



Pioneer in Professional Education
COTHM
College of Tourism & Hotel Management
GROUP OF COLLEGES

★★★★★
Since 2002



DEPARTMENT OF BAKING & PATISSERIE



STAY CONNECTED WITH COTHM

www.cothm.edu.pk

INTERNATIONALLY
ACCLAIMED
QUALIFICATIONS



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The exponential growth and development in the hospitality and tourism industry globally, is looking for people like you to be a part of the leading professional baking & patisserie teams!

ABOUT COTHM

Established in the year 2002, COTHM has unveiled new career horizons for the youth by offering them an array of programs covering hospitality management, culinary arts, baking & patisserie, travel, tourism & airline management, food, nutrition & safety sciences and languages & finishing arts. It has maintained the standards of excellence in education and training delivery in collaboration with its internationally-recognized British, European, American and Canadian academic partners.

WHY BAKING & PATISSERIE?

The demand for qualified, trained, skilled, and competent workforce has increased

manifold globally over the last few years. The reason is simple; the expansion and growth of hotels, restaurants, bakeries, clubs, bistros, resorts and cafes has touched new heights around the world. The industry provides the young baking & patisserie graduates with millions of new exciting career opportunities around the globe.

THE TRAINING FACILITY

Baking & patisserie is predominantly all about hands on learning coupled with conceptual knowledge of the subject. COTHM provides fully-equipped, state-of-the-art training facility with an inspiring ambiance for the students.

AN INSIGHT INTO BAKING & PATISSERIE PROGRAMS

The baking & patisserie qualifications ranging from certification to the graduate diploma level, equip you with the knowledge, skills and attitude to launch your career in the hotels, restaurants, bakeries, clubs, bistros, resorts, cafes and catering industry locally and internationally. The crux of the programs is preparation of the students to assume managerial and leadership roles in their careers.

TRAINING PHILOSOPHY

“Degree with Skills” is the cross-cutting theme of education and training at COTHM. The training philosophy of the baking and patisserie programs is centered on the professional development of the students to bring them at par with the minimum industry requirements. This is achieved through rigorous conceptual and hands on training in an interactive mode. Side by side with the technical skills, the soft skills development is also addressed to align the learning outcomes with the industry needs.

CARING FOR YOU FROM EDUCATION TO INTERNSHIP AND JOB PLACEMENT

We believe in empowering our students by ensuring their internship and job placement in the fastest growing hospitality and tourism industry locally as well as internationally.

Our dedicated International Office in Dubai, having its presence in Pakistan too, is on the move to develop networking with the internationally-renowned hotel brands, restaurants, cafes, fast food chains, baking & patisserie sector and catering industry to connect our graduates with the internship and job opportunities, leading them to a scintillating career.

“
BAKING
IS BOTH AN
ART
AND A
SCIENCE.”

Sherry Yland



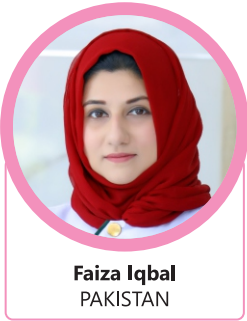
KEY POSITIONS IN CAREER HIERARCHY IN BAKING & PATISSERIE

CORPORATE EXECUTIVE PASTRY CHEF		
EXECUTIVE PASTRY CHEF	↑	
PASTRY CHEF	↑	
SOUS CHEF- PASTRY	↑	
DESSERT CHEF	↑	
DESSERT SPECIALIST	↑	
DESSERT MAKER	↑	
BAKER	↑	
BAKING ASSISTANT	↑	
TRAINEE BAKER	↑	
BAKING & PATISSERIE ENTREPRENEUR		
HOME-BASED BAKER/PASTRY CHEF	↑	
PASTRY CHEF CONSULTANT		

INTERNATIONAL STUDY PATHWAYS

Completing a baking & patisserie course from COTHM leads the graduates to further study pathways to enhance their qualifications in the same field. Our international office extends personalized guidance to the pass outs as to pursuing their study in the renowned affiliated baking & patisserie schools and colleges in all regions of the world.

