & Live Demonstrations
- Fully Equipped Professional Kitchen & Lab
- Internship & Placement Assistance
- Small Batch Sizes for Personalized Training

### 4. Admission Process

- No prior experience required for beginner courses
- Advanced courses require basic culinary knowledge
- Flexible batch timings available

### 5. Campus & Facilities

- Professional kitchen & pastry labs
- Library & resource center

### 6. Certification & Career Opportunities

- All courses come with professional certification.
- Graduates can explore careers as:
  - Chefs & Pastry Chefs
  - Baristas & Coffee Entrepreneurs
  - Mixologists & Beverage Consultants
  - Food Stylists & Entrepreneurs



## FULL-TIME PROGRAM IN PASTRY & BAKERY

(For 24 Weeks, 2 Weeks of Theory &  
22 Weeks of Hands-On Practice in Kitchen)

Monday to Friday  
11:00 AM to 5:00 PM

## ADVANCED DIPLOMA PROGRAM – 6 MONTHS COURSE

**COURSE FEE: ₹4,50,000/-**

Total fees include Taxes, 2 Pairs of Uniform, Study Material, Kitchen Toolkit, Cost of Ingredients, Industrial visit, and you take back whatever you Make & Bake in the Classes.

## **FULL-TIME PROGRAM IN CULINARY ARTS**

(For 24 Weeks, 2 Weeks of Theory &  
22 Weeks of Hands-On Practice in Kitchen)

Monday to Friday  
11:00 AM to 5:00 PM

### **ADVANCED DIPLOMA PROGRAM – 6 MONTHS COURSE**

**COURSE FEE: ₹4,50,000/-**

Total fees include Taxes, 2 Pairs of Uniform, Study Material, Kitchen Toolkit,  
Cost of Ingredients, Industrial Visit, and you take back  
whatever you Cook in the Classes

## **PROFESSIONAL MIXOLOGY COURSE**

Monday to Friday  
2:00 PM to 4:00 PM

**DURATION: 2 WEEKS**

(Hands-on Training in Cocktail & Mocktail Crafting,  
Bar Setup, and Beverage Presentation)

**COURSE FEE: ₹35,000/-**

Total fees include Taxes, Study Material, and Cost of Ingredients.  
You get to craft and taste your own beverages in class.

## **PROFESSIONAL BARISTA COURSE**

Monday to Friday  
2:00 PM to 4:00 PM

**DURATION: 2 WEEKS**

(Hands-on Training in Coffee Brewing, Espresso-Based Drinks, and Latte Art)

**COURSE FEE: ₹22,000/-**

Total fees include Taxes, Study Material, and Cost of Ingredients.  
You get to brew and taste your own coffee creations in class

# What we learn at Food Craft Studio

- \* Complete Theory, Kitchen Safety, Food safety & HACCP - Food Science.
- \* Professional Kitchen Knife Skills
- \* Extensive hands-on Practical Training
- \* 1040 Hours Intensive Training.
- \* Standard Business Operation Procedures.
- \* Costing, Budgeting, Menu Planning & Designing.
- \* You can Start your own Bakery Business
- \* You can Start Food Production, Catering Business & Cafe
- \* Conducting Baking & Culinary Master Classes
- \* Kitchen Set up & Equipment Selection



## Job Opportunities:



## Mumbai

📍 Kalpataru Avenue, Unit: 63 & 64, Akurli Road,  
Above: State Bank of India, Opposite: ESIS Hospital Kandivali East,  
Mumbai 400101

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