



We are Giving KT's to
CHEF & Food Advisor
Join the Team

Send your Entries
+91 81056 45499

Batch Starting from 15th August



पूर्णब्रह्म
पुर्णब्रह्म®
The Largest Authority, Maharashtra, India
INDIA | AUSTRALIA | USA | JAPAN

Training Academy

Overview:

Purnabramha Team and our winning Academy With the state of art facility Equipment and International curriculum offers unmatched trainings and exposure to help your career in Maharashtrian cuisine...

Bringing the International standards along with the traditional values to your doorstep at the most affordable pricing the Academy offers its students the best value of money

Advantage:

The sole object of connecting education and educated professional to the most sought after careers in the hospitality Purnabramha the Academy focus on professional career base trainings



Our customized curriculum covers everything from basic to advanced level of food production getting you ready to serve up to all levels of Maharashtrian food traditional based food restaurant style meal in any star hotel Both the classroom and practical knowledge is imparted to help understand what makes the cooking process successful

We are recognized by prestigious platform like TEDx, like swayam the International certification notches up your diploma many levels about any other regular inner city affiliation making it your pathway to placement internationally and to India aswell.

Our knowledgeable and skill team brings together their collective resources of knowledge industry and economic experience to ensure that you get available renowned courses all senior training faculty have our 15 years of experience in the food industry

Our relative and completely modern training kitchens ensures that you're trade using industry standards equipment that you will use in any repeated restaurants or kitchens





Minimum Entry Requirements:

- Minimum Education qualification – Should have passed 10th standard or equivalent
- Proficiency in English – Ability to read , write speak English fluently (medium of instruction is English, Hindi and Marathi)
- Age – 16 and Above

Course Start Dates:

- The program run on Cyclic basis and admission for same are open through the year:

Documents Required for Admission:

- 6 Passport size photographs
- Duly filled and signed application form
- Copy of government approved document for proof of identity , date of birth & address proof
- Original and photocopy of highest education qualification.

Note:

Kindly whats app on - 8105645499



Course Plan:

Course Name & Duration	Syllabus Covered
Training course , Initial batch for Maharashtraian cuisine..	<p>Prepare food for cold preparation</p> <p>Prepair and cook and finish different types of curries</p> <p>Prepare and cook and finish all type of vegetable cuttings</p> <p>Prepare cuttings and finish vegetable fruit pulses radish..</p> <p>Greens, sweet, dessert , short breakfast snacks fasting items, festival items</p> <p>Safety at work 415 catering elderly road and special diets catering operations cost and menu planning</p>

- Fee Structure – for 6 Month Course of Both the Facilities it is 4 Lakhs
- For 3 months only Kitchen Course – 2.5 Lakhs INR
- For 3 Month only Service Section Course – 2.5 Lakhs INR
- Admit ion time 70% fee and remaining 30% at the time of opening the session.



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