COTHM
Brand Ambassadors
REPRESENTING US WORLDWIDE



Faiza Iqbal
PAKISTAN



Tayyaba Nawaz
PAKISTAN



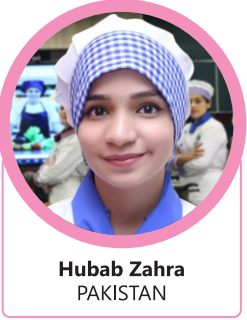
Saima Maqbool
PAKISTAN



Amina Amir
PAKISTAN



Rehab Asghar
PAKISTAN



Hubab Zahra
PAKISTAN



Maliha Shahab
PAKISTAN



Maryam Ajmal
PAKISTAN



Hadia Tariq
PAKISTAN

1st COLLEGE OF ITS KIND IN PAKISTAN	18+ YEARS OF CONTINUED EXCELLENCE	30000+ STUDENTS TRAINED SUCCESSFULLY	95% GUARANTEED WORK PLACEMENT
85% OF THE HOSPITALITY BRANDS SERVICED GLOBALLY	16 BRANCHES ACROSS PAKISTAN AND IN DUBAI	12 INTERNATIONAL PARTNERS IN EXCELLENCE	150+ PROFESSIONAL PROGRAMS AND CERTIFICATIONS

INDUSTRY PARTNERS



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INTERMEDIATE IN BAKING & PATISSERIE

گورنمنٹ کے تمام تعلیمی بورڈز سے منظور شدہ پروگرام



- ENTRY LEVEL**
MATRIC
- DURATION**
2 YEARS
- ANNUAL SYSTEM**
- INTERNSHIP**
4 MONTHS
- QUALIFICATION AWARDED**
 - 1.Diploma by PBTE (Equivalent to Intermediate)
 - 2.Certificate by ICM-UK
 - 3.Certificate by Highfield-UK
 - 4.Certificate by Topsy Australia
 - 5.GPDP Certificate by COTHM Dubai
 - 6.Certificate by CAP

COURSE OVERVIEW:

The 'Intermediate in Baking & Patisserie' is designed for students who are passionate in starting a baking & patisserie career. A combination of theoretical learning and practical training, this program prepares students for an entry-level job role in the baking and patisserie operations in bakery sector, bistros, hotels, restaurants, cafes, fast food chains, clubs and other related businesses.

The course also equips the students to become an entrepreneur in the baking & patisserie field.

YEAR-I

Sr.#	COURSE TITLE
1	English (I)
2	Urdu (I)
3	Islamic Studies / Civics (for Non Muslim)
4	Supervising Food Safety-I
5	Professional Baking
6	Computer Fundamentals
7	Research Project I

YEAR-II

Sr.#	COURSE TITLE
1	English (II)
2	Urdu (II)
3	Pakistan Studies
4	Supervising Food Safety (II)
5	Cake Decoration and Fondant Art
6	Research Project (II)



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GRADUATE DIPLOMA IN INTERNATIONAL BAKING & PATISSERIE



- ENTRY LEVEL**
MATRIC TO MASTER'S
- DURATION**
2 YEARS
- 6 SEMESTERS**
3 MONTHS EACH
- INTERNSHIP**
6 MONTHS
- QUALIFICATION AWARDED**
 - 1. Graduate Diploma by COTHM
 - 2. Certification by Highfield-UK
 - 3.Certificate by Topsy Australia
 - 4.GPDP Certificate by COTHM Dubai
 - 5.Certificate by CAP

COURSE OVERVIEW:

The 'Graduate Diploma in International Baking & Patisserie' (GDIBP) is a comprehensive 2-years training program comprising 18 months of intense hands-on college training combined with conceptual theoretical knowledge followed by 6-months of full time industrial internship.

The program is designed with a view to integrating diverse skills and knowledge of the baking & patisserie to enable students to start their career in the baking & patisserie field or become an entrepreneur. It aims at creating a new generation of patisserie experts who are fully-equipped with the skills and a professional vision to explore new horizons of excellence in their field.

SEMESTER-I

Sr.#	COURSE CODE	COURSE TITLE
1	GDIBP 101	Introduction to Baking & Patisserie
2	FSL-II 101	Food Safety-Level (II)
3	COM 101	Computer Fundamentals
4	ENG 101	Oxford Word Skills (Spoken English)
5	GPD 101	Global Professional Development

SEMESTER-II

Sr.#	COURSE CODE	COURSE TITLE
1	GDIBP 102	Professional Baking & Patisserie–Specialization in Cakes
2	ENG 102	Oxford Word Skill (Spoken English)
3	GPD 102	Global Professional Development
4	RP 102	Research Project

SEMESTER-III

Sr.#	COURSE CODE	COURSE TITLE
1	GDIBP 103	The Professional Baking & Patisserie Specialization in Cakes Decoration
2	BC 103	Bakery Costing
3	RP 103	Research Project (I) Bakery Costing

SEMESTER-IV

Sr.#	COURSE CODE	COURSE TITLE
1	GDIBP 104	Professional Baking & Patisserie – Specialization in Cookies and Desserts
2	MBB 104	Management of Bakery Business
3	RP 104	Research Project II Bakery (Business / Specialization)

SEMESTER-V

Sr.#	COURSE CODE	COURSE TITLE
1	GDIBP 105	Professional Baking & Patisserie-Specialization in Breads & Rolls
2	SM 105	Sales & Marketing
3	RP 105	Research Project III (Marketing / Specialization)

SEMESTER-VI

Sr.#	COURSE CODE	COURSE TITLE
1	GDIBP 106	Professional Baking & Patisserie, Specialization in Gluten Free/Low Fat Baking
2	EB 106	Entrepreneurship for Bakers
3	RP 106	Research Project IV(Entrepreneurship / Specialization)

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ADVANCED DIPLOMA IN INTERNATIONAL BAKING & PATISSERIE



- ENTRY LEVEL**
MATRIC TO MASTER'S
- DURATION**
18 MONTHS
- 4 SEMESTERS**
3 MONTHS EACH
- INTERNSHIP**
6 MONTHS
- QUALIFICATION AWARDED**
 1. Advanced Diploma by COTHM
 2. Certification by Highfield-UK
 3. Certificate by Topsy Australia
 4. GDPD Certificate by COTHM Dubai
 5. Certificate by CAP

COURSE OVERVIEW:

The 'Advanced Diploma in Baking & Patisserie' (ADBP), comprising one year of intense hands-on college training combined with conceptual theoretical knowledge followed by six months of full-time industrial internship, prepares students for a rewarding career in the international realm of baking & patisserie.

The program is designed with a view to integrating diverse skills and knowledge of the baking & patisserie industry.

SEMESTER-I

Sr.#	COURSE CODE	COURSE TITLE
1	ADIBP 101	Introduction to Baking & Patisserie
2	FSL-II 101	Food-Safety Level (II)
3	COM 101	Computer Fundamentals
4	ENG 101	Oxford Word Skills (Spoken English)
5	GPD 101	Global Professional Development

SEMESTER-II

Sr.#	COURSE CODE	COURSE TITLE
1	ADIBP 102	Professional Baking & Patisserie–Specialization in Cakes
2	ENG 102	Oxford Word Skill (Spoken English)
3	GPD 102	Global Professional Development
4	RP 102	Research Project

SEMESTER-III

Sr.#	COURSE CODE	COURSE TITLE
1	ADIBP 103	The Professional Baking & Patisserie Specialization in Cakes Decoration
2	BC 103	Bakery Costing
3	RP 103	Research Project I Bakery Costing

SEMESTER-IV

Sr.#	COURSE CODE	COURSE TITLE
1	ADIBP 104	Professional Baking & Patisserie, Specialization in Cookies and Desserts
2	MBB 104	Management of Bakery Business
3	RP 104	Research Project II Bakery (Business / Specialization)



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DIPLOMA IN INTERNATIONAL BAKING & PATISSERIE



- ENTRY LEVEL**
MATRIC TO MASTER'S
- DURATION**
9 MONTHS
- 2 SEMESTERS**
3 MONTHS EACH
- INTERNSHIP**
3 MONTHS
- QUALIFICATION AWARDED**
 1. Diploma by COTHM
 2. Certification by Highfield-UK
 3. Certificate by Topsy Australia
 4. GDPD Certificate by COTHM Dubai
 5. Certificate by CAP

COURSE OVERVIEW:

The 'Diploma in International Baking & Patisserie' (DIBP), comprising six months of intense hands-on college training combined with conceptual theoretical knowledge followed by three months of full-time industrial internship, prepares students for a rewarding career in the international realm of baking & patisserie.

The program is designed with a view to integrating diverse skills and knowledge of the baking & patisserie industry.

SEMESTER-I

Sr.#	COURSE CODE	COURSE TITLE
1	DIBP 101	Professional Baking
2	FSL II 101	Food-Safety Level (II)
3	ENG 101	Oxford Word Skill (Spoken English)
4	GPD 101	Global Professional Development
5	COM 101	Computer Applications
6	RP 101	Research Project (Baking)

SEMESTER-II

Sr.#	COURSE CODE	COURSE TITLE
1	DIBP 102	Cake Decoration & Fondant Art
2	ENG 102	Oxford Word Skill (Spoken English)
3	GPD 101	Global Professional Development
4	RP 102	Research Project (Cake Decoration)



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CERTIFICATE IN PROFESSIONAL BAKING



- ENTRY LEVEL**
MATRIC TO MASTER'S
- DURATION**
3 MONTHS
- 1 SEMESTER**
3 MONTHS EACH
- INTERSHIP**
OPTIONAL
- QUALIFICATION AWARDED**
 1. Certificate by COTHM
 2. Certificate by ICM-UK (Optional)
 3. Certificate by Highfield-UK
 4. Certificate by WorldChefs
 5. Certificate by Typsy Australia
 6. GDPD Certificate by COTHM Dubai
 7. Certificate by CAP

COURSE OVERVIEW:

The 'Certificate in Professional Baking' (CPB) is a short training program with emphasis on the modern baking skills.

Three months of intense hands-on training combined with conceptual theoretical and practical knowledge prepares students for an entry level position leading to a rewarding career in the field of baking & patisserie.

SEMESTER

Sr.#	COURSE CODE	COURSE TITLE
1	CPB 101	Professional Baking
2	FSL II 101	Food Safety Level (II)
3	GPD 101	Global Professional Development



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E-mail: info.bwp@cothm.edu.pk

AWARDS & ACHIEVEMENTS

All qualifications offered at COTHM are awarded by its international academic partners in excellence, which lends these qualifications an international recognition in the hospitality & tourism industry.



Lamp of Knowledge Award
for an Outstanding International
Hospitality Educator, USA

SUPPORTED BY:
Cornell University, USA



Highfield UK Award

International Training
Centre of Excellence
'The Queen's Award
for Enterprise'



**Eurhodip
Challenge Award 2020**
First Position Holder
amongst the top European
Hotel Schools' Competition



**Prime Minister's
Achievement Award**

Best Hotel School
of Pakistan



**Government of
Sindh Award**

Best Hotel School
of Pakistan



**Chefs' Association
of Pakistan Award**

Best Hotel School of
Pakistan, 2015-2018



Consumer Choice Award

Best Hotel School of Pakistan 2015-16-17-18-19

AWARDING BODIES AND STRATEGIC PARTNERS

All qualifications offered at COTHM are awarded by its international academic partners in excellence, which lends these qualifications an international recognition in the hospitality & tourism industry.



WORLD ASSOCIATION
OF CHEFS
SOCIETIES

